

CRUDO BAR

YELLOWTAIL & TUNA SASHIMI 16
topped with caviar | ponzu
truffle sauce

**CATCH OF THE DAY
CEVICHE 14**

AGUACHILE 14
cucumber | red onion | serrano |
avocado

SHRIMP COCKTAIL 18

TUNA TOSTADA 18

**DUNGENESS CRAB
COCKTAIL 22**
crab meat, avocado, heirloom
tomatoes



SPECIALTY OYSTERS

minimum of 6

18 1/2 DOZEN

36 DOZEN

KUMAY (BAJA CA)

BLUEPOINT (VIRGINIA)

SANCTUARY (BAJA CA)

KUMAMOTO (JAPAN)

Saltwater Platter

PETITE 75 x2

Maine lobster | oysters
| mussels | shrimp |
aguachile | mignonette

GRANDE 125 x4

Maine lobster | oysters
| mussels | shrimp |
aguachile | mignonette

ROYAL 160 x6

Maine lobster | oysters
| mussels | shrimp |
aguachile | mignonette

STARTERS

MEDITERRANEAN SPREADS BOARD 18

hummus | baba ghanoush | tzatziki | olive tapenade cucumber |
kalamata olives extra bread +\$2

HAND CUT STEAK TARTARE 24

dijon mustard | capers | parsley | chives | quail egg | rice chips
micro greens

GRILLED OCTOPUS 23

roasted turnips | radish | potatoes | salsa verde GF

CLAMS AND MUSSELS 22

garlic | roasted tomato | andouille sausage | seafood broth |
toasted bread

**FISHERMEN'S WHARF STYLE
CRAB CAKES 24**

basil aioli | cherry tomatoes | balsamic reduction

SPICY CRISPY CALAMARI 19

sweet chili garlic sauce | sesame seeds | arugula |
seasoning salt

BREAD BASKET 4

served with house made hummus

CAVIAR

OSETRA CAVIAR 130

osetra sturgeon | Persian Sea Eurasia | rich & sweet
served with all the condiments GF

CLASSIC AMERICAN CAVIAR 90

white pacific sturgeon west coast | creamy pop GF
served with all the condiments GF

SOUP AND SALADS

**NEW ENGLAND STYLE CLAM
CHOWDER 19**

manila clams | smoked bacon |
yukon potatoes | vegetables

GREEK SALAD 14

cherry tomatoes | cucumbers | onions |
black olives feta cheese |
red wine vinaigrette

**BABY ROMAINE CAESAR
SALAD 14**

shaved parmesan | crostini

SALTWATER SALAD 14

little gems | oak lettuce | frisee |
pickle red onions | herbs crostini bread

SALTWATER LOBSTER BISQUE 19

lobster chunks | chives | sherry | crostini

SALTWATER

Fine Dining Cuisine

Our menu presents a selection of recently imported fish and seafood from the Mediterranean and South America. Our skilled chefs will transform these ingredients into a truly exceptional culinary experience.

PASTA

PACCHERI SEAFOOD RAGU 28
mix fish | cherry tomatoes | olives | pistacio

**LITTLE NECK CLAMS
LINGUINE 28**

shaved garlic | white wine | clam au jus | herbs

LOBSTER RAVIOLI 42

creamy tomato vodka sauce | lobster tail

VEAL RAVIOLI 28

wild mushrooms | black truffle |
bordelaise sauce

**MAINE LOBSTER
FETTUCCINE 52**

lobster | shrimp | cherry tomato |
white wine sauce

**SHRIMP SCAMPI
OVER LINGUINI 38**

FROM THE SEA

**STUFFED WHOLE MAINE
LOBSTER 78**

stuffed with breadcrumbs | crab |
herbs | baked | potato puree |
julienne vegetables

SALMON FILET 32

creamy ginger potatoes |
radish yogurt sauce | tuile

CIOPPINO 44

spicy tomato broth | clams
and mussels | fresh fish |
toasted ciabatta | shrimp

FISH N CHIPS 28

fried fish in batter | French frics

**CHILEAN SEABASS
FILET 49**

miso broth | mushrooms |
lobster dumpling bok choy | ponzu

SCALLOPS 47

seared | Peruvian potatoes | tomato
confit | basil foam GF

BIG EYE TUNA 39

pistachio crusted | caponata |
grilled polenta | mint sauce GF

STUFFED SOLE 36

breadcrumbs | spinach | shrimp |
crab meat | fresh herbs | potato &
leeks cake | salted carrots |
citrus emulsion

PRIME STEAKS

JAPANESE MIYAZAKI WAGYU
30 per Oz. | 4 oz. minimum

PETIT FILET MIGNON 8 OZ GF 48

NEW YORK STRIP 16 OZ GF 47

BONE IN RIBEYE 20 OZ GF 58

LAMB CHOPS 52

pistachio crusted | bordelaise | potato puree

SAUCES FOR THE CUTS
bordelaise | dijon chardonnay | creamy
horseradish | black truffle peppercorn GF 3

ON TOP
truffle butter GF 5 | Jumbo shrimp 12 |
Australian lobster tail 35 | shaved truffles 10 |
1/2 Maine lobster 40

SIDES & MORE

ROASTED BRUSSELS SPROUTS 14

crispy bacon | caramelized onions | balsamic glaze GF

LOBSTER MAC AND CHEESE 28
lobster chunks | lobster tail

SAUTEED WILD MUSHROOMS 14

SAUTEED BOK CHOY 12
evoo | garlic GF

BUTTER WHIPPED POTATO 14
yukon potato | cream and butter GF

GRILLED ASPARAGUS 16
parmesan zabaione GF

**TRUFFLE PARMESAN HAND
CUT FRIES 12**

Visit our sister restaurants: Greystone, Butcher's Cut, Osteria Panevino 18% gratuity will be added to parties of six or more

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

3.75% SURCHARGE WILL BE ADDED TO ALL GUEST CHECKS TO HELP COVER INCREASING COSTS AND SUPPORT RECENT INCREASES TO MINIMUM WAGE AND BENEFITS FOR OUR DEDICATED

COCKTAILS

<p>🍸 MINT CONDITION 19 cucumber infused gin, lemon juice, elderflower liqueur, fernet branca menta, simple syrup, egg whites</p>	<p>🍷 MEXICAN BRAMBLE 18 Tequila, Blackberry Liqueur, muddle fresh blackberries, fresh lime juice, simple syrup, splash of soda.</p>
<p>🍸 EARL OF 5TH AVE 19 Amaretto, rye, lemon juice, earl grey foam</p>	<p>🍷 OYSTER SHOT 16 Vodka, homemade cocktail sauce, chucked oyster</p>
<p>🍸 NOT BERRY SOUR 18 Bourbon, lemon juice, creme de cassis, luxardo syrup, egg whites</p>	<p>🍷 SMOKEY NEW FASHIONED 18 Bourbon, Luxardo cherry syrup, Angostura Bitters, Rosemary Smoke</p>
<p>🍷 SMOKIN HOT 18 Jalapeno infused mezcal, luxardo cherry syrup, lime juice, tajin rim</p>	<p>🍷 MIDNIGHT SUN 19 Vodka, fresh lime juice, simple syrup, red wine float, ginger foam</p>
<p>🍷 BLOODHOUND MULE 18 Lime, ginger vodka, grapefruit juice, wine bitters, prosecco and club soda</p>	<p>🍷 CARIBBEAN WATERS 16 Spiced rum, maple syrup, lemon juice, hot water, cinnamon stick</p>

On Tap

Stella Artois - Belgian Lager 5%	10
Modern Times- San Diego Hazy IPA 6.5%	10
Kona Big Wave, Golden Ale 4.4%	10
Pizza Port- Chronic Amber 4.9%	10
Stone Delicious - IPA 7.7%	10

BOTTLED

Budweiser 4.2%	6
Budlight 4.2%	6
Blue Moon 5.4%	8
Michelob Ultra 4.2%	7
Modelo Especial 4.4%	8
Peroni 5.1%	8

THE GRAPE

Bubbles

Corte alla Flora, Prosecco, <i>Italy</i>	14
Corte alla Flora Prosecco Rose <i>Italy</i>	14
Moët & Chandon, Brut "Impérial" <i>France, 187ml</i>	27
Moët & Chandon, Brut Rosé "Impérial" <i>France, 187ml</i>	28

Whites

Sauvignon Blanc, Emmolo, Napa Valley, <i>California</i>	14
Sauvignon Blanc, Oyster Bay <i>New Zealand</i>	16
Pinot Grigio, Corte alla Flora, <i>Italy</i>	14
Albariño, Bodegas Ramon Bilbao, Galicia, <i>Spain</i>	16
Riesling, Thomas Schmitt, Mosel, <i>Germany</i>	14
Rosé, Gris Blanc, Gérard Bertrand, <i>France</i>	16
Chardonnay, Ferrari Carrano, Sonoma, <i>California</i>	16
Chardonnay, Cake Bread, Napa Valley, <i>California</i>	25
Chardonnay, Mer Soleil Silver, Monterey, <i>California</i>	19

Reds

Pinot Noir, "Heritage" <i>Browne Family Vineyards, OR</i>	16
Pinot Noir, Sea and Sun, <i>Monterey, California</i>	21
Merlot, Wente, Livermore Valley, <i>California, CA</i>	15
Chianti Classico, Castello di Querceto, Tuscany, <i>Italy</i>	14
Côtes du Rhône, Delas, "St. Esprit", Rhône, <i>France</i>	15
Malbec, Nieto Senetiner, <i>Mendoza, Argentina</i>	14
Cabernet Sauvignon, Bonanza, 2021, <i>California</i>	21
Cabernet Sauvignon, Daou, <i>Paso Robles</i>	24

SALTWATER
Fine Dining Cuisine