



**BLIND SALAMANDER**  
KITCHEN & BAR

**FROM THE SEA**

JUMBO SHRIMP COCKTAIL • 29  
blood orange cocktail sauce, horseradish-peppercorn cream

OYSTERS ON THE HALF SHELL\* • MKT  
cocktail sauce, mignonette, lemon wedges, house hot sauce  
*half dozen or dozen*

SMOKED SALMON DIP • 18  
fried capers, pickled red onion, salmon roe, potato chips

AHI TARTARE\* • 28  
avocado & edamame, soy-yuzu vinaigrette, togarashi onions

**STARTERS**

BROILED OYSTERS • 25  
chorizo, queso cotija, pico de gallo

TOMATO BISQUE • 15  
white cheddar, crostini, basil

JUMBO LUMP CRAB CAKE • 26  
lemon pepper aioli

ROASTED CARROTS • 17  
roasted carrots, yogurt, avocado, toasted grains,  
ancho vadouvan vinaigrette

**LEAVES AND GREENS**

MIXED GREEN • 15  
local vegetables, honey mustard vinaigrette, walnuts

CAESAR\* • 15  
malted potato chips, anchovy dressing, picked herbs

BURRATA • 18  
fall fruit, fig, candied walnuts, prosciutto crumble

\*consuming raw or undercooked meats/ poultry/ seafood/ shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy. **A 18% GRATUITY WILL BE ADDED TO THE FINAL BILL FOR PARTIES OF 6 & MORE AND CAN ONLY BE SPLIT A MAXIMUM OF 4 DIFFERENT WAYS. THANK YOU!**



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**SIMPLY PREPARED**

REDFISH\* • 39

pastor-marinate, corn puree, corn succotash, cilantro

SCALLOPS\* • 48

celery root puree, bacon crumble, turnips, chili oil

ORA KING SALMON • 44

curry, roasted squash, basil, oil, pickled beech mushrooms

FILET MIGNON • 54

fingering potatoes, cowboy sauce, scallions

SAFFRON RISOTTO • 29

crispy english peas, smoked tomatoes, wild mushrooms

**SIDES**

CRAB MAC N' CHEESE • 17

*gluten-free pasta available upon request*

PAPAS BRAVAS • 14

brava sauce, herbs, lemon oil

CAULIFLOWER FRIED RICE • 15

peas, carrots, mushrooms, soy

BROCCOLINI • 14

chili vinaigrette, fried garlic oil

**SWEETS**

WARM MANJARI CHOCOLATE MOLTEN CAKE • 14

bourbon caramel, candied pecans, vanilla ice cream

CRÉME BRÛLÉ • 12

YUZU CHEESECAKE • 14

crème fraîche whipped cream, berry coulis

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