

SALT WHARF

RESTAURANT AND ROOFTOP BAR



OYSTERS

APHRODITE & PEMAQUID

Half dozen, black lime mignonette, cocktail
sauce \$18



S M A L L

SPECIAL HOUSE CHIPS

Omani lime, Urfa chili, cumin dip \$7

SALT WHARF DEVEILED 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 dulce \$13



L A R G E

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 DAIQUIRI

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!

ZERO-PROOF

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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