

## 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.  
**Kusshi**, British Columbia.....2.7 ea.  
**Chelsea Gem**, Washington.....2.7 ea.  
**Skookum**, Washington.....2 ea.

**Littleneck Clams** on the half shell.....2.5 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

## Cheese one: 7 two: 14 three: 21

**Zamorano (Sheep, Spain)**  
with cava jelly and membrillo

**Bleu des Causses (Cow, France)**  
with apples and saba

**Tumalo Fenacho (Goat, Oregon)**  
with poached pear and almonds

5.11.2008

## Smaller

**Devilled Duck Egg**  
bottarga di muggine 7

**White Clam Chowder**  
garnished with bacon and parsley 9

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

**Sweet Gems Lettuces**  
with hazelnuts, balsamic vinaigrette and fried shallots 9

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

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

**French Fries**  
with Thai curry ketchup 6

**Grilled Asparagus**  
with pancetta vinaigrette 8

**Fried Smelt**  
with green goddess 9

**Monkfish Liver Torchon**  
with cucumber, sea urchin and American sturgeon caviar 14

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

# sea salt

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

## Larger

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

**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

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

**Seared Cypress Island Salmon** with asparagus,  
mushrooms, fava beans and meyer lemon crème fraiche 25

**Grilled Columbia River Sturgeon**  
with English peas, carrots, green garlic and basil aioli 25

**Grilled Hanger Steak**  
with roasted potatoes, salsify, spring onion compote,  
watercress and black olive butter 28

**“Porchetta” of Long/Bailey Farm Pig**  
with Rancho Gordo pebble beans, fennel and salsa verde 30

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](http://www.seasaltrestaurant.com)

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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 chablis**, domaine azo 9.5  
**06 torbreck woodcutter's semillon**, barossa valley 8.5  
**06 canayli vermentino di gallura**, sardegna 9  
**06 pieropan soave classico**, veneto 8  
**06ouvray 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

**44 cordial** *clement rum infused with orange and coffee beans* 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  
**bundaberg ginger beer** 3.5  
**coke, diet coke, 7up** 2  
**iced tea** 2.5  
**lissa (still)** 3  
**pellegirino (1 liter)** 5.75

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