









RED SALT ROOM

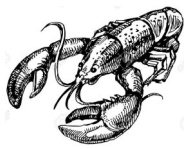
DAVID BURKE

Raw and Chilled

- Chilled Jumbo Shrimp miso cocktail sauce | radish | crisp wonton.....\$17
- Oysters on the Half Shell raw  or Rockefeller.....\$20
- Ocean Plate 1/2 lobster | 2 shrimp | crab salad | tuna tartare | cocktail sauce \$45
- Ocean Tower 1 lobster | 4 oysters | 4 clams | 2 shrimp | tuna tartare | crab salad | octopus \$90

Appetizers & Salads



- Artichoke Salad  \$16
sheep's milk ricotta | baby rocket | lemon | croutons
- Grilled Octopus \$21
cannellini beans | swiss chard | roasted peppers
- Candied Bacon on a Clothesline \$22
maple | black pepper | pickle
- Tuna Tartare.....\$21
pistou geleé | lemon | garlic oil | aleppo gremolata
- Fluke Crudo on Salt Brick \$20
avocado | orange | pickled jalapeño



**Surf and Turf
Dumplings**

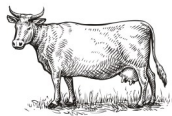
lobster w/ bisque sauce
short rib w/ bbq sauce

\$25

- Bibb Lettuce "Wedge" \$17
green olive mascarpone | blue cheese | grapes | pistachio
- Spring Asparagus Salad \$18
pickled radish | crispy shallots | crushed egg | caperberries
- Petit Lobster Cobb Salad.....\$26
cheddar | soft egg | avocado | pancetta | buttermilk ranch
- Caesar Salad.....\$15
soft egg | cheese crisp | classic caesar
with crab cake croutons.....\$21





Main

- Twisted Chicken fingerling potatoes | confit cipollini onions | asparagus | vermouth reduction \$30
- Spring Vegetable Tart tomato | zucchini | eggplant | polenta croutons  \$22
- Long Island Duck Duo breast & duck ham | lentils | thumbelina carrots \$36





Salt Brick Beef

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt
Patent No: US 7,998,517 B2—Aug 16 2011




Cut	Weight	Price
Porterhouse for 2 	34 OZ	\$56 per person
Bone In Ribeye 	20 OZ	\$58
Sirloin 	12 OZ	\$53
Filet Mignon 	12 OZ	\$50

Chops

- Rack of Lamb for 2 or 4 \$45 per person
- Bone in Pork Chop \$38
pea puree | chanterelle mushrooms | fava beans




Fish

- 2lb Fresh Maine Lobster\$56
Angry Style garlic | corn | chilies | spring beans
- Simply Poached butter | lemon | fresh herbs 
- Branzino \$32
pepper basquaise | spring onions | chunky olive vinaigrette
- Ginger Crust Salmon \$28
golden jewel grain | pickled beech mushrooms | japanese essence
- Fluke Milanese.....\$28
arugula salad | ver jus vinaigrette
- Yellowfin Tuna Steak Frites.....\$36
basil polenta steak frites | cured tomato vinaigrette

Sides

- Asparagus and Béarnaise \$12
- Nacho Onion Rings \$10
- Mushrooms & Leeks.....\$12
- Truffle Steak Frites.....\$10
- Spring Beans Ragu  \$12
- Creamed Spinach \$8
- Lobster Baked Potato \$19
- Mashed Potatoes.....\$8
- Patatas Bravas  \$10

 Gluten Free  Vegetarian

Additional Gluten Free, Vegetarian, & Vegan options available upon request

Eating raw or undercooked fish, shellfish, eggs or meat increases the risk of food borne illnesses. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee meeting your needs. Please tell your server about any food allergies. 18% gratuity will be added to parties of six or more.