

ROCKSALT

3 Courses/ \$55

A la Carte Raw Bar

Oysters - \$2.50/each

Rappahannock (Topping) | Rochambeau (York River) | Olde Salts (Chincoteague)

Olde Salt Clams- \$1.50/each
On the half shell

Chilled Carolina Shrimp - \$1.50/each
w/ housemade cocktail sauce

Stonefield Platter - \$38
6 oysters, 6 clams, 6 shrimp & ceviche

Jefferson Platter - \$70
12 oysters, 12 clams, 12 shrimp & ceviche

Starters (Course 1)

Fried Barcat Oysters, Remoulade, Lemon Dressed Arugula

Shrimp & Jumbo Lump Crab Fritters, Remoulade, Lemon Dressed Arugula

Sweet Onion Hushpuppies, Remoulade, Lemon Dressed Arugula (Vegetarian)

Burrata Salad with Mixed Greens, Arugula, Tomato Confit, Cucumber, Red Onion, Crostini,
Basil Fluid Gel, and Balsamic (Vegetarian)

Chilled Roasted Tri Colored Carrots, Chevre, Thyme, Pomegranate Arils, Spiced Butternut
Squash Puree, Candied Pecans (Vegetarian)

Chef's Selection Peruvian-style Ceviche with Housemade Tortilla Chips

Ahi Tuna Tartare, Ponzu Sauce, Sesame, Nori, Ginger, Cucumber, Scallion

Entrees (Course 2)

Choice of Seared Duck Breast or Grilled 8oz Flat Iron Steak, Rosemary Wine Reduction,
Mashed Potatoes, Lemon Dressed Broccolini

Braised Lamb, Pappardelle, Marinara, Shaved Parmesan, Basil (Make this dish Vegetarian &
sub Sautéed Veggies for Lamb)

Seared Scallops, Creamy Spring Pea Risotto with Parmesan (Make this dish Vegetarian &
sub Sautéed Spring Veggies for Scallops)

Pan Seared Rainbow Trout, Limoncello Sauce, Mashed Potatoes, Lemon Dressed Broccolini

Dessert (Course 3)

New York Style Cheesecake, Mango Puree

Key Lime Pie, Lime Sugar