

Salt & Stone

Lunch Menu

Oyster Bar

Raw Oysters

Half Shell, Spicy Cocktail, Champagne-Chive Mignonette

Today's Selections are on Daily Special Sheet

Cooked Oysters

Drakes Bay

Drakes Estero, Baja, MX

Large, Plump, High Brine, Clean Finish

Maitre'D: Parsley, Garlic, Onions, Butter (4 Ea.) **14**

Casino: Bacon, Leeks, Red Pepper, Manchego (4 Ea.) **15**

BBQ: Garlic-Barbecue Sauce (4 Ea.) **14**

Rockefeller: Spinach, Pernod (4 Ea.) **16**

Oyster Sampler 18

One Each Cooked & Two Chilled Raw (Chef's Choice)

Crispy Curry Calamari 13

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

Cast Iron Roasted Mussels 15

Saffron Broth, Red Pepper Rouille, Crostini

Steamed Clams 19

Garlic, White Wine, Butter

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Poppadom Crisps

Gulf Prawn Tempura 16

Lemon-Caper Remoulade, Brandied Caper Cocktail Sauce

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Marinated Grilled Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 16

Mango Salsa, Cabbage, Avocado- Cilantro Crème, Arbol Aioli

Pan Roasted Gulf Prawns 16

Chili, Grilled Lemon

Shellfish Cocktails

Brandied Caper Cocktail Sauce

Gulf Prawn 16

Bay Shrimp 13

Dungeness Crab 20

Snacks

Nuts of the Day 7

Warm Olives 6

Candied Pork Belly 8

Appetizers

Soup of The Day Cup 6 Bowl 9

French Onion Soup 11

Crouton, Gruyere Gratin

Roasted Beet Salad 12

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

Persimmon Salad 11

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Toasted Pumpkin Seeds
Spice Apple Cider Vinaigrette

Li' Gem Caesar 12

Grana Padano, Boquerónes, Crostini, Parm Chip

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Castelvetrano Olive Pesto, Golden Balsamic Reduction, Beet Dust, Crostini

Steak Tartare 19

Shallots, Capers, House Worcestershire, Dijon, Herbs, Ranch Yolk, Crostini

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Charcuterie & Cheese

Charcuterie Board

Large (All Six Selections) 25 Small (First Three) 14

House Made Duck Liver Pâté

Antica, Prosciutto, 14 mo., Parma, Italy

Bernina, Bresaola, Italy

Molinari, Spicy Coppa, San Francisco, CA

Leoncini, Porchetta, Reggio Emilia, Italy

Creminelli, Tartufo, Salt Lake City, Utah

Mustards, Olives, Pickled Vegetables, Roasted Garlic, Crostini

Cheese Board

Large (All Six Selections) 25 Small (Top Three) 14

Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA

Brie Le Cremeux, Triple Cream, Cow, France

Baquero, Manchego, 6 mo., Sheep, Spain

Cypress Grove, Humboldt Fog, Goat, Humboldt, CA

Castel Regio, Taleggio, Cow, DOP, Italy

Beemster, Aged Gouda, Cow, Holland

Local Honey, Membrillo, Candied Nuts, Crostini

Salads

Duck Leg Confit Cobb Salad 21

Baby Mixed Lettuce, Avocado, Tomato, Lardons, Shaft's Bleu, Olives
Boiled Egg, Dijon Tarragon Vinaigrette

Shanghai Chicken 18

Baby Mixed Lettuce, Napa Cabbage, Carrot, Cilantro, Toasted Almonds, Mandarins
Kaffir Lime Vinaigrette, Crispy Noodles

Seafood Louie

Baby Iceberg, Avocado, Boiled Egg, Cherry Tomatoes
Cucumber Broccolini, Olives, Louie Dressing

Dungeness Crab Louie sm. 19 / lg. 24

Bay Shrimp Louie sm. 15 / lg. 17

Combo - Crab, Shrimp & Prawn sm. 21 / lg. 26

Salt

Crispy Skin Salmon 27

Thyme-Mustard Potatoes, Beet Coulis, Wild Arugula

Blackened Snapper 24

Root Vegetable Hash, Chorizo-Saffron Broth

Prawn & Scallop Pappardelle 26

House Made Pasta, Gold Beets, Spinach, Baby Tomato
Local Mushrooms, Truffle Crème

Calabrian Linguini & Clams 24

Garlic, Shallot, Fumet, Calabrian Chiles, Grana Padano, Herbs

Bouillabaisse 29

Clams, Mussels, Gulf Prawns, Fin Fish, Scallop, Calamari
Roasted Tomato-Saffron Broth, Garlic Toast Points

Salmon Burger 20

Wild Arugula, Tomato, Red Onion, Lemon Aioli, Brioche Bun, Pommes Frites or Greens

Stone

Salt & Stone Croque Madame 17

Prosciutto, Gruyere, Roasted Tomato & Leeks, Broccolini, Garlic Crème, Sunny Up Eggs

BLT 16

Applewood Bacon, Wild Baby Arugula, Tomato, Rosemary Aioli
Ciabatta Bun, Pommes Frites or Greens

House Ground ½ lb. Burger 17 (Make it an "Impossible" Vegan Burger) +2

Choice of Cheese, Brioche Bun, Rosemary Aioli, Pommes Frites or Greens

Lamb Burger 18

Wild Baby Arugula, Pickled Red Onions, Cucumber, Feta, Ciabatta Bun, Rosemary Aioli
Pommes Frites or Greens

Steak Frites

12oz. Ribeye 39

9oz. Chimichurri Marinated Bavette 24

7oz. Filet Mignon 33

Housemade Worcestershire Sauce, Horseradish Butter

Cauliflower Gnocchi 22 (Vegan & Gluten Free)

Local Mushrooms, Greens, Tomato, Walnut-Arugula Pesto, Balsamic Reduction

Dungeness Crab Melt

Sourdough, Avocado, Tomato
Gruyère Gratin

Choice of Field Greens or
Pommes Frites

Whole 23

Half 13

Classic Caesar Salads

With....

Grilled Gulf Prawns 20

Broiled Salmon 24

Grilled Chicken Breast 16

Blackened Snapper 20

Sides

Roasted Local Organic Mushrooms 10

Wild Arugula, Parmesan

Truffle Pommes Frites 10

Grana Padano, Rosemary-Lemon Aioli

Crispy Brussels Sprouts 9

Dijon, Thyme, Lemon, Grana Padano

Mac & Cheese 11

Tasso Ham, English Peas, Four Cheeses

20% Gratuity applied to parties of eight or more.

Corkage fee \$18 per 750 ml. We will happily waive one fee for every 750 ml. bottle purchased (two bottle max).

ABC Law §23396.5 prohibits taking any unconsumed wine from the premises that wasn't purchased from the restaurant.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Sous Chef Gustavo Mendoza / Sous Chef Eric Moulton 10/18/2020