

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
Ahi Tuna Poke <i>(sp)</i> <i>Sesame Citrus Soy Marinade, Diced Ahi Tuna, Fried Garlic, Avocado, Spicy Mayo, Seaweed Salad, Rice Paper 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
Poached Shrimp	Half	Pound
Snow Crab Legs	Half	Pound

Starters

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>	26	Bagna Calda <i>A La Carte</i> <i>Baked Whole Garlic Cloves, Olive Oil & Anchovy</i>	10
Chef's Selection of Artisan Bread <i>Whipped Butter</i>	10	Add Breadbasket	5

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 Dressing, 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
Spinach Salad <i>Grilled Anjou Pear, Grilled Mushrooms, Pickled Red Onions, Hard Boiled Egg & Warm Bacon Balsamic Vinaigrette</i>	15	Seafood Combo Louie Salad <i>(gf)</i> <i>Sweet Gem Lettuce, Spiced Louie Dressing, Crab, Shrimp, Lobster, Hard Cooked Eggs, Avocado & Cherry Tomato</i>	35

Add Proteins to your Salad:

Seared Halibut <i>(7oz)</i>	26	New York Strip <i>(5oz)</i>	26	Grilled Shrimp <i>(5 pcs)</i>	17
Seared Ahi Tuna <i>(6oz)</i>	22	Grilled Chicken <i>(4oz)</i>	14	Chopped Lobster <i>(3oz)</i>	24
Grilled Salmon <i>(7oz)</i>	20	Diver Scallops <i>(each)</i>	8		

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	Salmon Roll <i>Salt 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. \$5 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

Caesars Chicken Al Forno <i>Grilled Chicken Breasts, Baked with Gnocchi, Creamy Caesar Alfredo Sauce, Topped with Bruschetta Cherry Tomatoes & Parmesan</i> <i>Pairs with Villa Sandi Pinot Grigio</i>	32	Pan-Seared Halibut <i>Alaskan Halibut, Sautéed Garlic Spinach, Mushroom Medley, Fresh Dill, Capers & Lemon Sauce</i> <i>Pairs with Duckhorn Sauvignon Blanc</i>	44
Rincon Brewery Battered Fish & Chips <i>Rincon Reservation Road Brewery Beer Battered Fish & Shrimp, Hand-Cut Seasoned Fries & Tartar Sauce</i> <i>Pairs with Jelo Prosecco</i>	33	Specialty Shellfish Pan Roast (SF) <i>Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes, Fresh Cream & Rice</i> <i>Pairs with J. Lohr Petite Sirah</i>	48
Shrimp Fettucine Alfredo <i>Fettucine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps</i> <i>Pairs with Hartford Chardonnay</i>	34	Angus New York Steak <i>10oz Charbroiled Steak, Smoked Bacon Brussel Sprouts, Crispy Onions & Red Wine Reduction</i> <i>Pairs with Markham Merlot</i>	58
Maine Lobster Roll <i>Creamy Lobster Salad, Grilled New England-Style Roll, Chives & Hand-Cut Seasoned Fries</i> <i>Pairs with Tangent Albarino</i>	36	Dry-Rubbed 18oz Boneless Ribeye Steak <i>Served with Garlic Broccolini, Garlic Potato Puree, Portabello & Wild Mushroom Sauce</i> <i>Pairs with Justin Cabernet</i>	75
Grilled Pacific Salmon <i>Cous Cous, Tomato Olive Salsa, Micro Basil, Balsamic Reduction & Grilled Asparagus</i> <i>Pairs with Felsina Chianti Classico</i>	38	Make it "Surf & Turf" <i>Add 10oz Lemon Butter Lobster Tail</i> <i>Add (5) Blackened or Grilled Shrimp</i>	55 17
Pan-Seared Striped Bass <i>Squid Ink Linguine, Baby Bok Choy, Mushrooms & Seafood Chili Broth</i> <i>Pairs with Termes Tempranillo</i>	40		

Chef's Special **Market Price**
Ask Your Server For Details

Whole Fish

Branzino - European Seabass <i>Served Open Faced with Jasmine Rice, Pickled Vegetables & Chimichurri</i> <i>Pairs with Poet's Leap Riesling</i>	62
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Sides

Sautéed Fresh Spinach	10	Garlic Broccolini	12
Sautéed Mushrooms	10	Smoked Bacon Brussels Sprouts	12
Baby Bok Choy (veg) <i>Soy Butter & Red Chili Flakes</i>	10	<i>Caramelized Onions</i>	
Garlic Potato Puree <i>Roasted Garlic</i>	10	Grilled Asparagus	12
Seasoned Fries (v)	10	Truffle Mac & Cheese	12
<i>Hand-Cut Potatoes & House Seasoning Blend</i>		<i>Cavatappi Pasta & Truffle Zest</i>	
Jasmine Rice (v)	10	<i>Add Half Butter Poached Lobster Tail</i>	28
		Cous Cous	12
		<i>Mediterranean</i>	
		Gnocchi Alfredo	12
		<i>Creamy Alfredo Sauce</i>	

Desserts

Ube Cheesecake	11
<i>Coconut Cookie Crust, White Chocolate Glaze/Sauce, White Chocolate Pearls & Mango Pearls</i>	
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	
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, Root Beer, Raspberry Iced Tea, Ginger Ale or Lemonade</i>	
Hot Tea	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