

The Oyster Bar
at
Salt & Fin

Oysters on the Half Shell

Oysters (Atlantic & Pacific) (gf)	Half 23	Dozen 44
Premium Oysters (Kumamoto)	Half 30	Dozen 58
Ponzu Oyster Shooters	Each 8	Half 32
Kumamoto Oysters, Ponzu, Grated Ginger & Red Tobiko		
Add Quail Egg	Add \$2	Add \$8
Add Sake	Add \$1	Add \$12

Seafood Towers

	Grand 105 (2-3 People)	Deluxe 160 (4-6 People)
West Coast Oysters	3 Each	6 Each
East Coast Oysters	3 Each	6 Each
Manilla Clams	2 Each	4 Each
Chilled Lobster	Half	Whole
Poached Shrimp	Half	Pound
Snow Crab Legs	Half	Pound

Chilled Seafood

Poached Lobster (gf)	Half 40	Whole 80
Served with Dijonaise, Cocktail Sauce & Drawn Butter		
Poached Shrimp (gf)	Half 22	Pound 40
Served with Dijonaise, Cocktail Sauce & Drawn Butter		
Snow Crab Legs	Half 30	Pound 57
Served Steamed or Cold with Lemon & Drawn Butter		

Salt & Fin Sashimi Combinations

Served on a Bed of Ice Under a Steaming Bowl of Dry Ice with Ginger, Wasabi, Soy Daikon Ardoise, Sashimi Daikon & Lemon Garnish

Silver	65	Gold	95	Platinum	125
Tuna, Salmon, Hamachi & Albacore		Tuna, Salmon, Hamachi, Albacore, Ono & Ikura		Tuna, Salmon, Hamachi, Albacore, Ono, Ikura, Uni & Otoro	

Starters

Baked Oysters Rockefeller (Kumiai)	Half 24	Dozen 46
Herbs, Spiced Breadcrumbs, Herb Butter, Spinach, Cream Sauce & Parmesan		
Half Shell Baked Scallops	3pc 19	6pc 37
Herbs, Spiced Breadcrumbs, Lobster Butter, Chives & Lemons		
Baked Green Lip Mussels	22	
6 Half Shell Mussels, Compound Butter, Spicy Mayo & House Cheese Mix		
Shrimp Ceviche	18	
Shrimp, Octopus, Mangos, Cucumber, Jalapeño, Red Onion, Cilantro, Tomato & Lemon, Served with Shrimp Chips & Salsa Piquin		
Shrimp Tempura	19	
5-Piece Shrimp Tempura & Tempura Dipping Sauce		
Vegetable Tempura	16	
Yams, Asparagus, King Trumpet Mushrooms, Lotus Root, Broccolini & Tempura Dipping Sauce		

Lobster Bisque	18	Caesar Salad	15	Steamed Edamame	7
Crème Fraîche & Fresh Basil Oil		Romaine Lettuce, House Dressing, Herbed Croutons & Shaved Parmesan		In the Shell, Kosher Salt	
New England Clam Chowder	16	Add Grilled Shrimp (5pc)	17		
Manilla Clam Meat, Diced Potatoes & Fresh Herbs		Add Grilled Chicken (6oz)		12	

Entrées

Cioppino Stew	38
Diver Scallops, Shrimp, Clams, Fresh Fish, Tomatoes, Red Wine, Saffron & Bell Peppers	
Specialty Shellfish Pan Roast	53
Shrimp, Scallops, Clams, Mussels, Lobster Tail, San Marzano Tomatoes, Cream, Steamed Rice & Pancetta	
Sausage & Seafood Gumbo	38
Andouille Smoked Sausage, Roma Tomatoes, Okra, Shrimp, Lobster & Steamed Rice	
Chicken Katsu & Beef Curry	38
Tender Beef Loin, Onions, Potatoes, Carrots, Garlic & Ginger, Red Wine, Jasmin White Rice & Chicken Katsu	
Tempura Udon	35
Udon Noodles, King Trumpet Mushroom, Fish Cake, Green Onion, Lotus Root, Bok Choy, Mussels & 5-Piece Shrimp Tempura	
Seafood Udon	37
Udon Noodles, King Trumpet Mushroom, Fish Cake, Lotus Root, Bok Choy, Green Onion, Mussels, Shrimp & Scallops	
Side Rice	7

Sushi

Maki Rolls		Nigiri & Sashimi	
α Salt & Fin Specialty	26	α Maguro (Tuna)	12 23
Salmon, Tuna, Lobster, Scallops, Cucumber, Carrots, Eel Sauce & Ikura		α Sake (Salmon)	9 17
α Cherry Blossom	26	α Ono	11 20
Tuna, Crab, Avocado, Carrots, Cucumber, Red Tobiko, Eel Sauce, Ponzu, Yuzu Aioli, Nori & Gomi		α Hamachi (Yellowtail)	13 25
Dragon	25	Unagi (Eel)	10
Unagi, Avocado, Shrimp Tempura, Cucumber, Avocado, Eel Sauce & Sesame Seeds		α Albacore	7 17
α Firecracker	25	α Uni	26
Spicy Tuna, Torched Albacore, Shrimp Tempura, Cucumber, Carrots, Spicy Mayo, Eel Sauce, Sriracha & Pickled Jalapeño		α Toro	16 30
α Las Vegas	26	Spicy Tuna	9 15
Spicy Tuna, Tuna, Salmon, Lobster, Shrimp Tempura, Avocado, Daikon, Masago & Roasted Garlic Aioli		α Lobster	18
α Alaska	26	Ikura (Salmon Roe)	12
Torched Salmon, Crab Meat, Avocado, Fried Garlic, Ikura & Yuzu Aioli			
Spider	19		
Fried Soft-Shell Crab, Cucumber, Daikon, Carrots, Green Onions, Sesame Seeds, Eel Sauce & Sriracha			
α Rainbow Roll	25		
Crab, Cucumber, Carrot, Daikon. Topped with Tuna, Salmon & Hamachi			
Crunchy	20		
Shrimp Tempura, Cucumber, Carrots, Avocado, Tempura Bits, Spicy Mayo & Eel Sauce			

α denotes raw fish components

Dessert

Ume Crème Brûlée	11
Salted Plum Custard, Caramelized Sugar, Black Berries & Strawberries	
Chocolate Ganache Torte	13
Grand Cru Mousse, Berry Swirl, Raspberry Coulis & Fresh Berries	
Cherry Swirl Cheesecake	12
Oreo Cookie Crust, Cherry Coulis, Shaved White Chocolate & Black Cherries	
Ice Cream Sundae	12
French Vanilla Ice Cream, Chocolate Fudge & Whipped Cream	
Gelato & Sorbet (3 Scoops)	9
Gelato: Vanilla, Chocolate, Salted Caramel, Pistachio	
Sorbet: Raspberry, Mango	

Beverages

Sodas (Free Refills)	4
Pepsi, Pepsi Zero Sugar, Diet Pepsi, Starry Lemon, MUG Root Beer, Brisk Raspberry Iced Tea, Brewed Iced Tea, Arnold Palmer, Schweppes Ginger Ale, Tropicana Lemonade	
(No free refills on the following)	
Hot Tea	4
Green, Chamomile, Earl Grey, Mint	
San Pellegrino (Sparkling Water)	10
Acqua Panna (Still Water)	10
Red Bull (Regular, Sugar Free)	4.25
Fruit Juice	7
Apple, Orange, Pineapple, Grapefruit, Cranberry	
Tomato Juice	5
Hot Coffee (Regular, Decaf)	7