

SALT



•SOUTHERN MARYLAND•

STARTERS

CHICKEN WINGS (*GF) \$15
Hot, Mild, or Old Bay with Celery,
Carrot, & Blue Cheese

BLUE CRAB DIP \$15
Soft Pretzel Bites

FRIED OYSTERS \$16
1 dozen, cocktail, lemon

**HONEY BBQ GLAZED
SHRIMP (*GF)** \$15
Crisp Lettuce Cups with Chilled
Rice and Sweet and Spicy Shrimp

**BLUE CRAB MAC &
CHEESE** \$15
Creamy Mac & Cheese topped with
Butter Poached Jump Lump Crab

FLATBREADS

CHEESE \$10
Marinara, Mozzarella

PEPPERONI \$11
Marinara, Mozzarella, Pepperoni

OYSTERS

Available in sets of 3 (MKT Price)

ON THE HALF SHELL (*GF)
Mignonette, Lemon

PARMESAN PROSCIUTTO
Roasted with Parmesan Breadcrumbs and
topped with Crispy Prosciutto

**GARLIC BUTTER
ROASTED (*GF)**
Roasted with Garlic, Lemon Butter

**SPRING HERB BUTTER
ROASTED (*GF)**
Roasted in a Tarragon, Chive, Orange, and
Lemon Butter

OYSTER FLIGHT
One Parm Prosciutto, One Butter Roasted,
and One Herb Butter Roasted

SOUPS / SALADS

CREAM OF CRAB SOUP (*GF) MKT
Old Bay, Oyster Crackers

SPICED CARROT SOUP (*GF) \$7
Smooth and Sweet Carrot Soup finished
with Cumin and Coriander, topped with
Lemon Cream

**SPRING BIBB LETTUCE
SALAD (*GF)** \$9
Crisp Bibb Lettuce & Creamy Herbed
Buttermilk Dressing, topped with Fresh
Radish, Shaved Parmigiano, & Bacon Lardons

CLASSIC CAESAR SALAD \$7
Romaine, Parmesan, Caesar Dressing,
CROUTONS

20% GRATUITY FOR PARTIES OF 8 OR MORE

PLEASE NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE RISK OF FOODBORNE ILLNESS

H A N D H E L D S

All Handhelds served with fries

SOUTHERN FRIED CHICKEN \$15

Applewood Smoked Bacon, Garlic Aioli, Lettuce, Tomato, Brioche

SMASH BURGER \$15

Two 4oz Patties, American, Red Onion, Lettuce, Tomato, Pickle, Thousand Island, Bricoché

CATFISH PO'BOY \$17

Lettuce, Marinated Tomatoes and Onions, Southern Fried Catfish, and Spicy Remoulade

CRAB CAKE SANDWICH MKT

Tartar, Brioche

BRAISED BRISKET MELT \$17

Tender Braised Brisket, Caramelized Onions, Monterey Jack, Sourdough, Demi-Glace

A D D - O N S

FRENCH FRIES (*GF) \$4/\$8

Sm/Lg

HONEY GLAZED CARROTS (*GF) \$5

CRISPY FINGERLINGS (*GF) \$6

Thyme

GRILLED ASPARAGUS (*GF) \$6

SEASONAL MINI WEDGE SALAD (*GF) \$5

Baby Gem Wedge, Rainbow Carrot, Radish

MINI CAESAR WEDGE SALAD \$5

Baby Gem Wedge, Parmigiano, Croutons

E N T R E E S

CRAB CAKE DINNER MKT

Two Jumbo Lump Crab Cakes accompanied by French Fries and Cole Slaw

OVEN-ROASTED DUCK BREAST \$27

Oven-Roasted Duck Breast atop Farro Pilaf and Oven-Roasted Carrots with a Blackberry Sauce

SOUTHERN FRIED CATFISH \$25

Local Catfish on a bed of Hoppin' John (Rice and Blackeye Peas) with a Spicy Shrimp and Tomato Sauce

BLUE CRAB TAGLIATELLE \$31

Jumbo Lump Blue Crab in a Charred Lemon Cream Sauce served over Tagliatelle Pasta

SPRING GRILLED FLAT IRON (*GF) \$35

Grilled Flat Iron Steak accentuated with a Spring Herb Compound Butter served with Crispy Potatoes and Grilled Asparagus

SEAFOOD
SPOTLIGHT

CATFISH

Potomac River

BROWN SHRIMP

Gulf of Mexico - Domestic

OYSTERS

Potomac River

20% GRATUITY FOR PARTIES OF 8 OR MORE

PLEASE NO SEPARATE CHECKS FOR PARTIES OF 8 OR MORE

CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, OR SHELLFISH MAY INCREASE RISK OF
FOODBORNE ILLNESS

*GF - GLUTEN FRIENDLY (PLEASE INFORM YOUR SERVER IF YOU HAVE A FOOD ALLERGY)