

DINNER



STARTERS

Soup of the Day	7
Lobster Bisque	9
Roasted Garlic Hummus, roasted red peppers, Kalamata olives, pita chips	8
Mediterranean Bruschetta, tomato, Feta, Kalamata olives, banana peppers, onions, balsamic	8
Shrimp Cocktail, cocktail sauce	13
Fried Calamari, chipotle aioli, marinara	10
Diver Sea Scallops, Cajun dusted, roasted red & yellow pepper coulis	14
Sesame encrusted seared Ahi Tuna, wasabi pickled ginger, Salt's sauce	12
Lightly breaded alligator bites, chipotle aioli, kale coleslaw & tropical aioli	14
Jumbo Lump Crab Cake, mixed greens, Cajun remoulade	12

SMALL PLATES add grilled chicken 5 / Mahi 5 / shrimp 6

On Shore House Salad, grape tomatoes, cucumber, onion, choice of dressing	8
Caesar Salad, shaved parmesan, Asiago crostini	8
Mediterranean Flat Bread, tomatoes, Feta, Kalamata olives, onions, balsamic	13
Caprese Flatbread, roasted garlic, Buffalo mozzarella, heirloom tomatoes, basil, balsamic	13
Jumbo Lump Crab Stack, mango, avocado, cucumber, tomato, baby mixed greens, island aioli	13
Caprese Salad with heirloom tomatoes, Buffalo mozzarella, basil & balsamic glaze	10
Paradise Salad, candied walnuts, Gorgonzola cheese, cranberries, citrus brandy vinaigrette	11

ENTREES

Island Spiced Grilled Grouper, mango beurre blanc, fresh fruit salsa 🌿	27
Citrus Infused Salmon, pan seared medium, orange lemon zest, sweet potato couli	25
Pan Seared Seabass, lightly seasoned, lemon butter	26
Grilled Swordfish, scallion avocado aioli foam, avocados & diced tomatoes	25
Ahi Tuna Steak, flash seared, Miso lemon honey cream sauce, Goma Wakame	22
Mixed Seafood Grill, fresh catch, scallops, shrimp, Chardonnay wine sauce	29
Seafood Pasta, shrimp, scallops, lobster, white wine, English peas, tomatoes, lemon cream	28
Roasted Natural Chicken, slow roasted, fresh thyme, chicken jus 🌿	21
Chef's Award Winning Braised Pork Belly, dried apricots, apples, raisins, cider pork jus	25
Espresso & Chile Rubbed 14oz. Pork Chop caramelized onion, mango chutney 🌿	28
NY Strip Sirloin, 12 oz strip loin, Morel mushroom demi glaze	27
Portobello Mushroom Ravioli, sundried tomato, smoked Gouda cream sauce 🌿	20
Ribeye Steak, 10 oz generously marbled certified Angus beef, port wine demi	29
Salt's Petit Filet Mignon, 6 oz tenderloin, bacon, English pea puree, pancetta foam sauce	28

🌿 Vegetarian Entree 🌿 Gluten Free Entree

Menu Creations by Glenn Gilbert, Regional Executive Chef

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any major food allergy, please request to see the manager prior to food order. A gratuity of 18% will be added to groups of 6 or more.