SALT WHARF

RESTAURANT 🚈 ROOFTOP BAR



O Y S T E R S

APHRODITE & PEMAQUID Half dozen, black lime mignonette, cocktail sauce \$18



SPECIAL HOUSE CHIPS Omani lime, Urfa chili, cumin dip \$7

SALT WHARF DEVILED EGGS & CAVIAR Giaveri Siberian \$18 Imperial Osetra \$24

> DRY AGED CRUDO Hawaiian Kanpachi, pickled rhubarb, jalapeño, cilantro, avocado, lime \$19

LAKIN'S GORGES CHEESE Bacon mushroom marmalade, blueberry chamomile jam, sourdough crostini \$16

PULPO A LA PARILLA Preserved lemon, stewed tomato, cumin ginger aioli, chickpea cake, fresh cilantro \$18

BREAD SERVICE Sourdough bâtard, focaccia, sea salt, radish butter \$10

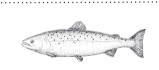
CAVIAR

30 grams Served with traditional accoutrements and house-made potato chips

GIAVERI SIBERIAN \$60 IMPERIAL OSETRA \$85 ROYAL BELGIAN WHITE PEARL \$125

GREENS

SALT WHARF SALAD Organic spring mix, radish, carrot, preserved lemon vinaigrette, walnut dulse \$13



LARGE

HERBED RICOTTA GNUDI Broccoli rabe, mushroom, tomato, delicata squash, garlic chips, truffle sage butter \$28

PORK BOLOGNESE Dogpatch Farms heritage pork, tomato, aged parmesan, house-made spaghetti \$29

PAN FRIED ATLANTIC HALIBUT Spiced cauliflower, almond, caper, tahini yogurt sauce \$40

STEAK FRITES Copper River ribeye, Maine potatoes, charred scallion Chimichurri, black garlic aioli \$38

ORA KING SALMON Pommes purée, pickled, beets, fresh horseradish, wilted greens, smoked trout roe \$36

> NORTH CAROLINA SWORDFISH Harissa, carrot, farro, lima bean salad \$36

SALT WHARF RESTAURANT + ROOFTOP BAR CAMDEN, MAINE SALTWHARF.COM 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 you or anyone in your party may have. Parties of six or more are subject to automatic 20% gratuity.

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SPRING COCKTAILS



\$14

GLOW SOUR *Turmeric gin, honey, lime, egg white, orange bitters, cinnamon* sprinkle BASIL DAIOUIRI Light rum, black lime basil simple, basil leaf HOT CACTUS Jalapeño silver tequila, prickly pear, lime, agave EAST SIDE HARBOR Goslings, lime, fresh ginger, club soda BANANAGRONI Coconut fat washed Campari, banana, dark rum, sweet vermouth KING JAMES Irish whiskey, rye, Amaro Nonino, lemon, chamomile BLACKBERRY OLD FASHION Angostura bitters, sugar cube, blackberry, bourbon CAFÉ TROPICAL Dark rum, light rum, coffee liquor, demerara, pineapple, lemon

ZERO-PROOF \$10



HOT HONEY Apricot, hot honey, lemon, soda BRAZILLAN LEMONADE Key lime, condensed milk, water BLACKBERRY MINT SPRITZER Fresh blackberries, mint, orange, lime, soda THE CHOICE IS YOURS You tell us what you like - sweet, spicy, fruity, bitter? We will work our magic with the freshest ingredients!

Z E R O - P R O O F

WHITE WIDOW BLACKBERRY CIDER \$6 WOODLAND FARMS WITTY WHEAT \$9 WOODLAND FARMS POINTER IPA \$9 N/A SPARKLING CHARDONNAY \$8 N/A SPARKLING ROSÉ \$8

BEER & CIDER



ON DRAFT: AIRLINE SPECIAL OLD BITTER \$12 Perfect balance of malty and hoppy bitterness, fruity, earthy

GUNNER'S DAUGHTER MILK STOUT \$10 Milk stout with delicious notes of peanut butter, coffee, and dark chocolate BRAVURA BROWN ALE \$10 Hints of malted milk, rye and good old fashion trail mix RENAISSANCE RED \$12 Amber red ale that has a medium, slightly sweet body, citrus hop GRANOLA BROWN \$10 Refreshing brew with all the wonders of our delicious granola ARLINE NEW ENGLAND IPA \$12 Handcrafted in Downeast Maine, dry, hoppy, hazy, passion fruits **RED STRIPE \$4** Unique, iconic, Jamaican lager NARRAGANSETT LAGER \$4 New England classic: clean, crisp, refreshing and perfectly balanced ST BERNARDUS TOKYO \$8 Refreshing Belgian wit ale, unfiltered wheat beer FARNUM HILL FARMHOUSE CIDER \$8 Fully ripe apples, dry, bitter, herbal BLACK WIDOW BLACKBERRY CIDER \$8 Fruit-forward, tart, complex, blackberry, apples

BEVERAGES

SAN PELLEGRINO \$6

ACQUA PANNA \$6

MAINE ROOT \$5 Blueberry Soda, Ginger Beer, Root Beer

FEVER TREE \$5 Sparkling Sicilian Lemonade, Ginger Ale, Tonic Water, Club Soda

FRENCH PRESS FOR TWO \$9

GREEN TREE LOOSE LEAF TEA \$5

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