

STARTERS

APPETIZER TRIO. MARKET PRICE

CHEF’S CREATION. ASK YOUR SERVER FOR DETAILS.

SWEET VIDALIA ONION RINGS. 12

WITH AN AVOCADO LEMON-HERBED DIPPING SAUCE. V

JUMBO LUMP 4 OZ. CRAB CAKE. 22

SPICY CREAMED CORN, LEMON WEDGE, TOPPED WITH MICROGREENS.

RAW OYSTERS.* 14

SIX COCKTAIL OYSTERS, SERVED WITH COCKTAIL SAUCE, REMOULADE, AND SALTINE CRACKERS.

ARTISAN CHEESE BOARD. MARKET PRICE

CHEF’S SELECTION OF ARTISAN CHEESES & A VARIETY OF ACCOUTREMENTS.

MUSSELS. 14

SERVED WITH CHORIZO, TOMATO JUS, FENNEL, GARLIC.

SPANISH GARLIC SHRIMP. 16

SIX SHRIMP WITH GARLIC, WHITE WINE, CAPERS, PARSLEY AND CHILI FLAKES.

FRIED OYSTERS. 12

SIX OYSTERS, SERVED WITH COCKTAIL SAUCE & REMOULADE.

ENTRÉES

HORSERADISH CRUSTED HALIBUT. 36

BAKED POTATO, GRILLED ASPARAGUS, TRADITIONAL LEMON BUTTER. GF

SALTCELLAR BURGER. 18

TWO 4 OZ PATTIES, AMERICAN CHEESE, TWO ONION RINGS, BACON JAM, SECRET SAUCE, BRIOCHE BUN FRENCH FRIES.

GRILLED SHRIMP. 32

EIGHT MARINATED AND GRILLED RED SHRIMP, HERBED MASHED POTATOES, GREEN BEANS. GF

SHRIMP PASTA. 36

HARISSA, TOMATO, SHRIMP, SPINACH, FETTUCINE PASTA.

JUMBO LUMP CRAB CAKES. 42

REMOULADE SAUCE, SAUTÉED BABY SPINACH, SPICY CREAMED CORN.

SALTCELLAR SEAFOOD PLATTER. 46

THREE SCALLOPS, TWO SHRIMP, ONE (4 OZ.) SHUCKED MAINE LOBSTER TAIL, GRILLED ASPARAGUS, SPICY CREAMED CORN, YOUR CHOICE OF SAUCE. GF

BRAISED SHORT RIB*. 43

8 OZ. BONELESS SHORT RIB, HONEY RED WINE DEMI GLAZE, HERBED MASHED POTATOES, GRILLED ASPARAGUS.

RIBEYE STEAK*. (16OZ.) 42

LOADED BAKED POTATO, GRILLED ASPARAGUS, CHIMICHURRI. GF

LAMB CHOP MARINATED IN GREEN HERBS. 35

SPRING VEGETABLE MEDLEY, FRESH TZATZIKI SAUCE. GF

BOURBON GLAZED NORWEGIAN SALMON*. 33

SPICY CREAMED CORN, GREEN BEANS. GF

KALE CAESAR SALAD. 12

KALE, BLUEBERRIES, CANDIED PECANS, PECORINO CHEESE, CREAMY CAESAR DRESSING. GF, V
ADD GRILLED CHICKEN 9 | JUMBO GULF SHRIMP 13

SALTCELLAR SALAD. 12

MIXED GREENS, CHICKPEAS, HEART OF PALM, ROASTED TOMATOES, SMOKED BLUE CHEESE, RED ONIONS, CREAMY LEMON HERB DRESSING. GF, V
ADD GRILLED CHICKEN 9 | JUMBO GULF SHRIMP 13

SURF & TURF* 48

10 OZ RIBEYE, ONE (4 OZ.) SHUCKED MAINE LOBSTER TAIL, HERBED MASHED POTATOES, SAUTÉED SPINACH, VEAL PEPPERCORN SAUCE.

SIDES 5

SPICY CREAMED CORN GF, V

HERBED MASHED POTATOES GF, V

FRESH-CUT FRENCH FRIES
WITH BAY SEASONING V

GREEN BEANS GF,V

VEGETABLE MEDLEY GF,V

GRILLED ASPARAGUS GF,V
ADD 2

SAUTÉED BABY SPINACH GF

BAKED POTATO
CONDIMENTS SERVED ON THE SIDE
ADD 3

SIDE SALTCELLAR OR KALE SALAD
GF, V
ADD 3

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS,POULTRY,SEAFOOD,SHELLFISH,OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE CANNOT GUARANTEE WELL DONE STEAKS.
ALL SALES ARE FINAL.

GF- ITEMS PREPARED WITH LITTLE OR NO GLUTEN.
V- VEGETARIAN.

MENU AS OF 07.10.2025

20% AUTOMATIC GRATUITY
ADDED TO PARTIES OF 8 OR MORE.

ADD ONS

GRILLED SHRIMP (2) 9

GRILLED SCALLOPS (2) 10

HORSERADISH
PARMESAN CRUST 7

MAINE LOBSTER TAIL 14

BLUE CHEESE
TOPPER 6