

Salt & Fin

Chilled Seafood

Oysters (Atlantic & Pacific) (gf)	Half 23	Dozen 44
Ponzu Oyster Shooters Kumamoto Oysters, Ponzu, Grated Ginger & Red Tobiko Add Quail Eggs Add 8 Add Sake Add 6	Half 32	
Premium Oysters (Kumamoto)	Half 30	Dozen 58
Poached Lobster (gf) Served with Dijonaise, Classic Cocktail Sauce & Drawn Butter	Half 32	Whole 70
Poached Shrimp (gf) Served with Dijonaise, Classic Cocktail Sauce & Drawn Butter	Half 22	Pound 40
Snow Crab Legs Served Steamed or Cold with Lemon & Drawn Butter	Half 30	Pound 57

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

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

Silver	65	Gold	95	Platinum	125
Tuna, Salmon, Hamachi & Albacore		Tuna, Salmon, Hamachi, Albacore, Ono & Ikura		Tuna, Salmon, Hamachi, Albacore, Ono, Ikura, Uni & Otoro	

Starters

Salt & Fin Crab Cake Old Bayonnaise, Fennel & Citrus Salad	24	White Cheddar Cornbread Spicy Honey, Chili Butter & Smoked Sea Salt	11
Cornmeal Dusted Calamari Semolina Crusted, Cherry Peppers, Tartar Sauce & Spicy Cioppino	19	Shrimp Scampi (sp)	24
		Herb Butter, Garlic, Lemon & Red Pepper Flakes with Grilled Crostini	
Pan Seared Scallops 10 Scallops, Yuzu Crème Fresh, House-Made Pesto & Arugula	29	Ahi Tuna Poke (sp)	23
		Sesame Citrus Soy Marinade, Diced Ahi Tuna, Fried Garlic, Avocado, Spicy Mayo, Seaweed Salad & Rice Paper Chips	
Chef's Selection of Artisan Bread Served with Whipped Butter Add Garlic Spread	12 +3		

Soups

Lobster Bisque Brandied Crème Fraîche & Fresh Basil Oil	18	Clam Chowder Manilla Clam Meat, Diced Potatoes, Dill, & Thyme	16
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Salads

Caesar Salad Romaine Lettuce, House Dressing, Herbed Croutons & Shaved Parmesan	15	Mixed Greens Salad (veg)	15
		Mesculin Greens, Carrots, Cucumber, Heirloom Cherry Tomatoes, Balsamic Vinaigrette & Herbed Croutons	
Seafood Wedge Salad Baby Iceberg Lettuce, Baby Heirloom Tomatoes, Fried Calamari, Crab Meat, Bleu Cheese Crumbles, Fried Cowboy Onions & Bleu Cheese Dressing	25	Seafood Combo Louie Salad (gf)	35
		Sweet Gem Lettuce, Spiced Louie Dressing, Crab, Shrimp, Hard Cooked Eggs, Avocado & Cherry Tomato	

Add Proteins to your Salad:

Seared Halibut (7oz)	34	Filet Mignon (6oz)	36	Grilled Shrimp (5 pcs)	17
Seared Ahi Tuna (6oz)	22	Grilled Chicken (6oz)	12	Diver Scallops (each)	8
Grilled Salmon (7oz)	20				

Maki Sushi

California Roll Crab, Avocado, Cucumber & Furikake	15	Spicy Tuna Roll (sp)	15
		Tuna, Green Onions, Sriracha & Chili Oil	
Rainbow Roll Crab, Cucumber, Carrot & Daikon Topped with Tuna, Salmon & Hamachi	23	Crunchy Roll Shrimp Tempura, Cucumber, Carrots, Avocado, Tempura Bits, Spicy Mayo & Eel Sauce	18

(v) Vegan; (gf) Gluten free; (veg) Vegetarian; (sp) Spicy

Menu subject to change. Omissions and local applicable taxes not included in price. For parties of 6 or more a 17% 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

Pan-Seared Halibut 46 <i>Alaskan Halibut, Sautéed Garlic Spinach, Mushroom Medley, Garlic Potato Purée, Fresh Dill, Capers & Lemon Sauce</i> <i>Pairs with Duckhorn Sauvignon Blanc</i>	Specialty Shellfish Pan Roast 52 <i>Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes, Fresh Cream, Steamed Rice & Pancetta</i> <i>Pairs with J. Lohr Petite Sirah</i>
Seafood Carbonara 46 <i>Crispy Braised Pork Belly, Clams, Shrimp, Calamari, Creamy Egg Yolk Sauce, Fresh Pappardelle Noodles & Chives</i> <i>Pairs with Domaine Pichot Vouvray</i>	Chilean Sea Bass 60 <i>Lobster Saffron Risotto, Bruschetta Tomatoes, Orange Zest Cioppino & Micro Basil</i> <i>Pairs with Eberle Vignier</i>
Misoyaki Caramelized Cod 40 <i>Glazed Cod, Kombu White Rice, Mushroom Medley, Lumpia Wrapper Crown & House Made Eel Sauce</i> <i>Pairs with Terres Tempranillo</i>	Maine Lobster Roll 36 <i>Creamy Lobster Salad, Grilled New England-Style Roll, Chives & Hand-Cut Seasoned Fries</i> <i>Pairs with Tangent Albarino</i>
Caesars Chicken Al Forno 32 <i>Chicken Scallopi, Baked with Gnocchi, Creamy Caesar Alfredo Sauce, Topped with Bruschetta Cherry Tomatoes & Parmesan</i> <i>Pairs with Villa Sandi Pinot Grigio</i>	Grilled Pacific Salmon 38 <i>Quinoa, Tomato Olive Salsa, Micro Basil, Balsamic Reduction & Grilled Asparagus</i> <i>Pairs with Felsina Chianti Classico</i>
Fish & Chips 33 <i>Beer Battered Cod & Shrimp, Hand-Cut Seasoned Fries & Tarter Sauce</i> <i>Pairs with Jelo Prosecco</i>	18oz Boneless Beef Ribeye Steak 80 <i>Dry-Rubbed, Served with Garlic Broccolini, Garlic Potato Purée & Wild Mushroom Sauce</i> <i>Pairs with Justin Cabernet</i>
Shrimp Fettucine Alfredo 35 <i>Fettucine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps</i> <i>Pairs with Hartford Chardonnay</i>	Filet & Crab Cake 65 <i>Blackened Filet, S&F Crab Cake, Smoked Bacon Brussels Sprouts, Saffron Polenta & Parsnip Purée</i> <i>Pairs with Felsina Chianti Classico</i>
Chef's Special Market Price <i>Ask Your Server For Details</i>	Make it "Surf & Turf" <i>Add 10oz Lemon Butter Lobster Tail +55</i> <i>Add (5) Blackened or Grilled Shrimp +17</i>

Whole Fish

Branzino - European Seabass 68 <i>Served Open Faced with Jasmine Rice, Pickled Vegetables & Chimichurri</i> <i>Pairs with J. Lohr Bay Mist Riesling</i>
Red Snapper 62 <i>Served Whole Stuffed with Herbs, Lemon & Garlic, Served with Caper Dill Butter, Kombu Jasmine Rice & Chimichurri</i> <i>Pairs with Tangent Albarino</i>

Sides

Sautéed Fresh Spinach 10	Jasmine Rice (v) 7
Sautéed Mushrooms 12	Garlic Broccolini 12
Baby Bok Choy (veg) 12 <i>Soy Butter & Red Chili Flakes</i>	Smoked Bacon Brussels Sprouts 12 <i>Caramelized Onions</i>
Garlic Potato Purée 10 <i>Roasted Garlic</i>	Grilled Asparagus 12
Seasoned Fries (v) 10 <i>Hand-Cut Potatoes & House Seasoning Blend</i>	Truffle Mac & Cheese 12 <i>Cavatappi Pasta & Truffle Zest</i>
Gnocchi Alfredo 12 <i>Creamy Alfredo Sauce</i>	Lobster Mac & Cheese 40 <i>with Butter Poached Lobster Tail</i>
	Quinoa 10 <i>Tomato Olive Salsa</i>

Desserts

Ube Cheesecake 12 <i>Coconut Cookie Crust, White Chocolate Glaze, Mango Pearls & Shaved White Chocolate</i>	
Chocolate Ganache Torte 13 <i>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 12 <i>French Vanilla Ice Cream, Chocolate Fudge & Whipped Cream</i>	

Beverages

Sodas (free refills) 4 <i>Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry Lemon, MUG Root Beer, Brisk Raspberry Iced Tea, Brewed Iced Tea, Arnold Palmer, Schweppes Ginger Ale or Tropicana Lemonade</i>
Hot Tea 4 <i>Green, Chamomile, Earl Grey or Mint</i>
San Pellegrino (sparkling water) 10
Acqua Panna (still water) 10
Red Bull (reg or sugar free) 4.25
Fruit Juice (no free refill) 7 <i>Apple, Orange, Pineapple, Grapefruit or Cranberry</i>
Tomato Juice 5
Hot Coffee (regular, decaf) 7
Espresso 7