

APPETIZERS

Shrimp Cocktail 16

Large fresh shrimp served on ice with our own special cocktail sauce.

Halibut "Ceviche" 16

Marinated fish favorite made from fresh Halibut.

Mussels in Butter Sauce 20

A Salt Cellar Specialty, fresh Blue Hill Bay mussels served in a broth with drawn butter.

Oysters on the Half Shell 1/2 Dozen 18

Fresh Blue Point Oysters shucked to order and served on ice.

Clams on the Half Shell 1/2 Dozen 14

Littleneck Clams from New England shucked to order and served on ice.

Escargot en Caps 10

Escargot baked in fresh mushroom caps with garlic butter. An old Salt Cellar favorite.

Steamed Clams 24

Traditional New England favorite, bucket of steamed clams served with broth.

Oysters Rockefeller 15

Four fresh Blue Point Oysters on the half shell, topped with delicate spinach and pernod sauce, then baked on a bed of rock salt.

New England Clam Chowder 8

A true New England clam chowder made in our own kitchen with Quahog Clams.

Manhattan Clam Chowder 8

For those who prefer a delightful alternative to the traditional cream base chowder.



SPECIALTY Appetizers

George's Bank Scallops 22

Clams Steamed in Applewood Bacon Dashi 24

Calamari Skewer 10

with dipping sauces

Turtle Soup 9

Sauteed Shrimp San Remo 18

Jumbo Lump Crab Cake 19

Tempura Cod 10



SALT CELLAR Specialties

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

18oz Grilled Bone-in Swordfish Chop 47

Salmon Oscar 44

topped w/ crab meat. Grilled asparagus and hollandaise

Shrimp San Remo 38

on pappardelle pasta

Charcoal Broiled Georges Bank Sea Scallops 40

Crispy Florida Black Grouper 46

with Thai dipping sauce

Salmon Wellington 41

Yakimono Hawaiian Ahi 42

Alaskan Halibut 47

w/ lemon caper butter

Alaskan Halibut Cheeks 45

Live Maine 3lb Jumbo Lobster 99



SALT CELLAR Favorites

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

King Salmon 35

w/ cucumber dill sauce (British Columbia)

Jumbo Lump Crab Cakes 40

Cajun Style Blackened Atlantic Halibut 47

Sauteed Sea Scallops 40

Fresh Georges Bank Scallops sauteed in butter with sherry and fresh mushrooms

Grilled Baja Shrimp 34

Seasoned and grilled #1 White Mexican Shrimp w/ Aji Aji sauce

Stuffed Mountain Trout (Idaho) 35

Baked Stuffed Shrimp 41

Large #1 White Mexican Shrimp with a delicate crabmeat stuffing

Fried Shrimp 29

Lightly seasoned and breaded #1 White Mexican Shrimp

Pan Fried Oysters 32

Fresh Blue Point Oysters shucked to order

Salt Cellar Combination 36

A delightful combination of deep fried Shrimp, Fish fillet, and Blue Point Oysters.

Shrimp Scampi 38

Large #1 White Mexican Shrimp served in a garlic butter sauce with roasted tomatoes, red bell peppers and a slice of baked Shrimp Toast.



SALT CELLAR Simply Charcoal Broiled

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

Ahi/Aji/Aji 42

Atlantic Halibut 47

King Salmon 35

Mountain Trout 30

Florida Black Grouper 47



LOBSTER AND CRAB Entrees

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

Our center of interest is the Live Maine Lobster. We take pride in serving only Live Maine Lobsters and will serve no other. Feel free to select your own lobster from our Lobster Tank. Be sure to ask your waiter about today's selection.

Harbor Master's Choice 55

One and a half pound steamed lobster

Baked Stuffed Lobster 62

A traditional baked stuffed Lobster: a whole Live Maine Lobster stuffed with our own special mixture of scallops and Crabmeat.

Pan Fried Lobster 55

Served over cheesy bacon grits with Pico de Gallo, Ponzu Sauce and drawn butter

Alaskan King Crab 67

One and a half pounds of large Alaskan King Crab Legs broiled over mesquite charcoal

Jumbo Lump Crab Cakes 40

Two Maryland Crab Cakes made with Jumbo Lump Blue Crab Meat using our own special recipe



BUILD YOUR OWN SURF AND TURF DINNER

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

Add one of the following to any full-priced entree. Not for shared entrees.

Add a 7 oz. Certified Black Angus Filet Mignon	24
Add a half order (10 oz.) of Alaskan King Crab	28
Add a half order of Fried Shrimp	12

OTHER FAVORITES

All entrees are served with a dinner salad, fresh baked bread, vegetable of the day and a choice of baked potato or Chef's daily starch.

The Salt Cellar proudly serves only the finest aged cuts of Certified Black Angus Beef. All Meat is cut here in our own kitchen and cooked to your specifications.

Filet Mignon 49

A superb 12 oz. cut of Certified Black Angus filet mignon broiled to perfection over mesquite charcoal.

Petite Filet 43

A delightful 7 oz. cut of Certified Black Angus filet mignon charcoal broiled over mesquite charcoal.

Beef Wellington 46

All-time favorite of the Salt Cellar, a tender filet with a touch of mushroom duxelle wrapped in a pastry shell and served on a raspberry chiptole sauce with apple wood bacon.

New York Strip 48

An impressive 14 oz. cut of Certified Black Angus New York Strip charcoal broiled over mesquite charcoal.

Bone In Rib Eye Steak 54

16 oz. Bone In Certified Black Angus Rib Eye Steak charcoal broiled over mesquite charcoal.

Teriyaki Chicken 26

Boneless chicken breast marinated in our own special teriyaki sauce, then charcoal broiled to perfection over mesquite charcoal.

Desserts

The Salt Cellar offers a wide variety of desserts and after dinner drinks. Please ask your server for today's selections.

Happy Hour

(see separate menu)

Don't miss our popular twin happy hours daily from 4:00pm to 7:00pm and again from 10:00pm to 12:00am.

(menu prices are subject to change)