

ROCKSALT

Raw Bar*

Rappahannock Oysters...Sweet & Buttery...\$2.50 ea

Rochambeau Oysters...Bay Brine...\$2.50 ea

Olde Salt Oysters...Ocean Brine...\$2.50 ea

Middleneck Clams...\$1.50 ea

Carolina Chilled Shrimp.....\$16...1/2 lb chilled shrimp, old bay, house made cocktail sauce

Tuna Tataki...\$18...seared Ahi Tuna blackened and rolled in sesame seeds,
house-made ponzu, pickled carrots, tobiko wasabi microgreens

Small Plates

Skillet Cornbread...\$12...house recipe, served with bacon jam and pepper jelly

Grilled Caesar Salad...\$12...grilled romaine, caesar dressing, parmesan...Ask about adding protein

Oysters and Clam chowder...\$14...oyster, clam, potato, cream, bacon, corn

Very Berry Salad...\$16...spring mix, fresh berries, cherry tomato, cucumber, red onions, house made berry
vinaigrette dressing...Ask about adding protein

Goat Cheese & Walnut Salad...\$16...spring mix, cucumber, cherry tomato, red onions, goat cheese, arugula, house
blend seasoning, walnut, fresh mint, EVOO...Ask about adding protein

Crab + Avocado Toast...\$18...toasted baguette, crab avocado purée, arugula, goat cheese, tobiko

Grilled Oysters*...\$22...Pick 6: miso, chipotle bbq, Cajun butter, Rockefeller

Seafood Platters + Towers*

Chesapeake Platter...\$70...12 raw oyster, 6 shrimp, 4 clams, tuna tataki...feeds 1-2

Rocksalt Tower...\$120...24 raw oysters, 10 shrimp, 6 clams, tuna tataki...feeds 2-4

Tower of Power...\$200...36 raw oysters, 20 shrimp, 20 clams, tuna tataki...feeds 4-6

Mains

RockSalt Burger*...\$26...our signature burger crowned with cheddar blend, savory bacon jam and with your choice
of sunny side up or hard fried egg, nestled between 2 toasted brioche buns

P.E.I. Mussels*...\$24...sautéed mussels in your choice of style, served with bread

White wine – white wine, shallot, garlic / *Yellow Curry* – coconut milk, bell pepper, shallot, garlic, tomato

Chipotle BBQ – white wine, shallot, garlic, bacon, bell pepper

Chicken Piccata...\$32...lightly breaded pan-fried chicken breast with earthy farro-mirepoix,
tangy lemon butter sauce and savory capers

Crab Cakes...\$30...savory crab cakes (GF option available), crafted with lump crab meat, caramelized onions and a
blend of seasonings, pan-fried to perfection. Paired with a creamy slaw of crisp shredded cabbage and carrots tossed in a
creamy house made dressing with a hint of sweetness

Shrimp & Grits...\$30...blackened shrimp, yellow stone ground grits, red bell pepper, tomato, bacon, garlic, shallot

Seafood Pasta*...\$38...shrimp, scallop, mussels, clams, penne, made to order Alfredo sauce, spinach, red bell pepper

Pan Seared Scallops*...\$MP...paired with daily chef selected ingredients / Ask your server for details

Chef's Cut*...\$MP... paired with daily chef selected ingredients / Ask your server for details

Sides \$9

Sweet Potato Hash
Mac & Cheese
Seasonal Vegetable

Sweets \$13

Chocolate Cake
NY Style Cheesecake
Key lime Pie

*May be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies or dietary restrictions.

Availability and pricing subject to change. A gratuity of 22% will be added to parties of 5 or more.