

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**



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

LOBSTER ROLL 32

traditional style | french fries

**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

FISH N CHIPS 28

fried fish in batter | french fries

PRIME STEAKS

JAPANESE MIYAZAKI WAGYU
28 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 | 1/2 Maine lobster
35 | shaved truffles 5

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

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 TEAM

COCKTAILS

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|---|--|
| <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

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|---|----|
| 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

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|--|----|
| 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, Monterey, <i>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, Mendoza, <i>Argentina</i> | 14 |
| Cabernet Sauvignon, Bonanza, 2021, <i>California</i> | 21 |
| Cabernet Sauvignon, Daou, Paso Robles | 24 |

SALTWATER
Fine Dining Cuisine