

Smaller

Caesar Salad

Parmigiano, croutons, Spanish anchovies 9

Riverdog Little Gem Lettuces

kumquats, radish, feta, balsamic, fried shallots 9

Fried Hama-Hama Oysters 6

Maine Lobster Roll

sweet butter poached, housemade potato chips 14/28

Fried Lake Huron Smelt

green goddess 6

Grilled Local Squid

basil-almond pesto, runner cannellini beans 15

Breakfast Sandwich

fennel sausage, broccoli rabe, scrambled eggs, brunch potatoes 8

Fruit Plate

Bellwether ricotta, honey 9

Sides

Fresh Baked Pastry 3

Biscuit & Jam 4

(strawberry rhubarb, apple butter)

Side of Bacon 4

Side of Toast or English Muffin 2

Brunch Potatoes 5

French Fries

Thai curry ketchup 6

Sea Salt

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

Brunch Specials \$11

Biscuits & Gravy

fennel sausage gravy, two sunny side eggs

Cheese Omelette

Beemster, chives, brunch potatoes

Asparagus & Feta Scramble

spring onion, brunch potatoes

Mixed Mushroom Scramble

spring onion, Parmigiano, parsley, brunch potatoes

Larger

Two Eggs (any style)

toast or English muffin, brunch potatoes 9
(Biscuit add \$1)

Bowl of White Clam Chowder

two poached eggs, bacon, English muffin 12

'Hangtown' Hash

hama hama oysters, lardons, two poached eggs 16

Fried Chesapeake Bay Soft Shell Crab Sandwich

avocado purée, piquillo peppers 17

Dungeness Crab Cakes Benedict

two poached eggs, english muffin, hollandaise 17

Pan Seared Rainbow Trout

kale hash, two sunnyside eggs 15

Fish & Chips

true cod, french fries, malt vinegar aioli 14/24

Bacon, Lettuce and Idaho Trout Sandwich

oven dried tomatoes, arugula, tartar sauce 15

Fried Hama Hama Oyster Sandwich

scrambled egg, bacon, black garlic aioli 15

Raw Bar

Kusshi, *British Columbia*.....3 ea.

Preston Point, *California*.....3 ea.

Pt. Reyes Miyagi, *California*.....3 ea.

Wellfleet, *Massachusetts*.....3 ea.

Kumamoto, *Washington*.....3 ea.

Coromandel, *New Zealand*.....3 ea.

Blue Point, *Long Island*.....4 ea.

Cherrystone Clams *On the Half Shell*.....3 ea.

Littleneck Clams *On the Half Shell*.....3 ea.

Brunch Cocktails

Bloody Mary Smirnoff Vodka, Tomato Juice, Horseradish 8

Mimosa Prosecco, Fresh Squeezed Orange Juice 8

Solstice Maker's Mark, Apple Brandy, Lemon,
Bundaberg Ginger Beer 8

Ruby Red Prosecco, Fresh Squeezed Grapefruit Juice, Luxardo 8



Jimmy



Bean's



By The Glass

Bubbles

NV Zonin Prosecco, Veneto 8.75

NV Roederer Estate, Anderson Valley 9.5

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## Whites

2009 Petroni Rosato, Sonoma 7.5

2008 Reverdy Sancerre, Loire Valley 11.25

2008 Whitehaven Sauvignon Blanc, Marlborough 8.75

2007 D'Antiche Terre Fiano, Avellino 9.75

2008 Rodriguez Martinsancho Verdejo, Rueda 9.25

2009 Gobelsburger Riesling, Austria 9.5

2007 Talbott Chardonnay, Monterey County 10.75

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Reds

2008 MacMurray Ranch Pinot Noir, Sonoma 9.75

2007 Altos de la Hoya Monastrell, Jumilla 7.5

2008 Baker Lane 'T-Rex Syrah', Sonoma Coast 8.75

2008 Seghesio Zinfandel, Sonoma 10.75

2006 Trefethen Merlot, Oak Knoll 10

2006 I Sodi del Paretaio Chianti, Pisa 11.25

2007 Alamos Seleccion Malbec, Mendoza 9.25

House Cocktails \$10ea

(all of our citrus is freshly squeezed)

Aphrodite

Vodka, Sparkling Wine, Orange Blossom, Lemon

Shank

Cabrillo Blanco Tequila, Grapefruit, Campari

Perfect Roy

Dewar's Scotch, Sweet Vermouth,

Dry Vermouth, Peychaud Bitters

Strawberry Fields

Mount Gay Rum, Muddled Basil and Strawberries,

Sparkling Sake

Italian Sidecar

Korbel Brandy, Disaronno, Lemon

Williams Margarita

Cabrillo Blanco Tequila, Pear Brandy,

Lime, Simple Syrup

Ward 22

Maker's Mark Whiskey, Flor de Caña Rum,

Lime, Orange, Grenadine

Aperol Sour

Aperol, Lemon, Egg White, Sugar

Verbena Caiprinha

Cachaça, Muddled Lime, Lemon Verbena Syrup,

Brown Sugar

Beer

Dogfish Head I.P.A.(Draft) 5.5

Boont Amber (Draft) 4.75

Scrimshaw Pilsner (Draft) 4.75

Trumer Pilsner 5

Anchor Steam 5

Pyramid Haywire Hefeweizen 5

Deschutes Black Butte Porter 5

Chimay Red Ale 6.75

Delirium Tremens 8.75

Beck's Non-Alcoholic 4

Non-Alcoholic

Fresh Squeezed Sparkling Lemon or Limeade 3.5

Fresh Squeezed Orange or Grapefruit Juice 5

Bundaberg Ginger Beer 3.5

Izze Clementine, Pomegranate, or Grapefruit Soda 3

Sprecher Root Beer 3

Coke, Diet Coke, 7up 2

Iced Tea 2.5

Lissa Still or Sparkling Water 5

Full Selection of 'Mr. Espresso' Espresso Beverages

&

China Mist Teas

Happy Hour 3 – 6pm & 10 – 12am Daily
Chef's Choice \$1 Oysters, \$6 Well Drinks and \$3 Draft Beers

Visa, Mastercard, American Express, Diners

Sorry, No Personal or Traveler's Checks

18% Gratuity added to parties & reservations of 6 or more

Corkage: \$15 per bottle

All our fish is obtained through sustainable means

All of our meat is raised naturally, hormone-free, without antibiotics

All our baked goods come fresh daily from Artisan Foods Bakery

www.seasaltrestaurant.com