

The Oyster Bar  
at  
**Salt & Fin**

— Oysters on the Half Shell —

<b>Oysters</b> ( <i>Atlantic &amp; Pacific</i> ) (gf)	Half 23	Dozen 44
<b>Premium Oysters</b> ( <i>Kumamoto</i> )	Half 30	Dozen 58
<b>Ponzu Oyster Shooters</b>	Half 32	
<i>Kumamoto Oysters, Ponzu, Grated Ginger &amp; Red Tobiko</i>		
<i>Add Quail Eggs</i>		<i>Add \$8</i>
<i>Add Sake</i>		<i>Add \$12</i>

— 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
Manilla Clams	2 Each	4 Each
Chilled Lobster	Half	Whole
Poached Shrimp	Half	Pound
Snow Crab Legs	Half	Pound

— Chilled Seafood —

<b>Poached Lobster</b> (gf)	Half 37	Dozen 70
<i>Served with Dijonaise, Cocktail Sauce &amp; Drawn Butter</i>		
<b>Poached Shrimp</b> (gf)	Half 22	Pound 40
<i>Served with Dijonaise, Cocktail Sauce &amp; Drawn Butter</i>		
<b>Snow Crab Legs</b>	Half 30	Pound 57
<i>Served Steamed or Cold with Lemon &amp; Drawn Butter</i>		

— Salt & Fin Sashimi Combinations —

*Served on a Bed of Ice Under a Steaming Bowl of Dry Ice with Ginger, Wasabi, Soy Daikon Ardoise, Sashimi Daikon & Lemon Garnish*

<b>Silver</b>	65	<b>Gold</b>	95	<b>Platinum</b>	125
<i>Tuna, Salmon, Hamachi &amp; Albacore</i>		<i>Tuna, Salmon, Hamachi, Albacore, Ono &amp; Ikura</i>		<i>Tuna, Salmon, Hamachi, Albacore, Ono, Ikura, Uni &amp; Otoro</i>	

— Starters —

<b>Baked Oysters Rockefeller</b> ( <i>Kumiai</i> )	Half 24	Dozen 46	
<i>Herbs, Spiced Breadcrumbs, Lobster Butter, Chives &amp; Lemons</i>			
<b>Half Shell Baked Scallops</b>	3pc 19	6pc 37	
<i>Herbs, Spiced Breadcrumbs, Lobster Butter, Chives &amp; Lemons</i>			
<b>Lobster Bisque</b>	18	<b>Caesar Salad</b>	15
<i>Brandied Crème Fraîche &amp; Fresh Basil Oil</i>		<i>Romaine Lettuce, House Dressing, Herbed Croutons &amp; Shaved Parmesan</i>	
<b>Clam Chowder</b>	16	<i>Add Grilled Shrimp (5pc) 17</i>	
<i>Manilla Clams, Diced Potatoes &amp; Fresh Herbs</i>		<i>Add Grilled Chicken (6oz) 12</i>	
<b>Steamed Edamame</b>	5		
<i>In the Shell, Kosher Salt</i>			



## Entrées

<b>Cioppino Stew</b>	38
<i>Diver Scallops, Shrimp, Clams, Fresh Fish, Tomatoes, Red Wine, Saffron &amp; Bell Peppers</i>	
<b>Specialty Shellfish Pan Roast</b>	52
<i>Shrimp, Scallops, Clams, Mussels, Lobster Tail, San Marzano Tomatoes, Cream, Steamed Rice &amp; Pancetta</i>	
<b>Sausage &amp; Seafood Gumbo</b>	38
<i>Andouille Smoked Sausage, Roma Tomatoes, Okra, Shrimp, Crawfish &amp; Steamed Rice</i>	
<b>Linguine Alle Vongole</b>	32
<i>Squid Ink Linguine, Clams, White Wine, Lemon &amp; Garlic</i>	
<b>Side Rice</b>	7

## Sushi

Maki Rolls		Nigiri & Sashimi	
<b>α Salt &amp; Fin Specialty</b>	25	<b>α Maguro (Tuna)</b>	12 20
<i>Salmon, Tuna, Lobster, Scallops, Cucumber, Carrots, Eel Sauce &amp; Ikura</i>		<b>α Sake (Salmon)</b>	9 13
<b>α Cherry Blossom</b>	25	<b>α Ono</b>	11 18
<i>Tuna, Crab, Avocado, Carrots, Cucumber, Red Tobiko, Eel Sauce, Ponzu, Yuzu Aioli, Nori &amp; Gomi</i>		<b>α Hamachi (Yellowtail)</b>	9 15
<b>Dragon</b>	23	<b>Unagi (Eel)</b>	10
<i>Unagi, Avocado, Shrimp Tempura, Cucumber, Avocado, Eel Sauce &amp; Sesame Seeds</i>		<b>α Hotate (Scallop)</b>	16 28
<b>α Firecracker</b>	24	<b>α Albacore</b>	7 17
<i>Spicy Tuna, Torched Albacore, Shrimp Tempura, Cucumber, Carrots, Spicy Mayo, Eel Sauce, Sriracha &amp; Pickled Jalapeño</i>		<b>α Uni</b>	21
<b>α Las Vegas</b>	25	<b>α Toro</b>	Market Price
<i>Spicy Tuna, Tuna, Salmon, Lobster, Shrimp Tempura, Avocado, Daikon, Masago &amp; Roasted Garlic Aioli</i>		<b>Ebi Shrimp</b>	8
<b>α Alaska</b>	25	<b>α Spicy Tuna</b>	9 15
<i>Torched Salmon, Crab Meat, Avocado, Fried Garlic, Ikura &amp; Yuzu Aioli</i>		<b>Lobster</b>	16 28
<b>Spider</b>	18	<b>α Ikura (Salmon Roe)</b>	8
<i>Fried Soft-Shell Crab, Cucumber, Daikon, Carrots, Green Onions, Sesame Seeds, Eel Sauce &amp; Sriracha</i>			
<b>α Rainbow Roll</b>	23		
<i>Crab, Cucumber, Carrot, Daikon. Topped with Tuna, Salmon &amp; Hamachi</i>			
<b>α San Francisco</b>	25		
<i>Scallops, Black Tobiko, Cucumber, Daikon, Crab Meat, Ponzu &amp; Nori Gomi</i>			
<b>Crunchy</b>	18		
<i>Shrimp Tempura, Cucumber, Carrots, Avocado, Tempura Bits, Spicy Mayo &amp; Eel Sauce</i>			

α denotes raw fish components

## Dessert

<b>Banana Crème Brûlée</b>	11
<i>Banana Custard, Caramelized Sugar &amp; Fresh Berries</i>	
<b>Chocolate Ganache Torte</b>	13
<i>Grand Cru Mousse, Raspberry Coulis &amp; Fresh Berries</i>	
<b>Ube Cheesecake</b>	12
<i>Coconut Cookie Crust, White Chocolate Glaze, Mango Pearls &amp; Shaved White Chocolate</i>	
<b>Ice Cream Sundae</b>	12
<i>French Vanilla Ice Cream, Chocolate Fudge &amp; Whipped Cream</i>	
<b>Gelato &amp; Sorbet (3 Scoops)</b>	9
<b>Gelato:</b> <i>Vanilla, Chocolate, Salted Caramel, Pistachio</i>	
<b>Sorbet:</b> <i>Raspberry, Mango</i>	

## Beverages

<b>Sodas (Free Refills)</b>	4
<i>Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry, MUG Root Beer, Brisk Raspberry Iced Tea, Schweppes Ginger Ale or Tropicana Lemonade</i>	
<b>Hot Tea</b>	4
<i>Green, Chamomile, Earl Grey, or Mint</i>	
<b>Brewed Iced Tea</b>	4
<b>Arnold Palmer</b>	4
<b>San Pellegrino (Sparkling Water)</b>	10
<b>Acqua Panna (Still Water)</b>	10
<b>Red Bull (Regular, Sugar Free)</b>	4.25
<b>Fruit Juice</b>	7
<i>Apple, Orange, Pineapple, Grapefruit, Cranberry</i>	
<b>Tomato Juice</b>	5
<b>Hot Coffee (Regular, Decaf)</b>	7