

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 Calamari 14

Chili Peppers, Green Curry Aioli, Brandied Caper Cocktail Sauce

Steamed Mussels 18

Garlic, Spinach, White Wine, Butter, Chili Flakes

Steamed Clams 19

Garlic, Spinach, White Wine, Butter, Chili Flakes

Ahi Tuna Poke 20

Wasabi Aioli, Yuzu Gastrique, Wonton Crisps

Crisp Gulf Prawns 19

Summer Corn Soubise, Cilantro Chile Sauce, Shrimp "Chips"

Dungeness Crab Cake 20

Basil Aioli, Quick Pickle, Calabrian Chili Coulis

Grilled Spanish Octopus 18

Hummus, Pickled Red Onions, Wild Arugula, Lemon Oil

Blackened Snapper Tacos 17

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

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 Bacon 9

Cheese Toast 8

Appetizers

Soup du Jour 9

French Onion Soup 12

Crouton, Gruyere Gratin

Peach and Spanish Manchego Salad 13

Cucumber, Mint, Pepitas, Golden Balsamic Vinaigrette

Watermelon and Heirloom Tomato Salad 14

Fresh Basil, Feta Crème, Micro Greens, Balsamic Reduction
Extra Virgin Olive Oil

Little Gem Caesar 12

Grana Padano, Boquerone, Crostini

Duck Leg Confit 16

Balsamic Braised Onions, Crostini

Burrata 15

Crushed Strawberries, Balsamic Reduction, Basil, Micro Greens, Crostini

Steak Tartare 19

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

Duck Liver Pâté with Pistachio 15

Strawberry-Pepper Compote, Crostini

Crispy Pork Belly 16

Thai Basil, Bird Eye Chile Verde, Pickled Fresno

Charcuterie & Cheese Board 30

- Antica, Prosciutto, 14 mo., Parma, Italy
- Molinari, Spicy Coppa, San Francisco, CA
- Creminelli, Tartufo, Salt Lake City, Utah
- Shaft's Bleu, Gold-Mine Aged, Cow, Placer County, CA
- Baquero, Manchego, 6 mo., Sheep, Spain
- Castel Regio, Taleggio, Cow, DOP, Italy

Membrillo, Candied Nuts, Mustard, Olives, Crostini

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.

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

Gulf Prawn Pappardelle 29

House Made Pasta, Heirloom Tomato, Ricotta, Garlic
Spinach, Fried Basil

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 24

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, Potato-Parmesan 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, Potato-Parmesan Aioli, Pommes Frites or Greens

Lamb Burger 19

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

Steak Frites

12oz. Ribeye 39

9oz. Bavette 24

7oz. Filet Mignon 35

Cabernet Compound Butter, Potato-Parmesan Aioli

Cauliflower Gnocchi 22 (Gluten Free, Vegan Option Available)

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

Heirloom Tomato & Basil Pappardelle 21

House Made Pasta, Ricotta, Garlic, Spinach, Fried Basil

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

Fried Maitake & Oyster Mushrooms

Maitake Mushroom Butter, Arugula, Feta
10

Pommes Frites

Truffle Aioli

8

Roasted Creamer Potatoes

Herbs, Parmesan

7

Mac & Cheese

Tasso Ham, English Peas, Four Cheeses

11

20% Gratuity applied to parties of eight or more.

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

Executive Chef Shawn Montgomery / Sous Chef Antonio Natal / Sous Chef Andrew Lopez 6/3/2021