

# Salinity

RESTAURANT & TERRACE

## Dinner

6:00pm to 10:00pm

### Small Plates

- SHRIMP TOAST** 9  
Sweet baby shrimp,  
avocado crème, micro cilantro  
*Joel Gott Sauvignon Blanc* 12
- CRISPY CALAMARI** 13  
Rice flour breading,  
Sicilian tomato sauce  
*Mionetto Prosecco* 15
- CHICHARRONES** 8  
Spicy citrus and salt spiced,  
served with orange and  
jalapeno marmalade  
*Joel Gott Sauvignon Blanc* 12
- HEIRLOOM TOMATO  
TOAST (VEG)** 8  
Sweet tomatoes, e.v.o.o. sea salt, cracked  
pepper, shaved parmesan, micro basil  
*Educated Guess Cabernet Sauvignon* 16
- COLOMBIAN EMPANADAS** 16  
Beef and potato, served with  
aji salsa and spicy mayo  
*Terrazas Malbec* 13
- SHRIMP BROCHETTES** 18  
Grilled with marinated  
pineapple, balsamic reduction  
*Joel Gott Sauvignon Blanc* 12

### Raw Bar

- OYSTERS ON THE HALF SHELL\* (R)(GF)** 3/ea  
Ask your server for today's fresh selection  
*Veuve du Vernay Sparkling Champagne* 10
- CEVICHE\* (R)** 16  
Mahi, bay scallops, swai, aji amarillo,  
yucca and plantain chips  
*Alta Luna Pinot Griggio* 12
- SHRIMP COCKTAIL\* (GF)** 18  
Poached pink shrimp, cocktail sauce,  
horseradish shavings  
*Joel Gott Sauvignon Blanc* 12
- TUNA CRUDO\* (R)** 18  
Spice crusted, sweet soy, compressed  
pineapple, ginger, avocado, shiso, and jalapeno  
*Joel Gott Sauvignon Blanc* 12

### Soup and Salads

- CLASSIC CAESAR** 10  
Romaine, lemon Caesar dressing, herbed  
croutons, parmesan crisp, marinated white anchovies  
*Mer Soleil Chardonnay* 15
- GREEK SALAD (GF) (VEG)** 11  
Feta cheese, olives, cucumber, tomatoes,  
oregano vinaigrette  
*Sonoma Cutrer Chardonnay* 16
- MIXED GREENS (GF) (VEG)** 10  
Baby field greens, cherry tomatoes, cucumber,  
shaved radish, pearl onions, and balsamic vinaigrette  
*Chateau St. Jean Chardonnay* 13
- Salad add-ons:**  
Grilled chicken 9  
Grilled shrimp 13  
Grilled mahi 13
- CORN CHOWDER WITH CHORIZO** 10
- CHEF'S SOUP OF THE DAY** 10  
Ask your server for today's fresh selection