

SALT WHARF

RESTAURANT • BAR CAMDEN, MAINE

SMALLER PLATES



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

DRY AGED ORA KING SALMON * Charred serrano oil, cilantro, citrus, Grous olive oil \$23

WINTER SALAD * Fennel, blood orange, olives, toasted hazelnuts, celery, shaved parmesan \$13

CHARRED BROCCOLI * Toasted garlic breadcrumbs, pinion nuts, creamy anchovy dressing \$12

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

FRIED CAULIFLOWER & BRUSSELS * Marcona almonds, red pepper romesco, shaved parmesan \$9

PICKLED BEETS * Whipped ricotta, warm fennel frond cake, lemon \$12

HOUSE FOCACCIA * Toasted kelp, crème fraiche, olive oil \$6

HOUSE CHIPS * Omani lime , Urfa chile, cumin dip \$7

CAVIAR WITH HOUSE CHIPS

30 grams. Served with traditional accoutrements.
Siberian Supreme \$60 Osetra Supreme \$75

BIGGER PLATES



HERBED RICOTTA GNUDI

Mushrooms, sundried tomato, garlic chips, truffle sage butter \$28

FLOUNDER EN PAPILOTE

Farro, dooryard farms spinach, cream, preserved lemon \$29

DUCK CONFIT

Crispy duck leg, cotechino, French lentils, roasted mirepoix \$30

MOUNT DESERT ISLAND MUSSELS

fennel sausage, garlic, shallot, lemon, tomato broth \$18

SMOKED PASTRAMI

Deli Rye, house kraut, Gruyere Fondue, Cobanero aioli \$24

GOLDEN TILEFISH

Potato puree, roasted Brussel sprouts, guanciale, kohlrabi slaw \$38

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. Parties of six or more are subject to automatic 20% gratuity.