

The Oyster Bar

at

Salt & Fin

Oysters on the Half Shell

Oysters (Atlantic & Pacific) (gf)	Half 23	Dozen 44
Premium Oysters (Kumamoto)	Half 30	Dozen 58
Ponzu Oyster Shooters	Each 8	Half 32
Kumamoto Oysters, Ponzu, Grated Ginger & Red Tobiko		
Add Quail Egg	Add \$2	Add \$8
Add Sake	Add \$1	Add \$12

Seafood Towers

	Grand 105 (2-3 People)	Deluxe 160 (4-6 People)
West Coast Oysters	3 Each	6 Each
East Coast Oysters	3 Each	6 Each
Manila Clams	2 Each	4 Each
Chilled Lobster	Half	Whole
Poached Shrimp	Half	Pound
Snow Crab Legs	Half	Pound

Chilled Seafood

Poached Lobster (gf)	Half 40	Whole 80
Served with Dijonnaise, Cocktail Sauce & Drawn Butter		
Poached Shrimp (gf)	Half 22	Pound 40
Served with Dijonnaise, Cocktail Sauce & Drawn Butter		
Snow Crab Legs	Half 30	Pound 57
Served Steamed or Cold with Lemon & Drawn Butter		

Salt & Fin Sashimi Combinations

Served under a Steaming Bowl of Dry Ice with Ginger, Wasabi,
Soy Daikon Oroshi, Sashimi Daikon & Lemon Garnish

High Tide	65	King Tide	95	Tsunami	125
Tuna, Salmon, Hamachi & Albacore		Tuna, Salmon, Hamachi, Albacore, Ono & Ikura		Tuna, Salmon, Hamachi, Albacore, Ono, Ikura, Uni & Otoro	

Starters

Baked Oysters Rockefeller (Kumiai)	Half 24	Dozen 46
Herbs, Spiced Breadcrumbs, Herb Butter, Spinach, Cream Sauce & Parmesan		
Shrimp Ceviche	18	
Shrimp, Octopus, Mango, Cucumber, Jalapeño, Red Onion, Cilantro, Tomato & Lemon, Served with Tri-Color Tortilla Chips & Salsa Piquin		
Shrimp Tempura	19	
5-Piece Shrimp Tempura & Tempura Dipping Sauce		
Vegetable Tempura	16	
Yams, Asparagus, King Trumpet Mushrooms, Lotus Root, Broccolini & Tempura Dipping Sauce		

Lobster Bisque	18	Caesar Salad	15	Steamed Edamame	7
Crème Fraîche & Fresh Basil Oil		Romaine Lettuce, House Dressing, Herbed Croutons & Shaved Parmesan		In the Shell, Kosher Salt	
New England Clam Chowder	16	Add Grilled Shrimp (5pc)	17		
Manila Clam Meat, Diced Potatoes & Fresh Herbs		Add Grilled Chicken (6oz)	12		

Entrées

Cioppino	38
Diver Scallops, Shrimp, Clams, Fresh Fish, Tomatoes, Red Wine, Saffron & Bell Peppers	
Specialty Shellfish Pan Roast	53
Shrimp, Scallops, Clams, Mussels, Lobster Tail, San Marzano Tomatoes, Cream, Steamed Rice & Pancetta	
Sausage & Seafood Gumbo	38
Andouille Smoked Sausage, Roma Tomatoes, Okra, Shrimp, Lobster & Steamed Rice	
Chicken Katsu & Beef Curry	38
Tender Beef Loin, Onions, Potatoes, Carrots, Garlic & Ginger, Red Wine, Jasmine White Rice & Chicken Katsu	
Tempura Udon	35
Udon Noodles, King Trumpet Mushroom, Fish Cake, Green Onion, Lotus Root, Bok Choy, Mussels & 5-Piece Shrimp Tempura	
Seafood Udon	37
Udon Noodles, King Trumpet Mushroom, Fish Cake, Lotus Root, Bok Choy, Green Onion, Mussels, Shrimp & Scallops	
Side Rice	7

Sushi

Maki Rolls		Nigiri & Sashimi	
α Salt & Fin Specialty	26	α Maguro (Tuna)	12 23
Salmon, Tuna, Lobster, Scallops, Cucumber, Carrots, Eel Sauce & Ikura		α Sake (Salmon)	9 17
Dragon	25	α Ono	11 20
Unagi, Avocado, Shrimp Tempura, Cucumber, Avocado, Eel Sauce & Sesame Seeds		α Hamachi (Yellowtail)	13 25
α Firecracker	25	Unagi (Eel)	10
Spicy Tuna, Torched Albacore, Shrimp Tempura, Cucumber, Carrots, Spicy Mayo, Eel Sauce, Sriracha & Pickled Jalapeño		α Albacore	7 17
α Las Vegas	26	α Uni	26
Spicy Tuna, Tuna, Salmon, Lobster, Shrimp Tempura, Avocado, Daikon, Masago & Roasted Garlic Aioli		α Toro	16 30
α Alaska	26	Spicy Tuna	9 15
Torched Salmon, Crab Meat, Avocado, Fried Garlic, Ikura & Yuzu Aioli		α Lobster	18
Spider	19	Ikura (Salmon Roe)	12
Fried Soft-Shell Crab, Cucumber, Daikon, Carrots, Green Onions, Sesame Seeds, Eel Sauce & Sriracha			
α Rainbow Roll	25		
Crab, Cucumber, Carrot, Daikon. Topped with Tuna, Salmon & Hamachi			
Crunchy	20		
Shrimp Tempura, Cucumber, Carrots, Avocado, Tempura Bits, Spicy Mayo & Eel Sauce			

α denotes raw fish components

Dessert

Ume Crème Brûlée	11
Salted Plum Custard, Caramelized Sugar, Blackberries & Strawberries	
Chocolate Ganache Torte	13
Grand Cru Mousse, Berry Swirl, Raspberry Coulis & Fresh Berries	
Cherry Swirl Cheesecake	12
Oreo Cookie Crust, Cherry Coulis, Shaved White Chocolate & Black Cherries	
Ice Cream Sundae	12
French Vanilla Ice Cream, Chocolate Fudge & Whipped Cream	
Gelato & Sorbet (3 Scoops)	9
Gelato: Vanilla, Chocolate, Salted Caramel, Pistachio	
Sorbet: Raspberry, Mango	

Beverages

Sodas (Free Refills)	4
Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry Lemon, MUG Root Beer, Brisk Raspberry Iced Tea, Brewed Iced Tea, Arnold Palmer, Schweppes Ginger Ale, Tropicana Lemonade	
(No free refills on the following)	
Hot Tea	4
Green, Chamomile, Earl Grey, Mint	
San Pellegrino (Sparkling Water)	10
Acqua Panna (Still Water)	10
Red Bull (Regular, Sugar Free)	4.25
Fruit Juice	7
Apple, Orange, Pineapple, Cranberry	
Tomato Juice	5
Hot Coffee (Regular, Decaf)	7