

# DINNER

## Raw Bar

**Cape May Salts Oysters \$18**

*Cocktail Sauce, Mignonette, Lemon*

**Clams on the Half Shell \$13**

*Cocktail Sauce, Lemon*

**Jumbo Shrimp Cocktail \$16**

*Cocktail Sauce, Lemon*

**1/2 Chilled Poached Lobster \$35**

*Chilled Lobster, Cocktail, Old Bay Aioli*

**SeaSalt Tower for Two \$115**

*Cape May Salt Oysters, Clams on the Half, Shrimp Cocktail, Poached Whole Lobster*

## Appetizers

**Jersey White Corn and Crab Soup \$12**

*Lime Crème, Sweet Chili Drizzle*

**SeaSalt House Salad \$10**

*Field Greens, Tomato, Red Onion, Cucumber, Balsamic Vinaigrette*

**Grilled Octopus Salad \$14**

*Arugula, Hummus, Tomato, Bean Sprouts, Char'd Cucumber, Lemon Pepper Vinaigrette*

**Caesar Salad \$12**

*Romaine Lettuce, Homemade Croutons and Caesar Dressing*

**Tuna Poke \$15**

*Mango, Red Onion, Nori, Pickled Cucumber, Soy-Sesame Glaze*

**Baby Back Ribs \$14**

*Spicy Whole Grain Barbeque Sauce*

**Crispy Calamari \$17**

*Chili Aioli, Caramelized Lemon*

**Middle Neck Steamers \$17**

*Butter Wine Sauce, Tomato, Red Onion, Oregano*

**Lobster Ravioli \$16**

*Blush Sauce, Tomato Confit*

## Entrees

**Crab Crusted Seared Halibut \$42**

*Summer Vegetables, Roasted Red Pepper Coulis*

**SeaSalt Scallops \$34**

*Cauliflower Puree, Tomato Relish, Balsamic Reduction*

**Blackened Golden Tilefish \$34**

*Warm White Corn and Applewood Bacon Ragout, Broccolini, Fingerling Potatoes*

**Seafood Pasta \$34**

*Linguini, Shrimp, Clam, Mussel, Scallop, Capers, Lightly-Spiced Marinara*

**Crispy Skin Salmon \$32**

*Quinoa Salad, Asparagus, Chimichurri*

**Roasted 1/2 Herb Chicken \$31**

*Roasted Fennel, Fingerling Potatoes, Kalamata Olives, Wilted Spinach, Herb Lemon Jus*

**Grilled Cajun Pork Chop \$32**

*Black-eyed Pea Dirty Rice, Green Tomato Jam, Hushpuppies*

**Filet Mignon \$46**

*Gorgonzola Whipped Potato, Demi Glace, Summer Vegetables*

**Grilled Vegetable Risotto \$26**

*Seasonal Vegetables, BBQ Rubbed and Grilled*

**Executive Chef Eric Augustyn**