

DINNER



STARTERS

Award Winning Lobster Bisque , lobster, sherry, cream, and Pancetta foam/crisps <i>GF</i>	11
Jumbo Lump Crab Cake , jumbo lump crab, Cajun remoulade, citrus fennel garnish	16
Roasted Garlic Hummus , pita, olive & roasted red pepper tapenade, extra virgin olive oil <i>V</i>	10
Shrimp Cocktail , jumbo shrimp, cocktail sauce	14
Crab Louie , jumbo lump crab, avocados, mango, cucumber, classic Louie dressing	18
Diver Sea Scallops , jumbo sea scallops, sweet corn puree, fennel citrus garnish <i>GF</i>	16

SALADS

add grilled or blackened chicken 7 | shrimp 8 | salmon 12 | Mahi 10

House Salad , grape tomatoes, onions, cucumbers, choice of dressing	8
Caesar Salad , shaved Parmesan, Romaine, Caesar dressing, Parmesan crustini	9
Caprese Salad , Burrata cheese, heirloom tomatoes, basil, arugula, cracked black pepper, black Hawaiian sea salt <i>GF</i>	13
Emerald Kale Salad , toasted macadamia nuts, raisins, aged white cheddar, Meyer lemon vinaigrette <i>GF</i>	12

HANDHELDS

* Tuna Poke Mini Tacos , Ahi tuna marinated in a spicy soy sauce, avocado, Wakame, sesame seeds, edamame, wonton shells	12
Pork Carnitas , seasoned pork shoulder, roasted corn & black bean salsa, pickled ginger Napa slaw, chipotle aioli, corn tortillas <i>GF</i>	14
* Wagyu Burger , 8 oz steak burger, blue cheese, Applewood bacon, Brioche bun, sunny side egg, chips	19
Grouper Sandwich , fried grouper fingers, lettuce tomato, Salt's sauce, Brioche bun, chips	16

ENTREES

Cedar Plank Salmon , grilled salmon, soy, ginger rice wine marinade <i>GF</i>	26
Seafood Pasta-Shrimp , scallops, lobster, egg noodles, white wine, English peas, tomatoes, lemon cream, Boursin cheese, seafood stock	32
Roasted Natural Chicken , thyme infused sous vide chicken, chicken jus <i>GF</i>	26
* Salt's Petit Filet , 6 oz certified Black Angus tenderloin, English pea puree, pancetta foam	33
* NY Strip , 12 oz Black Angus NY striploin with Chimichurri, Sweet drop tapenade <i>GF</i>	29
Shrimp and Grits , jumbo red shrimp, creamy stone ground grits, cheddar cheese, Applewood smoked bacon, scallions, Aleppo peppers	27
Florida Grouper , wild caught Florida grouper, Meyer Lemon beurre blanc, mango fruit salsa	31

GF - Gluten Free V - Vegan

Menu Creations by Glenn Gilbert, Regional Executive Chef

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any major food allergy, please request to see the manager prior to food order. A gratuity of 18% will be added to groups of 6 or more.*