



SALTWATER

Est. SUPPER CLUB *22*

MENU SELECTIONS



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APPETIZERS

AHI TUNA TARTARE

cucumber • jalapeno salsa • puffed nori cracker

HARISSA-ROASTED CAULIFLOWER

white cheddar sauce • celery-jalapeno relish

BONELESS PORK RIBS

sorghum bbq sauce • white grits • pickles

SOURDOUGH FOCACCIA

tomato jam • whipped ricotta • basil

CITRUS CURED GRAVLAX

endive • horseradish crème fraîche

everything brioche

SOUPS

OYSTER STEW

fennel • potato • sherry-cream

SHRIMP BISQUE

butter-poached gulf shrimp • tarragon

SALADS

WALDORF SALAD

gem lettuce • apples • raisins • blue cheese

WEDGE SALAD

green goddess • radish • shaved feta

crispy pancetta • focaccia croutons

GREEN TOMATO CAPRESE

burrata • ginger-scallion vinaigrette • basil

pine nuts

ENTRÉES

BEEF SHORT RIB POT ROAST

miso glazed carrots and onions • potato puree

RICOTTA AND SPINACH CANNELLONI

creole seafood sauce • fine herbs

ROASTED SALMON

winter vegetable ragout • local mushrooms

dijon beurre blanc

SHRIMP AND GRITS

new orleans bbq gulf shrimp • white grits

lemon braised fennel

SESAME-CRUSTED SNAPPER

potato confit • sicilian red pesto

roasted broccolini

PORK BELLY CHAR SIU

glazed pork belly • cabbage slaw

fried carolina gold rice

PARMESAN RISOTTO

five peppercorn-parmesan crisp

seasonal vegetables

DESSERTS

FLOURLESS DARK CHOCOLATE TORTE

orange crème anglaise • salted peanut florentine

STEAMED LEMON PUDDING CAKE

berry compote • whipped honeyed mascarpone

BREAD PUDDING

brandy caramel sauce • vanilla whipped cream

SEASONAL FRUIT CROSTATA

shortbread • ricotta cannoli cream