

# 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 19**

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

##### **Crispy Curry Calamari 14**

Chili Peppers, Harissa Aioli, Brandied Caper Cocktail Sauce

##### **Salt Springs Mussels 18**

Garlic, White Wine, Butter, Chili Flakes

Red Pepper Rouille, Crostini

##### **Steamed Clams 19**

Garlic, White Wine, Chili Flakes, Butter

##### **Ahi Tuna Poke 20**

Wasabi Aioli, Yuzu Gastrique, Won Ton Crisps

##### **Beer Battered Gulf Prawns 17**

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 17**

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

##### **Pan Roasted Gulf Prawns 17**

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 12**

Crouton, Gruyere Gratin

**Roasted Beet Salad 12**

Wild Arugula, Goat Cheese, Almonds, Vinaigrette

**Green Apple Salad 11**

Baby Lettuce, Shaft's Bleu, Dried Cranberry, Toasted Pumpkin Seeds

Spice Apple Cider Vinaigrette

**Little Gem Caesar 12**

Grana Padano, Boquerone, Crostini

**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 23**

**Antica, Prosciutto, 14 mo., Parma, Italy**

**Molinari, Spicy Coppa, San Francisco, CA**

**Creminelli, Tartufo, Salt Lake City, Utah**

Mustard, Olives, Pickled Onions, Crostini

**Cheese Board 23**

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

**Brie Le Cremeux, Triple Cream, Cow, France**

**Baquero, Manchego, 6 mo., Sheep, Spain**

**Castel Regio, Taleggio, Cow, DOP, Italy**

Local Honey, Membrillo, Candied Nuts, Crostini

**Combo Board 30**

**All Cheese & Charcuterie Selections above**

Mustard, Olives, Pickled Onions, 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**

Little Gem, Avocado, Boiled Egg, Cherry Tomatoes, Cucumber  
Broccolini, Olives, Louie Dressing

## **Dungeness Crab Louie sm. 20 / lg. 24**

## **Bay Shrimp Louie sm. 15 / lg. 17**

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

# Salt

## **Crispy Skin Salmon 27**

Herb Roasted Fingerlings Potatoes  
English Pea Puree, Tomato-Caper Relish

## **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

## **Cioppino 30**

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

## **Seared Ahi Tuna Sandwich 22**

Wild Arugula, Tomato, Wasabi Aioli, Brioche Bun, Pommes Frites or Greens

# Stone

## **Salt & Stone Croque Madame 18**

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

## **BLT 17**

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

## **House Ground ½ lb. Burger 18 (Make it an "Impossible" Vegan Burger) +2**

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

## **Lamb Burger 19**

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

## **Steak Frites**

### **12oz. Ribeye 39**

### **9oz. Bavette 24**

### **7oz. Filet Mignon 35**

Cabernet Compound Butter, Garlic Rosemary Aioli

## **Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)**

Local Mushrooms, Greens, Tomato, Laura Chenel Chèvre  
Walnut-Arugula Pesto, Balsamic Reduction

## **Dungeness Crab Melt**

Sourdough, Avocado, Tomato  
Gruyère Gratin

Choice of Field Greens or  
Pommes Frites

Whole 24

Half 14

## **Classic Caesar Salads**

With....

Grilled Gulf Prawns 21

Broiled Salmon 25

Grilled Chicken Breast 18

Blackened Snapper 21

Seared Ahi Tuna 25

# Sides

## **Roasted Local Organic Mushrooms 10**

Wild Arugula, Parmesan

## **Pommes Frites 9**

Truffle Aioli

## **Grilled Asparagus 9**

Sunny Up Egg, Lemon Aioli

## **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.

Executive Chef Shawn Montgomery / Sous Chef Eric Moulton / Sous Chef Antonio Natal 4/9/2021