
CHILLED SEAFOOD

EAST COAST OYSTERS* GF, DF served with mignonette & cocktail sauce	4 ea
LITTLENECK CLAMS* GF, DF served with mignonette & cocktail sauce	3 ea
JUMBO SHRIMP COCKTAIL GF, DF classic cocktail sauce	21

SUSHI ROLLS

SALMON* avocado, cucumber, scallion, fried leeks, crunchy chili crisp, spicy yuzu aioli	14
CRISPY SHRIMP carrot, red pepper, cucumber, scallion, sesame, tobiko, togarashi aioli, unagi	13
SPICY TUNA* avocado, cucumber, green onion, sesame, tobiko, spicy yuzu aioli, unagi	16
SURF 'N' TURF* spicy tuna, thinly-sliced filet, avocado, scallion, sesame, cucumber, tobiko, togarashi aioli, unagi	21

SIGNATURE APPETIZERS

DUCK EMPANADAS smoked duck bacon, creamy corn, hot honey, chives	21
TRUFFLED POTATO CROQUETTE ^V garlic herb aioli - <i>add golden kaluga caviar +25</i>	19
CLAMS CASINO red pepper compound butter, crispy bacon, charred lemon	21
SPICY TUNA CRISPY RICE avocado mousse, jalapeño, scallions, unagi, furikake	21
DOUBLE CUT MAPLE BACON extra thick-cut bacon, black pepper maple glaze	21
BAO BUNS	
SHORT RIB sweet soy glaze, crunchy slaw, pickled fresno peppers, micro cilantro	20
BANG BANG SHRIMP sweet chili aioli, green onions, sesame seeds	18

V = VEGETARIAN | VG = VEGAN
DF = DAIRY FREE | GF = GLUTEN FREE

SOUPS & SALADS

FRENCH ONION SOUP	15
sourdough croutons, three cheeses	
NEW ENGLAND CLAM CHOWDER	16
smokey bacon, fresh herbs, allium oil	
“WEDGE” IT OUT	16
iceberg, bacon, bleu cheese, tomato confit, crispy onion, everything bagel seed mix, chive, bleu dressing - <i>add steak* +15, add chicken +10, add salmon* +18</i>	
THE CAESAR ^{GF}	15
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar - <i>add white anchovies +3, steak* +15, add chicken +10, add salmon* +18</i>	

SALTBRICK CLASSICS

8oz. FILET MIGNON* ^{GF}	69
charred spring onion, pomme purée	
18oz. PRIME BONE-IN RIBEYE* ^{GF, DF}	70
herb-roasted marble potatoes, fresh greens	
SURF & TURF* ^{GF, DF}	64
6oz. filet mignon, blackened shrimp, roasted asparagus	
ROAST PRIME RIB* ^{GF, DF}	
baked potato - <i>upgrade to “loaded” to add pimento cheese, bacon & scallions +5</i>	
12oz. CLASSIC CUT*	59
16oz. PRIME CUT*	69
VEGAN STEAK FRITES ^{V, VG, DF}	36
6oz. plant-based steak, fresh greens, french fries	
6oz. WAGYU A5 FILET MIGNON* ^{GF, DF}	125

PRIME RIB NIGHT

ALL YOU CAN EAT FOR \$55 | EVERY TUESDAY

includes a baked potato and choice of one additional side

**Unlimited while dining in - extra portions not eligible for takeout or to-go boxes. Thank you!*

PRIMETIME PRIX FIXE

THREE COURSES FOR \$69 | EVERY NIGHT

OUR PATENT

U.S. PATENT NO. 7,998,517 B2

We hold a U.S. Patent for proprietary dry-aging process: aging USDA Prime beef in a Himalayan salt-tiled aging room with precisely controlled conditions. The result? Longer aging, superior marbling, & exceptionally tender beef with deep, rich flavor.

SBP DRY-AGED STEAKS

aged with Saltbrick Prime's patented dry-aging process

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF	72
18oz. 55-DAY DRY-AGED RIBEYE* GF, DF	79
20oz. 40-DAY DRY-AGED T-BONE* GF, DF	69
38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* GF, DF	145
14oz. 40-DAY DRY-AGED STEAK "FRITES"* bone-in sirloin, crispy potato rings, classic chimichurri, mixed greens	69

STEAK ENHANCERS

SAUCES

HORSERADISH CREAM GF	8
BEARNAISE GF	8
PEPPER AU POIVRE GF	8
BLEU CHEESE FONDUE GF	11
CLASSIC CHIMICHURRI V, VG, GF, DF	8
GARLIC TRUFFLE BUTTER GF	12
BONE MARROW BUTTER GF	12

TOP HATS

BLACKENED SHRIMP GF, DF	12
CARAMELIZED ONIONS GF, DF	8
COLD WATER LOBSTER TAIL GF	20
LUMP CRAB OSCAR GF	20

THE PRIME TREATMENT 35

select two sauces and one top hat to complete your steak experience

SIDES

FRENCH FRIES ^{V, VG, DF}	10
<i>upgrade to truffle fries +5</i>	
BAKED POTATO ^V	11
<i>butter, sour cream - upgrade to "loaded" to add pimento cheese, bacon & scallions +5</i>	
GARLICKY WHIPPED POTATOES ^{V, GF}	12
SUPER GREEN CREAMED SPINACH ^V	12
SPICED CARROTS ^{V, GF} ®	15
<i>creamy lemon yogurt</i>	
CHARRED ASPARAGUS ^V	14
<i>balsamic reduction</i>	
PIMENTO MAC 'N' CHEESE ^V	12
<i>add bacon +5</i>	

OTHER THAN STEAK

ROASTED HALF-CHICKEN ^{GF}	32
<i>roasted carrots, spring onion, celery, fresh peas, asparagus, creamy lemon pepper jus</i>	
BLACKENED SALMON ^{DF}	34
<i>crispy smashed marble potatoes, charred spring onion, chorizo, romesco sauce</i>	
HOUSEMADE RICOTTA GNOCCHI	28
<i>pancetta, asparagus, spring peas, crispy onion, arugula parmesan pesto</i>	
<i>add lump crab meat +10</i>	
GRILLED PORK CHOP ^{GF}	35
<i>boursin whipped potatoes, hanguk-spiced carrots, cherry maple gastrique</i>	

EXECUTIVE CHEF ALEX CABRERA

Please be advised that menu items may contain or have come in contact with milk, eggs, wheat, peanuts, tree nuts, soybean, sesame, fish or shellfish. Allergy information for all menu items is available through your server. *Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions..

An 18% gratuity will be added to parties of 8 or more. This amount is at the discretion of management & may be adjusted on request. Thank you for your understanding.