

ROCKSALT

RAW OYSTER BAR & RESTAURANT

First Course (choose one)

Grilled Oysters (3)

herb butter | pecorino | panko | crispy ham

Oysters on the Half Shell* (3)

rappahannock | rochambeau | olde salt

Tuna Tartare*

quail egg | ginger vinaigrette | soy remoulade | spiced chips

Barcat Oyster Chowder

slab bacon | leeks | potatoes

Roasted Beet Salad

winter citrus | pumpkin seeds | spiced yogurt

Second course (choose one)

Daily Catch

cashew cauliflower mash | pistachio compote | lemon chili oil

Braised Short Rib

five spice | sweet potato mash | frisee | jalapeño

King Oyster Mushroom

roasted squash | barley | kale | coconut squash puree

Whole Fish (\$10 Supplement)

arugula chimichurri | apple | radish

Third Course (choose one)

Chocolate "Smoes"

chocolate torte | ganache | house marshmallow | graham cracker crumble

Bread Pudding

caramelized apple | white chocolate ice cream | house caramel

Cheese Plate

served with accompaniments

GENERAL MANAGER – CHELSEY LARDIZABAL EXECUTIVE CHEF – JONATHAN SHULER

704.503.9945 – 512 BRANDYWINE ROAD – SUITE 500 – CHARLOTTE, NC 28209
ROCKSALTCHARLOTTE.COM

*These items are prepared to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.