

saltcellar.

where the sea meets culinary creativity—every dish, a voyage.

STARTERS

CHEF'S ARTISAN CHEESE BOARD. MARKET PRICE

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

SWEET VIDALIA ONION RINGS. 12

WITH AN AVOCADO LEMON-HERBED DIPPING SAUCE. V

JUMBO LUMP 4OZ. 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. GF

APPETIZER TRIO. MARKET PRICE

CHEF'S CREATION. ASK YOUR SERVER FOR DETAILS.

CRAWFISH JALAPEÑO CHEDDAR FRITTERS. 14

SERVED WITH SALTCELLAR TARTAR SAUCE.

JUMBO SHRIMP COCKTAIL. 16

FIVE JUMBO SHRIMP, SPICY SMOKED COCKTAIL & REMOULADE. GF

FRIED OYSTERS. 12

SIX OYSTERS, SERVED WITH COCKTAIL SAUCE & REMOULADE.

ENTRÉES

HORSERADISH CRUSTED HALIBUT 36

BAKED POTATO, GRILLED ASPARAGUS, TRADITIONAL LEMON BUTTER. GF

HONEY-SRIRACHA GLAZED NORWEGIAN SALMON* 33

CREAMED CORN, GREEN BEANS. GF

GRILLED SHRIMP 32

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

SEAFOOD PASTA 36

LOBSTER TAIL, BAY SCALLOPS, SHRIMP, ASPARAGUS TIPS, HERBED MORNAY SAUCE, FETTUCCHINE PASTA.

JUMBO LUMP CRAB CAKES 42

REMOULADE SAUCE, SAUTEED BABY SPINACH, SPICY CREAMED CORN.

SALTCELLAR SEAFOOD PLATTER 46

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

FILET MEDALLIONS* 43

TWO 4OZ BEEF FILETS, LUMP CRABMEAT STUFFING, VEAL PEPPERCORN SAUCE, HERBED MASHED POTATOES, GRILLED ASPARAGUS.

RIBEYE STEAK* (16OZ.) 42

LOADED BAKED POTATO, GRILLED ASPARAGUS, CHIMICHURRI. GF

GREEN HERB MARINATED LAMB CHOP 35

SPRING VEGETABLE MEDLEY AND FRESH TZATZIKI SAUCE. GF

LEMON PEPPER CHICKEN CREAMY RISOTTO 38

GRILLED ASPARAGUS, LEMON OLIVE OIL. 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

4OZ. FILET MEDALLION, TWO GRILLED SHRIMP, ONE (4OZ.) SHUCKED MAINE LOBSTER TAIL, HERBED MASHED POTATOES, SAUTEED SPINACH, VEAL PEPPERCORN SAUCE.

SIDES 5

SPICY CREAMED CORN GF, V

HERBED MASHED POTATOES GF, V

FRESH FRENCH FRIES V
WITH BAY SEASONING

GREEN BEANS GF, V

VEGETABLE MEDLEY GF, V

GRILLED ASPARAGUS GF, V
ADD 2

SAUTEED 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 02.25.2025

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