




RED SALT ROOM

DAVID BURKE

Raw and Chilled



- Chilled Jumbo Shrimp miso cocktail sauce | radish | wonton crisp.....\$17
- Oysters on the Half Shell raw  or Rockefeller.....\$20
- Ocean Plate 1/2 lobster | 2 shrimp | crab salad | tuna tartare | mignonette .....\$30
- Ocean Tower 1 lobster | 4 oysters | 4 clams | 2 shrimp | tuna tartare | crab salad | octopus .....\$75

Appetizers & Salads



- Delicata & Burrata .....\$20
tempura string beans | pomegranate
- Pretzel Crusted Crab Cake.....\$21
orange tomato marmalade | Old Bay® aioli
- Beet Gnocchi .....\$18
chestnuts | mushroom | candy beets
- Candied Bacon on a Clothesline .....\$22
maple | black pepper | pickle
- Tuna Poke.....\$17
avocado crema | shaved vegetables



**Surf and Turf
Dumplings**
lobster w/ bisque sauce
short rib w/ bbq sauce
\$21

- Asian Pear & Provolone  .....\$15
chicory | basil | marcona almonds
- Baby Kale.....\$16
duck confit | napa cabbage | cilantro | chive dressing
- Petit Lobster Cobb.....\$24
cheddar | soft egg | avocado | pancetta | buttermilk ranch
- Caesar Salad.....\$15
soft egg | cheese crisp | classic caesar
- add crab cake crouton.....\$6





Main

- Bison Short Rib shrimp | cheddar grits | scallion .....\$49
- Slow Roasted Chicken tomato cous cous | artichoke | preserved lemon.....\$30
- Roast Long Island Duck stone fruit chutney.....\$33
- Eggplant Parm tomato | basil | stracciatella .....\$20





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	\$55 per person
Bone In Ribeye 	20 OZ	\$57
Sirloin 	12 OZ	\$52
Filet Mignon 	12 OZ	\$49

Chops

- Pork Chop Diane .....\$39
roasted pear | shitake mushroom
- Rack of Lamb for 2 or 4 .....\$44 per person



Fish

- 1.5lb Fresh Maine Lobster & 3 Shrimp.....\$56
Angry Style garlic | lemon | chiles | basil
- Simply Poached butter | lemon | fresh herbs 
- Sea Scallops & Octopus Veracruz .....\$33
tomato | caper | olive | broccoli | chorizo
- Branzino .....\$32
kale | fennel | piccata sauce
- Nori Crusted Tuna.....\$36
sesame-soy | miso vinaigrette | bok choy
- Ginger Pepper Salmon .....\$28
oyster mushroom | broccolini | beets | black garlic

Sides

- Garlic Spinach & Broccoli  .....\$11
- Sicilian Cauliflower .....\$8
- Couch Potato.....\$15
- Brussels Sprouts & Bacon .....\$10
- Nacho Onion Rings .....\$8
- Mushrooms & Leeks  .....\$12
- Creamed Spinach .....\$10
- Lobster Baked Potato .....\$19

 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.