

# SALT WHARF

RESTAURANT • BAR CAMDEN, MAINE

## SMALL PLATES

**YELLOWFIN TUNA TABBOULEH** - Sumac, bulgur, mint, tomato, cucumber, lemon jam \$17

**WAGYU STEAK TARTARE** - Shallot, caper, herbs, cornichon, 63°C poached egg, truffle, lemon, spent sourdough cracker \$20

**KALE RAAB PASTA** - Fresh egg spaghetti, kale raab, garlic, pine nut, lemon, fava beans, Calabrian chile, bread crumb, house ricotta salata \$18

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

**FENNEL SALAD** - Citrus, olives, toasted hazelnuts, celery, shaved parmesan \$13

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

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

**SPRING RADISH, SOURDOUGH & FOCACCIA** - Sea salt, butter, radish & radish tops, house made sourdough \$8

**MOULARD DUCK FOIE GRAS** - Pan seared, lost bread, rhubarb & apricot compote \$21

**DRY AGED HIRAMASA CRUDO** - Spring radish, cucumber, charred pineapple, habanero, cilantro \$20

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

### CAVIAR HOUSE CHIPS

30 grams. Served with traditional accoutrements.

Siberian Supreme \$60 Osetra \$75

## BIGGER PLATES

### HERBED RICOTTA GNUDI

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

### NORTH CAROLINA TUNA

Ramps, grilled potato salad, asparagus, local greens, beet vinaigrette \$34

### MAINE MUSSELS

Fennel, garlic, tomato, shallot, lemon \$18

### PAN ROAST HALIBUT

Fava beans, asparagus, snap pea, artichoke, Broad Arrow Farm Nduja vinaigrette, parsnip puree \$40

### TEXAS WAGYU

A-Bar N Ranch Denver Steak, minted snap peas, fried mushrooms, crispy potato \$45

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.