

## \*Seafood Tray

dozen raw oysters + shrimp cocktail + 1/2 lb. king crab  
74

## \*Seafood Trio

market poke + market ceviche + smoked albacore dip  
34

## \*Seafood Tower

Raw Seafood Tray + Seafood Trio  
102

## STARTS & SHARES

Kale + Romaine Caesar Salad - 12

add fried anchovies - 2

add grilled shrimp - 9

Pear & Blue Cheese Salad - 14

mixed greens + walnut + pickled shallots + red wine/thyme vin

Clam Chowder - 10

yukon gold potato + bacon + peas + manilla clams + sourdough

Fried Calamari - 14

herbs + garlic + lemon + cocktail sauce + malt vinegar aioli

Clams in Brodo - 15

sausage + calabrian chili + pecorino + candied lemon

add pasta - 8

Crab Dip - 17

cream cheese + white cheddar + green onion + dungeness crab + tortilla chips

Charred Octopus - 18

pork belly fried rice + sweet chili sauce + kimchi

## ON THE SIDE

Seasonal Vegetables - 7

SALT Fries - 6

remoulade

Whipped Potatoes - 8

brown butter + chives

Mac & Cheese - 10

add bacon - 2

## OYSTER & RAW BAR

\*Raw Oysters - 3 ea.  
mignonette

Grilled Oysters - 3.5 ea.  
coconut buffalo OR nuoc cham OR lemon garlic butter

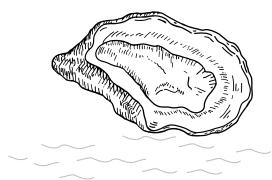
\*Peruvian Ceviche - 18  
aji amarillo + sweet potato + corn + pickled red onion + tortilla chips

\*Market Poke - 17  
avocado + green onion + cucumber + spicy aioli + tamari + crispy wonton

1/2 lb. Chilled King Crab - 36  
drawn butter + cocktail sauce

\*Scallop Crudo - 20  
pickled beet & fennel + carrot juice + sunchoke chips

\*Octopus Ceviche - 18  
cucumber salsa + avocado puree + aji amarillo



## SALT ENTRÉES

Grilled Fish Tacos - 17

avocado salsa + pico de gallo + pepitas + radish

Cod & Chips - 18

panko fry + dill coleslaw + house cut fries

Cheeseburger - 18

white cheddar + chive aioli + tomato confit + arugula + fries

add bacon - 2

Shrimp & Grits - 26

charred scallions + garlic chips

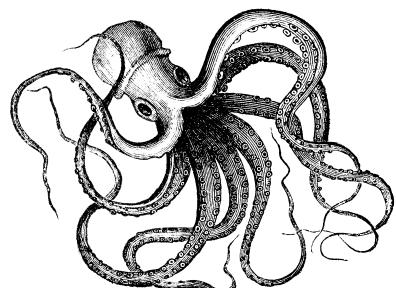
Scallop Risotto - 34

squash + kale + arugula apple golden raisin salad

Seared Steelhead - 32

polenta cake + charred brussel sprouts + caramelized fennel tomato relish

Cut of the Day - mp



Fall 2020

Chef Jake Alari & team

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.