

Salt & Fin

Chilled Seafood

Oysters <i>(Atlantic & Pacific) (gf)</i>	Half 23	Dozen 44
Premium Oyster	Half 29	Dozen 58
Ocean Water Poached Lobster <i>(gf)</i> <i>Served with Dijonaise, Classic Cocktail Sauce & Butter</i>	Half 32	Whole 60
Ocean Water Poached Shrimp <i>(gf)</i> <i>Served with Dijonaise, Classic Cocktail Sauce & Butter</i>	Half 21	Pound 38
Traditional Ceviche <i>(gf)</i> <i>Shrimp, Red Onion, Cilantro, Jalapeño, Cucumber, Tomato & Shrimp Chips</i>		20
Ahi Tuna Poke <i>(sp)</i> <i>Sesame Citrus Soy Glaze, Diced Ahi Tuna, Fried Garlic, Avocado, Spicy Mayo & Shrimp Chips</i>		22

Seafood Towers

	Grand 90 <i>(2 - 3 people)</i>	Deluxe 150 <i>(4 - 6 people)</i>
West Coast Oysters	3 Each	6 Each
East Coast Oysters	3 Each	6 Each
Littleneck Clams	2 Each	4 Each
Lobster	Half	Whole
Jonah Crab Claws	Half	Pound
Poached Shrimp	Half	Pound
Snow Crab Legs		Half lb

Starters

Pacific Littleneck Clams <i>(gf)</i> <i>Chardonnay, Garlic, Tomatoes & Fresh Herbs with Grilled Crostini</i>	17	Chef's Selection of Artisan Bread <i>Whipped Butter</i>	10
Salt & Fin Crab Cake <i>(sf)</i> <i>Old Bayonnaise, Fennel & Citrus Salad</i>	24	White Cheddar Cornbread <i>Spicy Honey, Chili Butter, & Smoked Sea Salt</i>	10
Fried Calamari <i>Cherry Peppers, Lemon, & Pickled Cucumber Ranch</i>	17	Shrimp Scampi <i>(sp) (sf)</i> <i>Herb Butter, Garlic, Lemon & Red Pepper Flakes with Grilled Crostini</i>	18
Grilled Scallops <i>Ginger & Nori Dusted, Lime Aioli, Scallions & Aleppo Peppers</i>	23		

Soups

Lobster Bisque <i>Brandied Crème Fraîche & Fresh Chive Oil</i>	18	New England Clam Chowder <i>Chopped Clams, Diced Potatoes & Fresh Herbs</i>	16
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Salads

Classic Caesar Salad <i>Romaine Lettuce, House Caesar, Herbed Croutons & Shaved Parmesan</i>	15	Mixed Greens Salad <i>(veg)</i> <i>Mesculin Greens, Carrots, Cucumber, Heirloom Cherry Tomatoes, Balsamic Vinaigrette & Herbed Croutons</i>	15
Roasted Beets & Burrata Salad <i>(veg)</i> <i>California Citrus, Pistachio Streusel & Avocado</i>	17		

Seafood Louie Salad *(plain) (gf; veg)* 15
Sweet Gem Lettuce, Spiced Louie Dressing, Hard Cooked Eggs, Avocado & Cherry Tomato
Combo (Crab, Shrimp, Lobster) +20

Add Proteins to your Salad:

<i>Seared Halibut (7oz)</i> 22	<i>Grilled Salmon (7oz)</i> 18	<i>New York Strip (5oz)</i> 24
<i>Seared Tuna (6oz)</i> 18	<i>Grilled Shrimp (5 pcs)</i> 16	<i>Chopped Lobster (3oz)</i> 18
<i>Grilled Chicken (5oz)</i> 12	<i>Diver Scallops (each)</i> 8	<i>Crab (3oz)</i> 23
<i>Chopped Shrimp (3oz)</i> 13		

Maki Sushi

California Roll <i>Crab, Avocado, Cucumber & Sesame</i>	18	Spicy Tuna Roll <i>(sp)</i> <i>Tuna, Green Onions, Sriracha & Chili Oil</i>	18
Rainbow Roll <i>Crab, Cucumber, Carrot & Daikon Topped with Tuna, Salmon & Hamachi</i>	20	Philly Beet Roll <i>Beet Cured Salmon, Cream Cheese, Cucumber & Topped with Toasted Sesame Seeds & Panko</i>	18

(v) Vegan; (gf) Gluten free; (veg) Vegetarian; (sp) Spicy; (SF) Salt & Fin Favorite
Menu subject to change. Gratuities and local applicable taxes not included in price. For parties of 6 or more a 21% gratuity will be added. \$6 split charge per item. If you have a food allergy, please speak to the chef, manager, or your server. Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Entrées

Pan-Seared Halibut 42 <i>Alaskan Halibut, Jasmine Rice, Baby Bok Choy, Thai Basil & Mango Salsa</i>	Maine Lobster Roll 36 <i>Creamy Lobster Salad, Grilled New England-Style Roll, Chives & Hand-Cut Seasoned Fries</i>
Pacific Salmon 38 <i>Charbroiled Bloomsdale Spinach, Roasted Cauliflower, Cauliflower Ceviche & Cara Cara Orange Jus</i>	Rincon Reservation Road Brewery Fish & Chips (SF) 31 <i>Rincon Reservation Road Brewery Beer Battered Fish & Shrimp, Hand-Cut Seasoned Fries & Tartar Sauce</i>
Pan Roasted Chicken 30 <i>Half Jidori Chicken, Honey Glazed Toybox Vegetables, Garlic & Leek Mashed Potatoes & Piquillo Pepper Coulis</i>	Angus New York Steak 55 <i>Charbroiled 10oz Steak, Steak Butter, Smoked Bacon Brussel Sprouts, Cowboy Onions & Red Wine Reduction</i>
Chef's Special Market Price <i>Ask Your Server For Details</i>	Dry-Rubbed 18oz Boneless Ribeye Steak 75 <i>Served with Garlic Broccolini, Roasted Garlic & Leek Mashed Potatoes, Portabello & Porcini Mushroom Sauce</i>
Shrimp Fettucine Alfredo 32 <i>Fettucine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps</i>	Make it "Surf & Turf" 40 <i>Add 10oz Lemon Butter Lobster Tail</i> 16 <i>Add (5) Blackened or Grilled Shrimp</i>
Miso Glazed Black Cod 40 <i>Pan-Seared, Ginger Mushrooms, Bloomsdale Spinach, Creamy Spicy Yuzu Sauce & Jasmine Rice</i>	Grilled Spanish Octopus 30 <i>Japanese Chimichurri, Roasted Fingerling Potatoes, Grilled Lemon</i>
Specialty Shellfish Pan Roast (SF) 48 <i>Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes & Fresh Cream</i>	

Whole Fish

Branzino - European Seabass 54
Served with Carrot Purée, Shaved Fennel Salad, Pickled Herbs, Garlic Chips & Crisp Pear

Sides

Truffle Mac & Cheese 10 <i>House Cheese Blend, Cavatappi Pasta & Truffle Butter</i>	Baby Bok Choy (veg) 10 <i>Mushroom Soy Butter & Red Chili Flakes</i>
Garlic & Leek Mashed Potatoes 10 <i>Roasted Garlic & Leek</i>	Smoked Bacon Brussels Sprouts 10 <i>Caramelized Onions, Smoked Bacon & Truffle Butter</i>
Honey Glazed Carrots (veg) 10 <i>Baby Carrots</i>	Seasoned Fries (v) 10 <i>Hand-Cut Potatoes & House Seasoning Blend</i>
Roasted Cauliflower (veg) 10 <i>Cauliflower Medley</i>	Jasmine Rice (v) 10
Patty Pan Squash (veg) 10 <i>Roasted Sunburst Squash & Fresh Herbs</i>	

Desserts

Chocolate Ganache Torta 11 <i>Salted Caramel Gelato, Grand Cru Mousse, Raspberry Coulis & Fresh Berries</i>	Banana Crème Brûlée 11 <i>Banana Custard, Caramelized Sugar & Fresh Berries</i>
Gelato & Sorbet (3 scoops) 9 Gelato: Vanilla Chocolate Salted Caramel Pistachio Sorbet: Raspberry Mango	Limoncello Mascarpone Trifle 11 <i>Sicilian Lemon-Infused Sponge, Mascarpone & Mont Blanc White Chocolate</i>
Ice Cream Sundae 10 <i>French Vanilla Ice Cream, Chocolate Fudge & Whipped Cream</i>	

Beverages

Sodas (free refills) 4 <i>Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry Lemon, Root Beer, Raspberry Iced Tea or Ginger Ale, Lemonade</i>	Hot Tea (w/lemon wedges) 4 <i>Green, Chamomile or Earl Grey</i>
Brewed Iced Tea 7	San Pellegrino (sparkling water) 10
Acqua Panna (still water) 10	Fruit Juice (no free refill) 7 <i>Apple, Orange, Pineapple, Grapefruit or Cranberry</i>
Hot Coffee (regular, decaf) 7	Espresso (regular, decaf) 7