

EST. 2017    LOCALLY OWNED

# SEASALT

## Alaskan Grill & Bar

### STARTERS

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- FRESH ALASKAN OYSTERS WITH PIKLIZ** 16  
Half dozen fresh Alaskan Oysters on the half shell with a dollop of Caribbean pikliz (a spicy cabbage condiment).
- SEASALT SIGNATURE DIRTY FRIES** 10  
House cut fries with bacon bits, banana peppers, goat cheese, and roasted garlic aioli.
- BAKED BRIE & JAM BLOOMING BREAD** 10  
A blossom of sourdough bread oozing with brie cheese and jam.
- ARCTIC SEAFOOD PLATTER** 34  
Chilled plate of split king crab leg, fresh oysters, and shrimp.

### SOUPS & SALADS

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- SEAFOOD & SEAWEED CHOWDER** 8  
Made with local seafood, the combination of hard cider and seaweed in the broth brings a sweet, mild salinity to the creamy chowder.
- STOUT REINDEER STEW** 8  
Cream stout brings a dark richness to this stew, filled with reindeer meat, carrots, potatoes, and mushrooms.
- BALSAMIC QUINOA SALAD W/ BLUEBERRIES** 8  
Fresh spinach, quinoa, blueberries, and pistachios tossed with balsamic vinaigrette. Make a complete meal by adding grilled salmon or halibut!  
Add: Salmon +9, Halibut +12
- BEET SALAD W/ GOAT CHEESE** 9  
Fresh greens, red beets, and pine nut coated goat cheese wheels with tarragon dressing.
- APPLE WALNUT SALAD** 8  
Fresh greens with apples, glazed walnuts, and blue cheese crumbles with maple vinaigrette.  
Add: Salmon +9, Halibut +12

### ALL DAY ENTREES

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all entrees served with French Fries.

- ALASKAN SAMI** 16  
Our twist on the famous "Cuban," this flavor packed sandwich is filled with slow-roasted reindeer, smoked salmon, caramelized onion, dill pickle, havarti, and roasted garlic aioli on a ciabatta roll.
- SALMON SAMI** 18  
Grilled sockeye salmon, cabbage slaw, and a sweet chili-cream cheese sauce on a ciabatta roll.
- HALIBUT SAMI** 22  
Seasoned grilled halibut, cabbage slaw, dill pickle, and chorizo mayo on a ciabatta roll.
- DEEP FRIED HALIBUT** 22  
Succulent chunks of halibut deep fried to a golden brown with tartar sauce.
- ROCKFISH TACOS** 16  
Grilled local rockfish, pikliz, cheddar cheese, and avocado crema on grilled corn tortillas.  
Substitute vegan-chorizo for vegetarian taco option!
- HAMBURGER** 12.75  
1/3 lb beef patty, lettuce, tomato, onion with all-American sauce on a brioche bun.  
Add: Cheese +1, Bacon +2, Jalapeño +1, Mushroom +1  
Substitute veggie patty for vegetarian option.

### DINNER - SERVED AFTER 5 PM

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- ALOHA ALASKA** 24  
Grilled halibut, bacon, and pineapple with jalapeño sauce and coconut rice.
- WHISKEY GINGER SALMON** 20  
Grilled sockeye salmon with a whiskey-ginger glaze and coconut rice.
- BEEF VINDALOO** 20  
Beef sirloin slow cooked in a warm-spiced masala sauce with coconut rice.
- HALIBUT, SALMON, & CRAB ROULADE** 29  
Pinwheels of layered halibut and salmon with a crab and brie center baked to perfection with savory sweet potatoes and a buttery Riesling sauce.
- SEASONED KING CRAB LEGS** 39  
One pound of king crab legs cooked in a chili-tomato broth and served with a fresh salsa and coconut rice.

### DESSERTS

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- SMORES IN A JAR** 6  
Graham crumbles, chocolate mousse, and toasted marshmallow cream.
- BLUEBERRY LEMON VANILLA PANNA COTTA** 6  
Vanilla panna cotta topped with blueberry lemon sauce.
- WHITE CHOCOLATE MATCHA CREAM PIE** 6  
White chocolate adds richness while matcha green tea adds a refreshing uplift to this delicious cream pie.

MUST HAVE  
menus

 Seasalt, Alaska Grill & Bar

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