

# RED SALT ROOM

DAVID BURKE

## Raw Bar

### Jumbo Shrimp Cocktail 18

lemon | cocktail sauce

### Ocean Plate 55

1/2 lobster | 2 shrimp | crab salad  
tuna tartare | four oysters

### Oysters on Half Shell 20

1/2 dozen | lavender mignonette  
blue point | wellfleet | copps island 3.50 each

## Starters

### Spinach & Honey Goat Cheese Salad 18

spicy coppa | cara cara orange | marcona almonds | aged sherry vinaigrette

### Chicken Caesar Salad 21

romaine | soft egg | cheese crisp

### Cobb Salad 18

tomme | bacon | tomatoes | buttermilk ranch

### Summer Kale Salad 17

kohlrabi | summer radish | jicama | fresh mint | basil | Asian vinaigrette

### Add-ons:

burrata 6 | shrimp 9 | chicken 8 | crab meat 12 | grilled tenderloin 10

### Surf & Turf Dumplings 25

lobster w/ bisque sauce | short rib w/ bbq sauce

### Tuna Tartare 23

white soy sauce | sesame | avocado | garlic | cassava chips

### Candied Bacon on a Clothesline 22

maple black pepper or spicy korean style | pickle

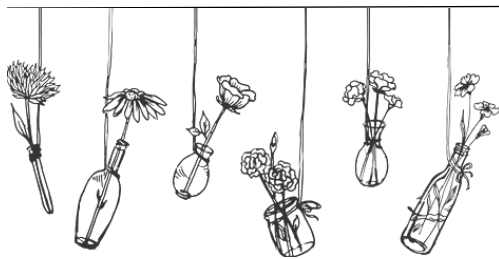
### Watermelon Tomato Gazpacho 23

crab salad | avocado | crème fraiche

### Maryland Crab Cake 22

sriracha remoulade | verdant greens

## Mains



### Mia Bella Cheese Tortelloni 34

spinach | pecorino cheese | creamy garlic romesco

### Squid Ink Lobster Ravioli 42

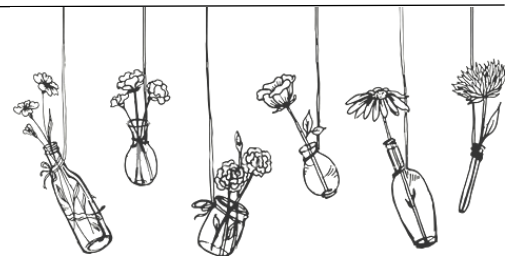
lobster tail | roasted shallots | heirloom cherry tomatoes | peruvian pepper sauce

### Young Roasted Half Chicken 36

rosemary pee wee potatoes | chicken au jus

### Bone in Berkshire Veal Chop 49

thyme butter | herbed gnocchi | lemon caper sauce



## Salt Brick Beef

All of our steaks are aged using Chef David Burke's patented dry aging process using Himalayan pink salt

cut	weight	price
Bone in Ribeye	20 OZ	68
NY Prime Striploin	12 OZ	56
Filet Mignon	12 OZ	58
Wagyu Flat Iron	8 OZ	46

fries | cognac-peppercorn sauce

## From the Ocean

### 2lb Fresh Maine Lobster M/P

db angry style garlic | corn | chilies | green beans

or baked lobster | corn | chilies | green beans

### Pink Salt and Cracked Pepper Crusted Salmon 35

Asian vegetables | miso butter

### Pan Seared Branzino 37

summer vegetable cheese gratin | salsa verde

## Sides

sautéed spinach 12    crispy brussel sprouts 12    creamed spinach 12    wild mushrooms 12  
garlic broccoli 12    truffle steak frites 12    lobster baked potato 25    mashed potatoes 12

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.