

# ROCKSALT

(Brunch served Saturday and Sunday 12pm-3pm)

## Mains

### \*Crab Beni \$24

Plump crab cakes (house recipe) pan seared and served over toasted English muffins with perfectly poached egg (or egg your way) topped with our yummy house made hollandaise sauce. Garnished with pickled cabbage and chives.

### Berry French Toast \$18

Brioche bread dipped in our chefs personal mixed then pan seared to perfection and smothered with your choice of fresh berry compote (strawberry, blueberry, mixed berry) or maple syrup. Served with 2 slices of applewood bacon.

### \*Build Your Own Bowl \$16

Choose 2 items to start building your perfect bowl.

**Vegetables:** grits, red potato hash, sweet potato hash, seasonal vegetable, mushrooms, onions, cherry tomatoes, spinach, red bell peppers.

**Cheese:** Gouda, yellow Cheddar, shredded parmesan **Additional:** \$2 extra cheese

**Protein:** 3 slices of applewood bacon. **\*Additional:** \$2 egg, \$6 chicken, \$6 mac and cheese, \$8 Mahi, \$9 scallops, \$10 (4) grilled shrimp, \$15 crab cake, \$20 steak,

## Drink Specials

(served all day Saturday and Sunday)

### ***Bloody Mary.....\$8***

RockSalts Bloody Mary recipe with house vodka  
**Additional \$0.50** Fresno pepper sauce (SPICY!)

### ***Prosecco Sunrise.....\$8***

Prosecco, pineapple, cranberry, orange slice

### ***Aperol Spritz.....\$9***

Aperol, prosecco, club soda, orange slice

\*May be served raw or undercooked. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk or foodborne illness. Please inform you server of any food allergies or dietary restrictions.

**Availability subject to change. A gratuity of 22% will be added to parties of 5 or more.**

# ROCKSALT

(Lunch served Friday, Saturday, and Sunday 12pm-4pm)

## \*Raw Bar

All oysters are served with house made cocktail sauce and mignonette, grated horseradish and Rappahannock hot sauce are available upon request for an additional 50 cents each.

*Rappahannock Oysters*...Sweet & Buttery \$2.50 ea

*Rochambeau Oysters*...Bay Brine \$2.50 ea

*Olde Salt Oysters*...Ocean Brine \$2.50 ea

*Middleneck Clams*... Ocean Brine \$1.50 ea

*Carolina Chilled Shrimp* \$16...1/2 lb chilled shrimp, old bay, house made cocktail sauce

*Ceviche* \$18...mahi, shrimp, avocado, house citrus, red onion, cilantro, crostini

*Tuna Tataki* \$18...blackened Ahi Tuna rolled in sesame seeds, ponzu, pickled carrots, tobiko, wasabi microgreens

## Small Plates

(Ask about adding protein)

*Skillet Cornbread* \$12...house recipe, served with bacon jam and pepper jelly

*Grilled Caesar Salad* \$12...grilled romaine, caesar dressing, parmesan

*\*Clam chowder* \$14...clam, potato, cream, bacon, corn

*Very Berry Salad* \$16...lettuce blend, fresh berries, cherry tomato, cucumber, red onions, berry vinaigrette dressing

*Goat Cheese & Walnut Salad* \$16...lettuce blend, cucumber, cherry tomato, red onions, goat cheese, arugula, house blend seasoning, walnut, fresh mint, EVOO

*Crab + Avocado Toast* \$18...toasted baguette, crab avocado purée, arugula, goat cheese, tobiko

*\*Grilled Oysters* \$22...Pick 6: miso, chipotle bbq, Cajun butter, Rockefeller

## \*Seafood Platters + Towers

*Chesapeake Platter* \$70...12 raw oyster, 6 shrimp, 4 clams, tuna tataki...feeds 1-2

*Rocksalt Tower* \$120...24 raw oysters, 10 shrimp, 6 clams, tuna tataki...feeds 2-4

*Tower of Power* \$200...36 raw oysters, 20 shrimp, 20 clams, tuna tataki...feeds 4-6

## Mains

*\*RockSalt Burger* \$26...our signature burger crowned with cheddar blend, savory bacon jam and with your choice of sunny side up or hard fried egg, nestled between 2 toasted brioche buns

*\*P.E.I. Mussels* \$13 half / \$24 full...sautéed mussels in your choice of style, with toast points/ mini baguette

*White wine* – white wine, shallot, garlic / *Yellow Curry* – coconut milk, bell pepper, shallot, garlic, tomato

*Chipotle BBQ* – white wine, shallot, garlic, bacon, bell pepper

*Crab Cakes* \$16 half/ \$30 full...savory crab cakes (*GF option available*), crafted with lump crab meat, caramelized onions and a blend of seasonings, pan-fried to perfection. Paired with a creamy slaw of crisp shredded cabbage and carrots tossed in a creamy house made dressing with a hint of sweetness

*Shrimp & Grits* \$16 half/ \$30 full blackened shrimp, stone ground grits, bell pepper, tomato, bacon, garlic, shallot

## Fresh Market

(Paired with daily chef selected ingredients / Ask your server for details)

*\*Whole Fresh Fish...\$MP*

*\*Daily Catch...\$MP*

*\*Pan Seared Scallops\*...\$MP*

*\*Chef's Cut\*...\$MP*

## Sides \$9

Mac & Cheese: made to order, cheese blend, cream, cavatappi

Sweet Potato Hash: red & sweet potato, parsnips, carrots, maple syrup, bacon

Seasonal Vegetable – Ask your server for details

## Sweets \$13

Chocolate Cake, fresh compote

Key lime Pie, whipped cream

Cheesecake, fresh compote

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