

RED SALT ROOM

DAVID BURKE

Raw and Chilled

- Chilled Jumbo Shrimp miso cocktail sauce | radish | wonton crisp.....\$17
- Tuna & Salmon Tartar crème fraiche | gaufrette potato.....\$17
- Oysters on Half Shell raw or rockefeller.....\$20
- Ocean Plate ½ lobster | 2 shrimp | crab salad | tuna tartar | persimmon.....\$30
- Ocean Tower 1 lobster | 4 oysters | 4 clams | 2 shrimp | tuna tartar | lump crab | octopus.....\$75

Appetizers & Salads

- Delicata & Burrata.....\$20
tempura string beans | pomegranate
- Pretzel Crusted Crab Cake.....\$21
orange tomato marmalade | old bay aioli
- Pastrami Smoked Salmon Carpaccio.....\$18
everything waffle | arugula | honey mustard
- Candied Bacon on a Clothesline.....\$22
maple | black pepper | pickle



**Surf and Turf
Dumplings**
lobster | short rib |
bisque | bbq
\$21

- Gem Lettuce.....\$15
beets | yogurt dressing | candied walnuts | dill
- Wedge Salad.....\$16
tomato | blue cheese | smoked brisket
- Petit Lobster Cobb.....\$24
cheddar | avocado | pancetta | buttermilk ranch
- Caesar Salad.....\$15
soft egg | cheese crisp | 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 | fennel | 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	\$46
Filet Mignon	12 oz	\$49
Chops		
Pork Chop Diane.....		\$39
roasted pear shitake mushroom		
Lamb for 2 or 4.....		\$44 per person



Fish

- 1.5lb Fresh Maine Lobsters and 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
- Yellow Onion Rings.....\$8
- Roasted Brussels Sprouts.....\$10
- Roasted Mushrooms & Leeks.....\$12
- Creamed Spinach.....\$10
- Lobster Baked Potato.....\$19

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.