

SALT WHARF

RESTAURANT + BAR CAMDEN, MAINE

RAW BAR

OYSTERS (half dozen)

Black lime mignonette, cocktail sauce \$18

CRUDO Dry-aged Bluefin Tuna with capers, citrus, crispy leeks, celery, shaved fennel, Chile Oil \$23

CONSERVAS Tinned fish, pickled vegetables, bread
Lucas Sardinhas/Pinhais Spiced Mackerel/Tenorio Tuna \$20

SMALL PLATES

DEVILED EGGS & CAVIAR

Capers, pickled shallot, house made creme fraiche
Glaiveri Siberian Supreme \$18 Osetra Supreme \$24

SMOKED RICOTTA & CHICKEN CONFIT

Rustic French bread, fermented garlic honey, arugula \$12

FRIED CAULIFLOWER & BRUSSEL SPROUTS

Marcona almonds, red pepper romesco, shaved parmesan \$12

PICKLED SUN SHRIMP

Olives, capers, peppers, lemon, garlic, dill, cilantro \$17

BROILED MAINE RAZOR CLAMS

Housemade fennel sausage, garlic bread crumbs,
parmesan, Calabrian chile, mousseline \$18

CAVIAR ^{WITH} HOUSE CHIPS

30 grams. Served with traditional accoutrements

Glaiveri	Osetra	Beluga
Siberian	Supreme	Hybrid
\$60	\$75	\$125

SALAD

SALT WHARF SALAD

Local greens, sugar kelp, cucumber, tomato, lemon \$9/\$15

ADD ON:

Ora King Salmon +\$15

Sun shrimp +\$15

free-range chicken +\$15

ENTRÉES

MAINE LOBSTER CARBONARA

House made spaghetti, guanciale,
garlic, egg, parmesan
\$40

SHELL STEAK

10 oz bone in Strip Steak, smoked bone marrow butter,
beef en daube stuffed delicata squash
\$45

ORA KING SALMON

Potato puree, horseradish, wilted greens,
pickled beets
\$36

HERBED RICOTTA GNUDI

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

WHEY BRINED PORK CHOP

Butternut squash farrotto, bacon braised collard greens,
apple & brussel slaw
\$36

BROWN BUTTER SEARED SCALLOPS

Charred broccoli, cauliflower puree,
pickled mustard seeds, veal reduction
\$38

SIDES

Charred Broccoli w/ lemon bread crumbs \$9

Fried Fingerling Potatoes w/aoli \$8

Pickled Beets \$8

House Chips \$7

House-made Focaccia \$6

DESSERT

TRIO of House-made ice creams & cookies \$11

APPLE CRISP served with house-made creme fraiche ice cream \$11

TEXAS SHEET CAKE Rich chocolate cake with
chocolate icing, pecans, & malted banana ice cream \$12



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.