

SALTED. *On the Harbor*

to start

SALTED. Classic French Onion Soup

Caramelized onions, whiskey beef broth, provolone & gruyere topped with crispy onions 12

"Don't Be A Jerk" BBQ Wings

Jamaican Jerk spiced applewood BBQ sauce & mango salsa 14

"Don't be a Jerk" spice by Dude's Gourmet donates proceeds to anti-bullying causes.

Edamame Guacamole (V)

Avocado, cilantro pesto, toasted pepitas, crispy lavash chips 16

Lawbsta Fries

Butter poached lobster, truffled lobster crème, melted cheese curds, sour cream, applewood smoked bacon, scallions 18

Tuna Poke Nachos

Mango-cucumber salsa, ginger avocado guacamole, cucumber wasabi sauce, crispy wonton chips & pickled jalapeños 18

Burrata Margherita Flatbread

Crushed tomatoes, fresh burrata mozzarella, basil pesto 14

Fried Burrata

Baby arugula, roasted red peppers, hearts of palm, marinated artichokes, balsamic reduction 16

salads

Shaved Brussel Sprouts & Kale Caesar

Parmesan cheese croutons, asiago cheese, citrus caesar vinaigrette 16

Beet

Red & yellow beets, arugula, heirloom grape tomatoes, fried goat cheese truffles, orange segments, red wine vinaigrette, pistachios 16

Mediterranean

Grilled salmon, basil herb hummus, baby kale, cucumbers, tomatoes, red onion, avocado, crumbled feta, crispy falafel, white balsamic dressing 28

Lobster Cobb

Butter poached lobster, mixed greens, charred corn, heirloom tomatoes, hearts of palm, avocado, applewood smoked bacon, chipotle ranch dressing 28

*This menu item can be cooked to order

*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

tacos tacos tacos

White corn tortillas stuffed with pepperjack cheese

Make it a Meal - Mexican style rice, charred tomato, black beans, salsa fresca, cotija cheese 12

***Seared Pepper-Crusted Ahi Tuna**

Cucumber wasabi sauce, shredded red & white cabbage, pineapple mango salsa
2 / 16 4 / 30

***Voodoo Skirt Steak**

Cajun spiced skirt steak, ghost pepper cheese sauce, sautéed onions & peppers, avocado lime ranch
2 / 16 4 / 30

Chipotle Chicken

Adobo braised chicken, melted pepperjack cheese, tomato salsa fresca, avocado crema
2 / 10 4 / 20

Shrimp Tempura

Miso sesame ginger coleslaw, pineapple, red onion mango salsa
2 / 12 4 / 24

entrees

Balsamic Fig Glazed Pork Chop

Braised cabbage, applewood smoked bacon, fingerling potatoes 30

***Steak Frites**

Marinated skirt steak 10oz, rosemary fries, creamed spinach 32

Braised Beef Short rib

Smashed red skin potatoes, roast seasonal vegetables, red wine demi glace 32

***Pepper Crusted Ahi Tuna (Served rare)**

Wild mushroom farro, garlic sautéed spinach, green peppercorn au poivre sauce 36

Pappardelle Bolognese

Beef, veal, pork ragu, pappardelle pasta, sage pesto 28

Lobster-crusted Salmon

Wild rice - quinoa blend with broccolini, citrus chardonnay au jus 36

***Prime 16oz. Bone-in New York Strip Steak**

Iron- skillet seared with roast fingerling potatoes, seasonal vegetables & rosemary herb steak butter 42