

Raw

Kusshi, <i>British Columbia</i>	3 ea.
Bluepoint, <i>New York</i>	3 ea.
Coromandel, <i>New Zealand</i>	3 ea.
Grass Bay Summer, <i>California</i>	3 ea.
Skookum, <i>Washington</i>	3 ea.
Hood Canal, <i>Washington</i>	3 ea.
Reach Island, <i>Washington</i>	3 ea.
Littleneck Clams <i>On the Half Shell</i>	3 ea.
Cherrystone Clams <i>On the Half Shell</i>	3 ea.

Sea Salt

2512 San Pablo Ave.
Berkeley, CA 94702
(510) 883.1720

www.seasaltrestaurant.com

Small

Caesar Salad

Parmigiano, Croutons, Spanish Anchovies 9

County Line Mixed Baby Lettuces

Adriatic Fig, Black River Blue, Candied Pecans, Banyuls Vinaigrette 9

Riverdog Little Gem Lettuces

Kumquats, Radish, Feta, Balsamic, Fried Shallots 9

White Clam Chowder

Bacon, Parsley 9

Dungeness Crab Cakes

Corn, White Beans, Roasted Pepper, Green Goddess 15

Grilled Local Squid

Runner Cannellini Beans, Basil-Almond Pesto 15

Pan Seared Massachusetts

Day Boat Scallops

Lemon Cucumber-Salsa, Radish 18

Grilled Local Sardines

Roasted Red Pepper Relish, Arugula 15

Eggplant: Pureed and Fried

Labneh, Mint, Ras al Hanout 8

Broccoli Rabe

Garlic, Parmigiano, Chile Flake 9

Cheese Plate 6 ea. / 16 for all

Barely Buzzed (Cow, Utah)

Apple Butter, Castelvetrano Olives

Lamb Chopper (Sheep, Holland)

Almonds, Date Syrup

Crater Lake Blue (Cow, Oregon)

Cava Vinegar Jelly, Apples

Large

Fish & Chips

Local Rock Cod, French Fries, Coleslaw 14/24

Bacon, Lettuce & Idaho Trout Sandwich

Oven-Dried Tomatoes, Arugula, Tartar Sauce 15

Fried Chesapeake Bay

Soft Shell Crab Sandwich

Watercress Tartar, House Made Potato Chips 17

Maine Lobster Roll

Sweet Butter Poached, House-Made Potato Chips 14/28

Braised Hawaiian Spearfish

Tomato, Anchovy, Black Olive, Broccoli Rabe, Fennel Sausage 22

Grilled California Yellowtail Tuna

Kohlrabi Puree, Pardina Lentils, Vadouvan Curry, Lime Crème Fraiche 22

Pan Seared Yakutat Sockeye Salmon

Chilled Bean Salad, Hibiscus-Pickled Onion, Salsa Verde Aioli 23

Grilled Hawaiian Walu

Roasted Summer Squash, Red Onion, Romano Bean, Muhammara 22

Grilled Masami Flat Iron

Rancho Gordo Chickpea Hash, Roasted Mushrooms, Lemon Vinaigrette 24

Bites

Hawaiian Tombo Tuna Slider 7

Grilled California Corn on the Cob

Old Bay Butter, Lime, Cilantro, Cotija 5

Fried Hama-Hama Oysters 6

Fried Lake Huron Smelt

Green Goddess 6

Masami Beef and Bacon Slider 7

Thick Cut French Fries 6



Jimmy



Bean's



By the Glass

Bubbles

NV Zonin Prosecco, Veneto 8.75

NV Roederer Estate, Anderson Valley 9.5

Whites

2009 Petroni Rosato, Sonoma 7.5

2008 Whitehaven Sauvignon Blanc, Marlborough 8.75

2008 Rodriguez Martinsancho Verdejo, Rueda 9.25

2008 Reverdy Sancerre, Loire Valley 11.25

2007 Renard Roussanne, Santa Barbara 10.5

2009 Gobelsburger Riesling, Austria 9.5

2006 Marimar Torres Chardonnay, Green Valley 10.5

Reds

2008 Sean Minor Pinot Noir, Carneros 8.75

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

Non-Alcoholic

Fresh Squeezed Sparkling
Lemon or Limeade 3.5

Fresh Squeezed Orange or
Grapefruit Juice 5

Bundaberg Ginger Beer 3

Sprecher Root Beer 3

Izze Sparkling Juice
(Grapefruit, Pomegranate, Clementine) 3

Coke, Diet Coke, 7up 2

Iced Tea 2.5

Lissa Still and Sparkling Water 5

*Full Selection of 'Mr. Espresso' Espresso Beverages
&
China Mist Teas*

HOUSE COCKTAILS \$10ea

(all of our citrus is freshly squeezed)

Aphrodite

*Smirnoff Vodka, Sparkling Wine,
Orange Blossom, Lemon*

Verbena Caiprinha

*Cachaça Muddled Lime, Lemon Verbena Syrup,
Brown Sugar*

Shank

Cabrillo Blanco Tequila, Grapefruit, Campari

Perfect Roy

*Dewar's Scotch, Sweet Vermouth,
Dry Vermouth, Peychaud Bitters*

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

SEASONAL SUMMER COCKTAILS

Zanzibar

*Smirnoff Vodka, Muddled Strawberries,
Ginger Liqueur, Lime*

Garden Gimlet

*Beefeater's Gin, Basil, Cucumber,
Lime, Simple Syrup*

Kentucky Five

*Maker's Mark, Lemon, Rhubarb Bitter
Soaked Sugar Cube, Prosecco*

Bittersweet Symphony

*Smirnoff Vodka, Raspberries, Lemon,
Simple Syrup, Fever Tree Bitter Lemon*

Beer

Ranger I.P.A (Draft) 4.75

Boont Amber Ale (Draft) 4.75

Scrimshaw Pilsner (Draft) 4.75

Anchor Steam 5

Trumer Pilsner 5

Pyramid 'Haywire' Hefeweizen 5

Deschutes Black Butte Porter 5

Chimay Red Ale 6.75

Delirium Tremens 8.75

Beck's Non-Alcoholic 4

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*

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