

SALT WHARF

RESTAURANT AND ROOFTOP BAR



OYSTERS (HALF DOZEN) - Black lime
mignonette, cocktail sauce \$18
Aphrodite - South Thomaston
Cadillac - Bar Harbor



SMALLER

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, yuzu, rye shoyu, chili crisp \$19

PULPO A LA PARILLA - Spanish octopus,
panisse, stewed tomato, preserved lemon,
cumin aioli \$18

BREAD SERVICE - Sea salt, cultured butter,
Brazil nut butter \$10

LAKIN'S GORGES MEDALLION CHEESE -
Cast iron grilled, mushroom, bacon marmalade,
arugula fennel salad, focaccia crostini, sourdough
cracker, apple butter \$15

FOIE GRAS & CORNMEAL WAFFLE -
Maple onion, apple butter, local apple \$24

CAVIAR & HOUSE CHIPS

30 grams
Served with traditional accoutrements
and house-made chips

Giaveri Siberian \$60
Giaveri Osetra \$75
Imperial Osetra \$110

SALADS

SALT WHARF SALAD - Dooryard Farms
greens, radish, carrot, parsnip, onion, preserved
lemon vinaigrette \$12

ROASTED PEAR SALAD - Fall vegetables,
pepitas, sourdough granola, North
Country bacon, Stilton \$13



LARGER

HERBED RICOTTA GNUDI - Maine broccoli,
mushroom, tomato, delicata squash, garlic chips,
truffle sage butter \$28

MAINE MUSSELS - Pemaquid Mussels, fennel,
fermented herbs, garlic, tomato, shallot, lemon \$20

MAINE DIVER SCALLOPS - Cauliflower puree,
grilled broccoli, veal reduction, N'duja vinaigrette \$38

STEAK FRITES - Copper River Rib-eye, Maine
potatoes, Stilton, chive butter \$36

ORA KING SALMON - Pommes puree, pickled,
beets, fresh horseradish, wilted greens, smoked
salmon roe \$36

Add Stuffed Maine Lobster tail with Hollandaise
to any dish \$25

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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COCKTAILS \$14

PUTTIN' ON THE SPRITZ

Blue Barrens cranberry vodka, lemon, cranberry bitters, bubbles

HERRING MANHATTAN

Bourbon, cherry herring, sweet vermouth

NOTORIOUS F.I.G.

Gin, domaine de canton, madeira, fig, walnut, lemon and mint

CANDIED ORANGE

Gin, campari, cocci, candied orange syrup, fresh orange juice, aztec chocolate bitters

SAILING SOUTH

Banana infused silver tequilla, prickly pear, grapefruit, lime, lemon, agave

CUBAN DAIQUIRI

Cuban Rum, house made grenadine, lime

CHRISTMAS MARGARITA

blanco tequila, maple syrup, lime, coconut milk

ZERO-PROOF LIBATIONS \$10

THE BOG

Cranberry syrup, lime, maple, soda, black salt rim

F.I.G.

fig, walnut, mint, lemon, ginger beer

BEER & CIDER

GUNNER'S DAUGHTER MILK STOUT \$10

BRAVURA BROWN \$11

RENAISSANCE RED \$12

GRANOLA BROWN \$9

NOTHING GOLD DIPA \$12

BABY GENIUS BLONDE ALE \$11

RED STRIPE \$4

NARRAGANSETT \$4

ST BERNARDUS TOKYO \$8

BLACK WIDOW BLACKBERRY CIDER \$10

STOWE HIGH & DRY CIDER \$11

CIDER DONUT CIDER \$11

ZERO-PROOF BEER, BUBBLES, & CIDER

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

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

salt wharf restaurant

rooftop bar

camden, maine

saltwharf.com

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