

SEASALT RESTAURANT

Dinner Menu

APPETIZERS

Chef's Featured Oysters	\$3.75 / each
<i>Champagne mignonette, traditional cocktail sauce, lemon wedge</i>	
Jumbo Shrimp Cocktail	\$21
<i>Traditional cocktail sauce, lemon wedge</i>	
French Onion Soup	\$14
<i>Caramelized onions, slow cooked beef broth, bone marrow crouton, Comte cheese</i>	
SeaSalt Crab Cake	\$23
<i>Red pepper piperade, mustard horseradish beurre blanc</i>	
Cow's Milk Burrata	\$18
<i>Heirloom tomatoes, shaved fennel, melon, pickled shallots, toasted bread, lemon balsamic vinaigrette</i>	
Caesar Salad	\$16
<i>Romaine lettuce, croutons, shaved Parmesan, creamy Parmesan dressing</i>	
Garden Salad	\$15
<i>Mixed greens, applewood smoked bacon, crumbled blue cheese, grape tomatoes, honey poppy seed vinaigrette</i>	
Braised and Charred Baby Spanish Octopus	\$19
<i>Mixed greens, grape tomatoes, cucumber, red onion, kalamata olives, almond tarator, citrus vinaigrette</i>	

ENTREES

Sea Salt Crab Cakes	\$45
<i>Mashed potatoes, seasonal vegetables, red pepper piperade, mustard horseradish beurre blanc</i>	
Pan-Seared Atlantic Salmon	\$35
<i>Sweet parsnip potato puree, sauted spinach, Saffron veloute sauce</i>	
Ricotta Cavatelli Lamb Ragu	\$36
<i>Lamb shoulder, baby spinach, Castelvetrano olives, shaved fontina cheese</i>	

Red Wine Braised Short Rib **\$39**
Whipped potatoes, roasted seasonal vegetables, shaved Parmesan cheese, horseradish au jus

Ranch Flat Iron Steak **\$43**
Creamer potatoes, sauted broccoli rabe, onion marmalade, burgundy sauce

Lemon Roasted Chicken **\$30**
Marinated half chicken, lemon-garlic sauce, mashed potatoes, vegetables of the day

Menu items and prices subject to change. Please inform your server of any allergies or dietary restrictions.