

Salt & Fin

Chilled Seafood

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| 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

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

Starters

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| 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>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)</i> <i>Herb Butter, Garlic, Lemon, Chardonnay & Red Pepper Flakes with Grilled Crostini</i> | 18 |
| Grilled Scallops <i>Ginger & Nori Dusted, Lime Aioli, Scallions & Aleppo Peppers</i> | 21 | | |

Soups

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| 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

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| Classic Caesar Salad <i>(veg)</i> <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:

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| <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

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| 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
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

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| Pan-Seared Halibut <i>Alaskan Halibut, Jasmine Rice, Baby Bok Choy, Thai Basil & Mango Salsa</i> | 42 | Specialty Shellfish Pan Roast <i>Shrimp, Scallops, Clams, Lobster, San Marzano Tomatoes & Fresh Cream</i> | 48 |
| Pacific Salmon <i>Charbroiled Bloomsdale Spinach, Roasted Cauliflower, Cauliflower Ceviche & Cara Cara Orange Jus</i> | 38 | Maine Lobster Roll <i>Creamy Lobster Salad, Grilled New England-Style Roll, Chives & Hand-Cut Seasoned Fries</i> | 36 |
| Catch of the Day <i>With Chef's Selection of Seasonal Vegetables</i> | Market Price | Reservation Road Fish & Chips <i>Rincon Reservation Road Brewery Beer Battered Fish & Shrimp, Hand-Cut Seasoned Fries & Tartar Sauce</i> | 31 |
| Pan Roasted Chicken <i>Half Jidori Chicken, Honey Glazed Toybox Vegetables, Truffle Smashed Potatoes & Piquillo Pepper Coulis</i> | 30 | Angus New York Steak <i>Charbroiled 10oz Steak, Steak Butter, Smoked Bacon Brussel Sprouts, Cowboy Onions & Red Wine Reduction</i> | 55 |
| Monthly Special <i>Ask Your Server For Details</i> | Market Price | Make it "Surf & Turf" <i>Add 7oz Lemon Butter Lobster Tail</i> | 35 |
| Shrimp Fettucine Alfredo <i>Fettucine, Creamy Alfredo, Garlic Shrimp & Parmesan Crisps</i> | 32 | <i>Add (5) Blackened or Grilled Shrimp</i> | 16 |
| Miso Glazed Black Cod <i>Pan-Seared, Ginger Mushrooms, Bloomsdale Spinach, Creamy Spicy Yuzu Sauce & Jasmine Rice</i> | 40 | Grilled Spanish Octopus <i>Japanese Chimichurri, Roasted Fingerling Potatoes, Grilled Lemon</i> | 30 |

Whole Fish

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| Branzino - European Seabass <i>Served with Carrot Purée, Shaved Fennel Salad, Pickled Herbs, Garlic Chips & Crisp Pear</i> | 54 |
| Fried Snapper <i>Served with Chef's Selection of Seasonal Vegetables</i> | Market Price |

Sides

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| Truffle Mac & Cheese <i>House Cheese Blend, Cavatappi Pasta & Truffle Butter</i> | 10 | Baby Bok Choy (veg) <i>Mushroom Soy Butter & Red Chili Flakes</i> | 10 |
| <i>Add Half Butter Poached Lobster Tail</i> | 18 | Smoked Bacon Brussels Sprouts <i>Caramelized Onions, Smoked Bacon & Truffle Butter</i> | 10 |
| Rosemary Smashed Potatoes <i>Fresh Herbs & Truffle Butter</i> | 10 | Seasoned Fries (v) <i>Hand-Cut Potatoes & House Seasoning Blend</i> | 10 |
| Honey Glazed Carrots (veg) <i>Baby Carrots</i> | 10 | Jasmine Rice (v) | 10 |
| Roasted Cauliflower (veg) <i>Cauliflower Medley</i> | 10 | | |
| Patty Pan Squash (veg) <i>Roasted Sunburst Squash & Fresh Herbs</i> | 10 | | |

Desserts

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

Beverages

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| Sodas (free refills) <i>Pepsi, Diet Pepsi, Starry Lemon, Root Beer, Raspberry Iced Tea or Ginger Ale</i> | 8 |
| Hot Tea (w/lemon wedges) <i>Green, Chamomile or Earl Grey</i> | 4 |
| Lemonade | 4 |
| Brewed Iced Tea | 7 |
| San Pellegrino (sparkling water) | 10 |
| Acqua Panna (still water) | 10 |
| Fruit Juice (no free refill) <i>Apple, Orange, Pineapple, Grapefruit or Cranberry</i> | 7 |
| Hot Coffee (regular, decaf) | 7 |
| Espresso (regular, decaf) | 7 |