



SEAFOOD LUNCH

RAW/COLD BAR

OYSTERS ON THE HALF SHELL 24 | 42

minionette, 6 or 12

SHRIMP COCKTAIL 16

cocktail sauce, lemon

SHAREABLES

OYSTER ROCKEFELLER 34

6 oysters

CALAMARI 17

lightly dusted, grilled lemon

SKILLET BREAD 6

orange blossom honey butter

KUNG PAO ROCK SHRIMP 16

chili, garlic aioli

LEMONGRASS DUMPLINGS 16

chicken, citrus, chili

GREENS

CAESAR SALAD 12

romaine heart, parmesan, crouton

SALT WEDGE 12

bacon, blue cheese, tomato

add shrimp, chicken, salmon 7

ENTREES

SUNNY STEAK & FRITES 28

petite filet, 2 sunny eggs,
truffle fries

SHRIMP & GRITS 22

creamy grits, bacon, garlic

PANCAKE 14

berry compote, chantilly cream

GROUPE SANDWICH 20

blackened grouper, fries

CRISPY CHICKEN SANDWICH 17

lettuce, tomato, pickle, hot honey

SALT BREAKFAST 14

2 sunny eggs, bacon, toast

CHEF'S ROTATING SEAFOOD OMELETTE 21

rotates based on freshest available, salad

KIDS 8 (children only)

Eggs, bacon, toast

Pancake

Chicken fingers & fries

Shrimp Cocktail

LUNCH BEVERAGES

COCKTAILS

bloody mary | 12
vodka, tomato juice,
worcestershire

bellini | 13
prosecco, peach purée

espresso martini | 14
vanilla vodka, espresso,
coffee liqueur

mimosa | 10
oj, pomegranate,
pineapple

WINE

Chardonnay, Snoqualmie | CA | 12
Rosé, Cotes du Rhone, Perrin | FR | 14
Sauvignon Blanc, J. Lohr | CA | 16
Pinot Noir, Elouan | OR | 13
Cabernet Sauvignon, Daou | CA | 16

NON-ALCOHOLIC

coffee | 4
tea, soda, juice | 3.25