

# CHILLED SEAFOOD

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

# SIGNATURE APPETIZERS

CRISPY HALLOUMI V	17
thyme-infused honey, everything bagel cracker, kalamata spread, parsley	
TRUFFLED POTATO CROQUETTE V	19
garlic herb aioli, fresh herbs	
CLAMS CASINO	21
red pepper compound butter, crispy bacon, charred lemon	
JUMBO LUMP CRAB CAKE DF	28
charred corn relish, citrus lime aioli, red pepper coulis, baby arugula	
POPCORN OYSTERS	26
shishito remoulade, lemon	
GRILLED COD SATAY	23
miso soy glaze, fried leeks, chives	
THICK-CUT BACON	21
chinese five spice, crispy rice, green onions	
BAO BUNS	
SHORT RIB	20
sweet soy glaze, carrot slaw, pickled fresno peppers, micro cilantro	
BANG BANG SHRIMP	17
sweet chili aioli, green onions, sesame seeds	

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* +12, add chicken +9, add salmon* +18</i>	
THE CAESAR <sup>GF</sup>	15
romaine hearts, parmesan crumb, chili oil, egg, lemon caesar - <i>add white anchovies +5, steak* +12, add chicken +9, add salmon* +18</i>	
HEIRLOOM TOMATO SALAD <sup>V, GF</sup>	17
fig & olive tapenade, pine nuts, ricotta salata, balsamic, parsley	

# SALTBRICK CLASSICS

8oz. FILET MIGNON* <sup>GF, DF</sup>	59
SURF & TURF* <sup>GF</sup>	85
8oz. filet mignon, cold water lobster tail, roasted maitake mushroom, bearnaise	
6oz. WAGYU A5 FILET MIGNON* <sup>GF, DF</sup>	125
<i>add more wagyu +25/ounce</i>	
NEW YORK STRIP “FRITES”* <sup>DF</sup>	69
14oz. sirloin, crispy potato rings, classic chimichurri, mixed greens	
ROAST PRIME RIB* <sup>GF, DF</sup>	
12oz. CLASSIC CUT*	52
16oz. PRIME CUT*	62
VEGAN STEAK FRITES <sup>V, VG, DF</sup>	36
6oz. plant-based steak, fresh greens, french fries	

## PRIMETIME DINNER

3 COURSES FOR \$49 | AVAILABLE DAILY

Ask your server about the menu!

# OUR PATENT

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

We have been awarded a UNITED STATES PATENT for our dry-aging process, creating our signature beef known as SALTBRICK PRIME.™

We dry-age our USDA Prime-grade beef in our very own Himalayan salt-tiled aging room. What makes our method so special? It allows for a longer aging time, the result of which is perfectly marbled, tender beef with a rich depth of flavors

## SBP DRY-AGED STEAKS

*aged with Saltbrick Prime's patented dry-aging process*

18oz. 30-DAY DRY-AGED RIBEYE* GF, DF	62
18oz. 55-DAY DRY-AGED RIBEYE* GF, DF	69
18oz. 35-DAY DRY-AGED KANSAS CITY SIRLOIN* GF, DF	60
38oz. 40-DAY DRY-AGED PORTERHOUSE FOR TWO* GF, DF	135

## STEAK ENHANCERS

### SAUCES

HORSERADISH CREAM GF	8
BEARNAISE GF	8
PEPPER AU POIVRE GF	8
CLASSIC CHIMICHURRI V, VG, GF, DF	8
BONE MARROW BUTTER GF	12

### TOP HATS

COLD WATER LOBSTER TAIL GF	20
BLEU CHEESE V, GF	8
CARAMELIZED ONIONS GF, DF	7

## SIDES

FRENCH FRIES <sup>V, VG, DF</sup>	10
BAKED POTATO <sup>V</sup> butter, sour cream - <i>upgrade to "loaded" to add pimento cheese, bacon &amp; scallions +5</i>	11
GARLICKY WHIPPED POTATOES <sup>V, GF</sup> chives	12
SUPER GREEN CREAMED SPINACH <sup>V</sup> <sup>®</sup>	12
ROASTED ASPARAGUS <sup>V, VG, GF, DF</sup> balsamic reduction	12
CREAMED CORN <sup>V</sup> cotija	12
PIMENTO MAC 'N' CHEESE <sup>V</sup> <i>add bacon +5</i>	12

## OTHER THAN BEEF

ROASTED HALF-CHICKEN <sup>GF</sup> corn succotash, brown butter, chorizo, cilantro	32
PITA-CRUSTED LAMB CHOPS* galil compound butter, pickled onions, tomato confit, roasted marble potatoes, dill yogurt	55
SQUID INK TONNERELLI lump crab meat, asparagus, sweet corn, aleppo	33
FLAME-BROILED COD <sup>GF, DF</sup> roasted summer squash, lima bean & green tomato romesco, charred lemon	34

### 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..