

RAW BAR

SELECT OYSTERS*

Available By The Piece
MARKET PRICE

LOCAL SHRIMP

FRIED

-OR-

STEAMED

(Peel & Eat with Old Bay)

With Classic Cocktail Sauce
And Fresh Lemons

1/4 Pound 9 1/2 Pound 18
Pound 30

SOUPS & SALADS

SIGNATURE CRAB BISQUE

Chives, Sherry, Citrus Tobiko

11

SOUP DU JOUR

Preparation Changes Daily

MKT

CLASSIC CAESAR SALAD

Little Gem Lettuce, White Anchovies, Brioche Croutons, Shaved Parmigiano

11

LOCAL HEIRLOOM TOMATO SALAD (GF)

Burrata, Classic Pesto, Aged Balsamic

13

SALTUS HOUSE SALAD

Mixed Greens, Bacon Lardons, Baby Heirloom Tomatoes,
Brioche Croutons, Basil Buttermilk Dressing

11

Add Garlic Butter Grilled Shrimp to any salad 8

SMALL PLATES

STEAMED COLDWATER MUSSELS

PEI Mussels Steamed in White Wine, Smoked Tomato Saffron Broth, Dijon,
Herbs & Grilled Baguette

14

G&M FARMS WOOD GRILLED QUAIL (GF)

Conagree Mills Roasted Yellow Polenta, Stewed Tomatoes, Green Olive Tapenade

15

NEW ORLEANS STYLE BBQ SHRIMP (GF)

Whole Local Shrimp, BBQ Glaze, Green Onions & Radishes

13

STEAK TARTARE* (GF)

Raw Beef Tenderloin, Capers, Shallots, Italian Parsley, Sriracha,
Cornichons, Quail Egg Yolk & House Made Potato Chips

14

WOOD FIRED LOCAL OYSTERS (GF)

1/2 Dozen Single Lady Oysters with Chipotle Lime Butter & Cilantro

18

DORADO CEVICHE

Lime, Chiles, Red Onion, Coconut Milk, Ginger & Mitla Tortilla Chips

13

CHEF SPECIALTIES

BUTTERMILK FRIED FLOUNDER FILLETS

Creamy Grits & Stewed Tomatoes, Jalapeño Hushpuppies,
Cilantro Slaw & Remoulade Sauce

CARAMELIZED SEA SCALLOPS* (GF)

Buttered Carolina Gold Rice, Dempsey Farms Ratatouille, Choron Sauce

27

SEA ISLAND SHRIMP & CREAMY STONE GROUND GRITS (GF)

Roasted Chanterelle Mushrooms, Scallions, Bacon Lardons,
Garlic Confit & Chicken Pan Jus

34

BLACKENED DORADO (GF)

Smashed Fingerling Potato & Crab Gratin, Fennel & Leek Confit,
Red Pepper Puree & Beurre Blanc

27

KEEGAN-FILION FARMS CHICKEN ROULADE (GF)

Roasted Corn & Okra Succotash w/ Field Peas, Poblano Peppers, Red Onions,
Pork Belly Chorizo, Cilantro & Potlicker Jus

35

BRAISED LAMB RAVIOLI

G&M Farms Lamb, Local Chanterelles, Slow Roasted Heirloom Tomatoes,
Green Garlic Pesto

32

30

SUSHI

SPICY TUNA CRUNCH ROLL* 12

Ahi Tuna, Asparagus, House Sauce
Fresh Jalapeños & Tempura Crunch

CALIFORNIA CRUNCH ROLL 11

Lump Crab Meat, Cucumber, Avocado,
House Sauce, & Tempura Crunch

SHRIMP ROLL* 12

Fried Shrimp, Little Gem Lettuce,
Pineapple, Carrots, Cucumber, Scallions
& Wasabi Yuzu

FRIED FLOUNDER ROLL 13

Carrots, Cream Cheese, Bell Peppers,
Scallions & Wasabi Mayo

EEL ROLL 10

Eel, Spicy Crab, Cucumber, Avocado,
Eel Sauce & Tempura Crunch

SALMON & TUNA ROLL* 13

Salmon, Ahi Tuna, Cucumber,
Avocado, Scallion, Wasabi Yuzu,
Wasabi & Citrus Tobiko

SALMON ROLL* 13

Salmon, Mango, Carrots, Avocado,
Citrus Tobiko & Side Ponzu

VEGETABLE ROLL 8

Asparagus, Avocado, Carrots,
Bell Pepper, Scallions & Thai Chili Sauce
in Soy Paper over Wakame

WATERMELON ROLL* 14

Ahi Tuna, Cucumber, Avocado, Carrots,
Wasabi Yuzu & Wasabi Tobiko
Over Wakame

SASHIMI*

with Wakame Salad

TUNA* 12 SALMON BELLY* 10

SIDES

YUKON GOLD POTATO PUREE w/
CRISPY ONIONS 6

POMME FRITES w/
ROSEMARY SALT 5

-OR-

PARMESAN & WHITE TRUFFLE OIL 6

CREAMY STONE GROUND GRITS &
STEWED TOMATOES 5

WILTED SPINACH w/ SHALLOTS 5

CARAMELIZED HARICOT VERTS & ON-
IONS 5

MIXED GREENS SIDE SALAD w/ RED WINE
VINIAGRETTE 5

FROM THE WOOD GRILL

DORADO* 29

SCOTTISH SALMON* 26

SEA SCALLOPS* 32

DELMONICO RIBEYE* 36

FILET MIGNON* 38

N.Y. STRIP* 35

K.F. PORK CHOP* 27

Choice of Beurre Blanc or Choron

Choice of Demi-Glace or Truffle Butter

&

Choice of One Side

Add Garlic Butter Grilled Shrimp 8

Add Butter Poached Jumbo Lump Crab 12

Consuming raw or undercooked meats, fish and shellfish may increase your risk of a food-borne illness

Please let your server know of any dietary restrictions; not all ingredients are listed

(GF) gluten free option

Gratuity of 20% will be added to parties of 6 or more

WHITE WINE

WINE BLENDS

RED WINE

SPARKLING

	<u>Glass</u>	<u>Bottle</u>
Cote Mas, Brut, France	10	46
Dom Perignon, France		290
Domaine Carneros, Rose, CA		70
Lamberti, Prosecco, Italy	10	45
Veuve Clicquot, Brut, France	14	85
Moet Imperial, France		78

PINOT GRIGIO

Acrobat, Oregon	9	36
Santi, Italy	10	43

SAUVIGNON BLANC

Cakebread, CA		66
Cloudy Bay, New Zealand		52
Glazebrook, New Zealand	9	36
Honig, CA	10	44
Pascal Jolivet Sancerre, France		58

CHARDONNAY

Bliss, CA	8	32
Far Niente, CA		95
Frank Family, CA		60
Isabel, Mondavi, CA		48
Kistler, CA		135
Louis Latour Charlemagne, France		180
Louis Latour Pouilly Fuisse, France	15	64
Mer Soleil, CA		56
Mer Soleil Silver, Unoaked, CA		58
Sonoma Cutrer, CA	16	66
Rombauer Carneros, CA		74

OTHER WHITE WINES

	<u>Glass</u>	<u>Bottle</u>
Biltmore White Zinfandel, NC	6	24
Cape Mentelle, Semillion, Australia	10	44
Chateau Campuget Rose, France	8	35
Miner Napa Viognier, CA		50
Néboa, Albarino, Spain	9.5	38
Pierre Sparr, Pinot Blanc, France	10	40
Once Bitten Riesling, Germany	8	32

OTHER RED WINES

Brancaia Ilatraia, Italy		90
Calcu, Carmenere, Chile		38
Duckhorn Paraduxx, CA		95
Flora Springs Trilogy, CA		95
Hess Treo, CA	10	43
Joseph Phelps "Insignia" Meritage Napa, CA		295
Justin Isosceles, Paso Robles, CA		130
Marchesi Di Barolo, Italy		150
Miner Sangiovese, CA		60
Newton Claret, CA		60
Numanthia Termes Tempranillo, Spain		80
Opus One, Napa, CA		295
The Prisoner, CA		88
Pahlmeyer Jayson, Napa, CA		195
Rubicon "Inglenook," Napa, CA		295

PINOT NOIR

	<u>Glass</u>	<u>Bottle</u>
Cloudline, Oregon	13	58
Byron, CA	11	44
Domaine Carneros, CA		66
Hahn SLH, CA	15	68
Schug Carneros, CA		70
Fel, CA		185

MERLOT

Frei Brothers, CA	10	40
Heron, CA		32

CABERNET SAUVIGNON

B.R.Cohn, CA	13	59
Cakebread, Napa, CA		130
Caymus, Napa, CA		150
Caymus "Special Select" Napa, CA		270
Emblem, Mondavi Family, CA		62
Far Niente "Oakville" Napa, CA		235
Honig, CA		75
Jordan, CA		100
Justin, CA	15	66
Louis M. Martini Centric, CA	10	43
Shafer "Hillside Select" Napa, CA		380
Shafer "One Point Five" Napa, CA		135
Silver Oak, Napa, CA		195
Silverado, CA		95
ZD, CA		95

RED ZINFANDEL

Buehler, CA	12.5	52
Rombauer, CA		70

MALBEC

Catena Siesta, Argentina		78
Catena Tahuan, Argentina	11.5	44
Sur, Argentina	8	32

SYRAH / SHIRAZ

The Guilty, Shiraz, Australia	13.5	56
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SEASONAL COCKTAILS

Grand Bellini \$9

Raspberry Peach Grand Mariner & French Brut Champagne

Rye Manhattan \$12

Bulleit Rye Whisky, Sweet Vermouth, West Indian Orange Bitters

Peach Mule \$9

SKYY Peach Vodka, Peach Puree, Goslings Ginger Beer

Saltus Sangria \$8.5

Classic Brandy Infused Red Wine Cocktail

Bay Street Lemonade \$9

Bacardi Rum, Fresh Basil & Strawberries, Lemonade

House Old Fashioned \$11

Bulleit Rye, Fresh Squeezed Grapefruit Juice, House Made Sage Syrup & Angostura Bitters

Cucumber Gimlet \$10

Effen Cucumber Vodka or Death's Door Gin, Muddled Cucumber & Cilantro, Fresh Lime, Simple Syrup

Bottled Beer

Amstel Light	5.5
Blue Moon	5.25
Bold Rock Cider	5.5
Bud	4.5
Bud Light	4.5
Corona	5
Corona Light	5
Coors Light	4.5
Chimay	9
DogFishHead 90min	6.5
Heineken	5.5
Kirin	5
Kaliber NA	4.5
Michelob Ultra	4.5
Miller Light	4.5
Newcastle	5.5
Stella Artois	5.5
Yuengling	4.5



Dessert Menu

Lemon Curd Tart

Toasted Meringue
& Sweet Tea Jelly 8

Strawberry Cake

White Chocolate Glaze
& Vanilla Pudding 8

Clover Honey Semifreddo

Summer Melons
& Vanilla Yogurt Sauce 8

Triple Chocolate Mousse Cake (GF)

Butterscotch
& Whipped Cream 8

Fresh Berries & Herbs

Pound Cake, Balsamic Syrup
& Frozen Yogurt 8

*James Ardine II
Pastry Chef*



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