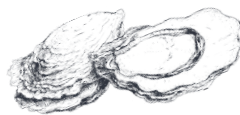


SALT WHARF

RESTAURANT AND ROOFTOP BAR



OYSTERS

Black lime mignonette, cocktail sauce
\$18

John's River Sweets



S M A L L

SPECIAL HOUSE CHIPS

Omani lime, Urfa chili, cumin dip \$7

SALT WHARF DEVEILED EGGS & CAVIAR

Giaveri Siberian \$18 Giaveri Osetra \$24

DRY AGED CRUDO

Black cod, kohlrabi, grapefruit, rye shoyu, chili crisp \$19

PORK EMPANADAS "COLOMBIANA"

Dogpatch Farms pork, garlic, raisin, Spanish olive, Chile Curtido \$14

TUNA & CAPER CROQUETTE

pickled green beans, olive, black garlic, lemon, dill \$16

BREAD SERVICE

Sourdough Batard, Focaccia, sea salt, cultured butter \$10

CAVIAR

30 grams

Served with traditional accoutrements and
house-made potato chips

GIAVERI SIBERIAN \$60

GIAVERI OSETRA \$75

IMPERIAL OSETRA \$110

GREENS

SALT WHARF SALAD

*Bahner Farms spinach, purple daikon, carrot, stilton
blue, preserved lemon vinaigrette, dulce - walnut
crunch. \$13*



L A R G E

HERBED RICOTTA GNUDI

*broccolini, 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 Rib-eye, Maine potatoes, charred scallion
Chimichurri, black garlic aioli \$38*

ORA KING SALMON

*Pommes puree, pickled, beets, fresh horseradish, wilted
greens, smoked salmon roe \$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.

SALT WHARF

RESTAURANT AND ROOFTOP BAR

SPRING COCKTAILS



GLOW SOUR

\$14

*turmeric gin, honey, lime, egg white, orange bitters, cinnamon
sprinkle*

BASIL DAIQUIRI

light rum, black lime basil simple syrup, basil leaf

HOT CACTUS

jalapeno silver tequila, prickly pear, lime, agave

EAST SIDE HARBOR

goslings, lime, fresh ginger syrup, 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 syrup, bourbon

CAFE TROPICAL

*dark rum, light rum, coffee liquor, demerara syrup, 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?
and 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



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

a refreshing brew with all the wonders of our delicious granola

NOTHING GOLD DIPA \$12

double IPA -Mindfully hopped with Citra, Amarillo, Sultana, & Ekuanot

RED STRIPE \$4

unique, iconic, Jamaican

NARRAGANSETT LAGER \$4

a New England classic: clean, crisp, refreshing and perfectly balanced.

ST BERNARDUS TOKYO \$8

between a white beer and a saison, unfiltered, golden ale

BLACK WIDOW BLACKBERRY CIDER \$8

fruit-forward, tart, complex, blackberry, apples

CIDER DONUT CIDER \$10

fresh-pressed apple cider with vanilla, cinnamon, and brown sugar

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

Organic jasmine citrus - Earl grey - XXXXXXXXXX