

salt wHarf

RESTAURANT • ROOFTOP BAR

Camden, Maine

SMALL PLATES

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

CRUDO - Dry aged bluefin tuna, cucumber, lime, spring
onions, burnt chili oil \$23

SALT WHARF DEVILED EGGS & CAVIAR - Royal Belgian
Royal Belgium Siberian \$18 Royal Belgian Platinum \$24

OYSTERS (HALF DOZEN) - Black lime mignonette,
cocktail sauce \$18

RADISH TERRINE, SOURDOUGH & FOCACCIA - Sea
salt, butter, radish, house made bread \$8

CHEF'S PICKLED BEETS - Whipped ricotta, warm fennel
frond cake, lemon \$12

FOIE GRAS & CORNMEAL WAFFLE - Maple onions,
blueberry chamomile jam \$21

SPRING SALAD - Dooryard Farms greens, radish,
carrots, cucumber, preserved lemon vinaigrette, Stilton
\$11

WAGYU STEAK TARTARE - Shaved celery, parmesan,
summer truffles, savory mustard gelato, spent sourdough
crackers \$20

CAVIAR WITH HOUSE CHIPS [30 GRAMS]

Served with traditional accoutrements.

Siberian Supreme \$60 Royal Belgian Platinum \$75 Imperial Osetra \$110

BIGGER PLATES

HERBED RICOTTA GNUDI - Mushrooms, sundried tomato, spring asparagus, garlic chips, truffle sage butter \$28

ORA KING SALMON - Pommes, pickled beets, wilted greens, smoked salmon roe \$37

ATLANTIC HALIBUT - Asparagus, snap pea, Broad Arrow Farm salami vinaigrette, parsnip puree \$40

MAINE MUSSELS - Hollander & De Koning mussels, fennel, fermented herbs, garlic, tomato, shallot, lemon \$20

GRILLED SWORDFISH - Mint & basil pesto, garlic scape, Marcona almonds, cauliflower, Maine Grains faro, fennel, sea beans,
heirloom tomatoes \$34

SUMMER TRUFFLE RISOTTO - Foraged chanterelles, morels, shallots, garlic, parmesan, 63°C poached farm egg \$32

Add Lobster \$20

GRILLED RIBEYE - Smoked beef brisket & potato hash, confit potatoes, onion, bell peppers, baby carrot \$54

