

Raw Bar

East & West Coast Oysters	3ea
Cocktail sauce, Spicy Mignonette	
Crab Cocktail	18
Shredded lettuce, lemon, cocktail sauce	
Colossal Shrimp Cocktail (6)	16
Dusted in old bay	
Crab & Avocado Toast	16
Lump Crab, Avocado Cream, Crostini, Lemon, Pea Tendril	
Middleneck Clams	1.25/14 doz
Sweet Basil Mignonette, Cocktail Sauce	

Rock Stone Crab Claws (7)	21
Dijonnaise, Tarragon Tartar Sauce	
Oyster Shooter	3.75
Salt rimmed Bloody Mary	

Seafood Tower

Small	Large
75	140

Clams, Local Oysters, Pei Mussels, Whole Lobster, Stone Crab, Snow Crab Clusters, Old Bay Shrimp, Langoustines

Small Plates

Steamed Mussels	14
Shallot, Garlic, White Wine & Crusty Bread	
Steamed Clams (6/12)	8/14
Cherry tomato, white wine & garlic	
Clam Chowder	8/10
"The White One"	
Lobster Bisque	8/10
Creamed Sherry, Maine Lobster	
Salt Coastal Salad	12
Mixed greens, radish, haricot vert, capers, scallion, dill, cherry tomatoes, lemon-sherry vinaigrette	
Kale & Romaine Caesar	10
Shaved asiago, white anchovy, croutons	
Palm Hearts Salad	10
Spring greens, red onion, cherry tomato, black olive, hearts of palm, pepperoncini pepper, Basil-parmesan vinaigrette	
Lobster Cobb Salad	20
Bibb + Iceberg lettuce, bacon, avocado, cucumber, tomato, red onion, blue cheese, lobster, creamy vinaigrette, egg	
Slow Roasted Jersey Tomato & Burrata	14
Balsamic reduction, basil, shaved parmesan, maldon sea salt	
Charred Octopus	15
Garlic scape pesto, lemon oil, maldon sea salt, Soel farms micro lettuce, spanish olives	
Fried Calamari	14
Sweetie drop pepper, white onion, balsamic vinaigrette	
Grilled Colossal Prawns	14
(Head on) white anchovy butter, white bean casoulet	
Cast Iron Crab Cake	18
Tarragon tartar, caramelized lemon, micro lettuce	
Crab Dip	14
Alouette cheese, asiago, roasted red pepper and artichoke, sour dough crostini	
Ahi Tuna & Avocado	12
Sesame seared tuna, avocado, wakame, Inoki mushroom, soy glaze	
Salt Roasted Oyster (5)	16
Panko, sage, garlic butter & lemon	
Clams Casino (5)	12
Bacon, panko & herbs	

Entrées

Crispy Skin Black Seabass	33
Lump crab & leek risotto, french beans, chardonnay	
Grilled Whole Branzino 1 1/2 lbs	39
Olive tapenade, Charred broccolini w/ lemon & Maldon	
Potato Crusted Wild Halibut	34
Asparagus, shiitake mushroom, oven roasted cherry tomato, scallion pesto, white wine butter sauce	
Seared Scallops	34
Haricot vert, shiitake mushroom, applewood smoked bacon vinaigrette	
Seafood Pappardelle	30
Shrimp, calamari, white fish, clams, mussels, crab & lobster, fresh Lore' pappardelle, San Francisco cioppino broth, grilled bread	
Iron Seared Chilean Sea Bass	39
Crispy prociutto, heirloom tomato scampi, pesto butter	
Angry Shrimp	29
Lore Squid Ink bucatini, burst cherry tomatoes, sweet basil cherry peppers, pesto	
Crab Cakes	36
Cast-iron seared, "Soel farms" microgreens, Broccolini remoulade, beurre blanc	
Parmesan Crusted Lemon Sole	28
Lemon butter, capers, sautéed spinach	
Seafood Risotto	29
Arboric rice, lemon zest, shrimp, calamari, crab, fish & lobster	
Red Snapper a La Plancha	32
Grilled broccolini, lump Crab & Avocado Butter, plum Tomato	
Salt Burger	16
Potato-onion roll, arugula, aioli, housecut rosemary russet fries	
8 Oz Filet Mignon	38
Smashed new potatoes, asparagus, bourbon demi	
Twin South African Lobster Tails	mp
Lemon, baked baby potatoes, asparagus, chive butter	

Extras

Baked Potato	8
House Cut Russet Fries	8
Asparagus	8
Charred Broccoli & Cheese	8
Brussels Sprouts	8