

Raw Bar

Deep Bay Belon, British Columbia.....3.5 ea.
Wareham, Massachusetts.....3.5 ea.
Kumamoto, Washington.....3.5 ea.
Olympia, Washington.....3.25 ea.
Bluepoint, Connecticut.....3 ea.
Chesapeake, New Jersey.....3 ea.
Kusshi, British Columbia.....2.7 ea.
Chelsea Gem, Washington.....2.7 ea
Oysterville, Washington.....2.5 ea.
Sunset Beach, Washington.....2 ea.

Littleneck Clams on the half shell.....2.5 ea.
Cherrystone Clams on the half shell.....3 ea.

“Peel & Eat” Hawaiian Blue Prawns.....3.5 ea.
Fresh Chilled Dungeness Crab with aioli....14 / 26
Fresh Chilled Maine Lobster with aioli...20 / 40

Shellfish Platters

Larger :
10 oysters, 4 clams, 4 Hawaiian blue prawns,
half a Dungeness crab and half a Maine lobster **75**

Smaller :
6 oysters, 2 clams,
2 blue prawns and half a Dungeness crab **36**

Brunch Cocktails

Old Bay Bloody Mary
smirnoff vodka, horseradish, lemon, clam juice **9**

Archie’s Bus
chopin vodka, pernod, grapefruit juice **10**

Bronx Cocktail
bombay gin, orange juice, sweet & dry vermouth **9**

sea salt

2512 San Pablo Ave. Berkeley, CA 94706
(510) 883-1720

Smaller

Strawberry-Rhubarb Galette 3.75

**Cranberry-Orange Scone or
Cinnamon Roll** 2.5 ea.

**Side of Bacon, Ham, Lamb Sausage
or Brunch Potatoes** 5

Fried Smelt
with green goddess **9**

French Fries
with Thai curry ketchup **6**

Mixed Baby Lettuces
with celery, fennel, bellwether ricotta and banyuls vinaigrette **9**

Caesar Salad
with marinated white spanish anchovies **9**

Grilled California Squid
with gigante beans and basil-almond pesto **13**

Steamed Manila Clams
with fennel sausage, rouille and arugula **15**

Steamed Prince Edward Island Mussels
with lemongrass, ginger, garlic, turmeric and cilantro **15**

chef's choice \$1 oysters
with \$5 well drinks and \$3 draft beer everyday from 4-6pm
visa, mastercard, american express, diners
parties of 6 or more will include 18% gratuity
corkage: \$15 per 750ml bottle
most of our produce is organically grown
all of our fish is obtained through sustainable means
all of our meat is raised naturally, hormone-free, without antibiotics
www.seasaltrestaurant.com

5.4.2008

Brunch

Two Eggs (any style)
with toast or english muffin and brunch potatoes **8**

Bowl of White Clam Chowder
with two poached eggs, bacon and english muffin **11**

Bacon, Gruyere and Spinach Quiche
with arugula salad **7.5**

Fried Oyster Sandwich
with bacon, scrambled egg and basil aioli **14**

Spanish chorizo, avocado and cotija cheese omelette
with brunch potatoes **10**

Smoked Salmon and Ricotta Omelette
with mixed herbs and brunch potatoes **9**

Red Flannel Hash
and two sunnyside eggs with seared trout **14**

3 Deep Bay Belon Oysters & Housemade Lamb Sausage
with toasted levain and tomato herb butter **15**

Fruit Plate
with ricotta and and honey **9**

Fish and Chips:
rock cod, french fries and malt vinegar aioli **18**

Bacon, Lettuce and Trout Sandwich
with oven-dried tomatoes, arugula and tartar sauce **15**

Steamed Lobster on a Torpedo Roll
with sweet butter and housemade potato chips **25**

Bbq Eel ‘Banh Mi’
with cabbage slaw and housemade potato chips **14**

Fried Halibut Cheek Sandwich
with tartar sauce and housemade potato chips **12**

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## whites & bubbles

nv drusian prosecco, veneto 7.5  
nv roederer estate, anderson valley 9.5

06 domaine fonsainte, 'gris de gris', corbières 7.5  
06 mason sauvignon blanc, napa 8.5  
06 nigl gruner veltliner, austria 9.5  
06 lalime's au bon climat chardonnay, santa barbara 8  
06 torbreck woodcutter's semillon, barossa valley 8.5  
06 canayli vermentino di gallura, sardegna 9  
06 pieropan soave classico, veneto 8  
06 vouvray sec, champalou 9

## reds

06 lalime's au bon climat pinot noir, s. barbara 9  
06 green & red 'chiles canyon' zinfandel, napa 10  
03 lalime's barbera, santa barbara 8  
05 juan gil monastrell, jumilla 8.5  
05 clos la coutale, cahors 7.5  
05 t-rex shiraz, torbreck vintners, barossa valley 9.25

## house cocktails

*(all of our citrus is freshly squeezed )*

williams margarita *chinaco blanco tequila, f. meyer poire williams, lime* 10

3 x 3 *gravenstein apple brandy, cointreau, grapefruit juice* 10.5

islands in the stream *junipero gin, tonic, angostura, lime peel* 9.5

the brazilian *leblon cachaça, st. germain, lemon* 9.5

italian sidecar *lustau brandy, disaronno, lemon* 9

aphrodite *smirnoff vodka, orange blossom, prosecco, lemon* 9

equinox *el tesoro tequila, campari, tangerine* 10

perfect roy *dewars scotch, sweet & dry vermouth, peychaud bitters, lemon twist* 9

## beer

boont amber ale (draft) 4.25  
mothership wit (draft) 4.25  
scrimshaw pilsner (draft) 4.25  
trumer pilsner 4.25  
anchor steam 4.5  
deschutes black butte porter 4  
chimay red ale 6.5  
delirium tremens 8.5  
beck's non-alcoholic 3.5

## non-alcoholic

fresh squeezed sparkling lemon or limeade 3.5  
fresh squeezed orange or grapefruit juice 5  
d'arbo austrian fruit sodas 2.5  
izze clementine or grapefruit soda 3  
dr. brown's cel-ray soda 3  
cock 'n bull ginger brew 3  
coke, diet coke, 7up 2  
iced tea 2.5  
lissa (still) 3  
pellegrino (1 liter) 5.75

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