



where the sea meets culinary creativity—every dish, a voyage.

STARTERS

TEMPURA FRIED SHIITAKE MUSHROOMS

soy citrus dipping sauce. | 13.⁹⁵

RAW OYSTERS⁺

six cocktail oysters, served with Chalaca cocktail sauce, remoulade, and saltine crackers. | Market Price

LAMB MEATBALLS

saffron risotto, tzatziki & chermoula sauce. | 14.⁹⁵

TRUFFLED-PARMESAN FRENCH FRIES

hand-cut fries, truffle oil, grated Parmesan cheese. | 8.⁹⁵ (GF)

APPETIZER TRIO

mini crab cakes, coconut shrimp, pan-seared sea scallops. | Market Price

JUMBO LUMP 4 OZ. CRAB CAKE

spicy creamed corn, lemon wedge, topped with micro greens. | 23.⁹⁵

SWEET VIDALIA ONION RINGS

avocado lemon-herbed dipping sauce. | 12.⁹⁵

AHI TUNA TATAKI

acevichada sauce, passion fruit gelée, criolla salad. | 15.⁹⁵

SALADS

SALTCELLAR SALAD

mixed greens, chickpeas, heart of palm, roasted tomatoes, smoked blue cheese, red onions, creamy lemon herb dressing. | 13.⁹⁵ (GF, V)
add grilled chicken 9 | jumbo gulf shrimp 14

CRAB SALAD

lump crab, micro arugula, crispy sunchoke, pickled onion. Dijon horseradish cream. | 18.⁹⁵ (GF)

HARVEST GREENS SALAD

mixed greens, roasted sweet potatoes, pumpkin seeds, dried cherries, feta cheese, honey mustard vinaigrette. | 13.⁹⁵ (GF, V)
add grilled chicken 9 | jumbo gulf shrimp 14

LAND

ENTRÉES

SEA

GRILLED LAMB CHOP

saffron risotto, garlic, balsamic reduction. | 43.⁹⁵

BRAISED BONELESS SHORT RIB⁺

herbed mashed potatoes, grilled asparagus, red wine sauce. | 39.⁹⁵

CENTER CUT FILET⁺ (8oz)

charred leek puree, truffled mushrooms, green peppercorn sauce. | 49.⁹⁵

RIBEYE STEAK⁺ (16oz)

herbed mashed potatoes, chimichurri sauce. | 44.⁹⁵

SALTCELLAR BURGER⁺

two 4 oz Angus beef patties, American cheese, fried onion rings, bacon jam, secret sauce, brioche bun, seasoned fries. | 17.⁹⁵

THE PRODUCE PLATTER

leek confit, glazed turnip root, broccoli puree, roasted maitake mushrooms. | 22.⁹⁵ (GF, Vegan)

SEAFOOD FETTUCCINI

shrimp, scallops, lobster, creamy garlic Parmesan cheese sauce. | 36.⁹⁵

GRILLED FLORIDA GROUPER

lobster cream sauce, herbed mashed potatoes, grilled asparagus. | 44.⁹⁵

MEDITERRANEAN SALMON

heirloom tomatoes, Kalamata olives, olive oil, fresh dill, couscous. | 37.⁹⁵

SEARED RAINBOW TROUT

smashed fingerling potatoes, seasonal vegetables, lemon butter. | 34.⁹⁵

CHILEAN SEA BASS

miso broth, sesame ginger roasted baby bok choy, crispy shiitake mushrooms. | 42.⁹⁵

GF - gluten friendly

V - vegetarian

If you have a severe food allergy,
please inform your server.

SIDES | 6.⁵⁰

herbed mashed potatoes. V

spicy creamed corn. V

hand-cut french fries
with Bay Seasoning. GF, V

risotto. GF

sautéed shiitake mushrooms. V

baked potato. GF
loaded add 2.75

grilled asparagus. GF, V add 2

side saltcellar salad. GF,V
add 2

sautéed baby spinach. GF, V

side harvest salad. GF, V
add 2

seasonal vegetables. V

ADDITIONS

seared sea scallops (2) | 7

grilled jumbo Gulf Shrimp (2) | 7

Maine lobster tail (4oz) | 14

jumbo lump 4oz. crab cake | 18

sauces | 2.5

green peppercorn | lemon butter | bourbon glaze |
chimichurri | remoulade | cocktail

*THESE ITEMS CAN BE COOKED TO ORDER. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

WE CANNOT GUARANTEE WELL DONE STEAKS.

ALL SALES ARE FINAL.

20% AUTOMATIC GRATUITY
ADDED TO PARTIES OF 8 OR MORE.

