



Salt Air

KITCHEN + BAR

Private Dining

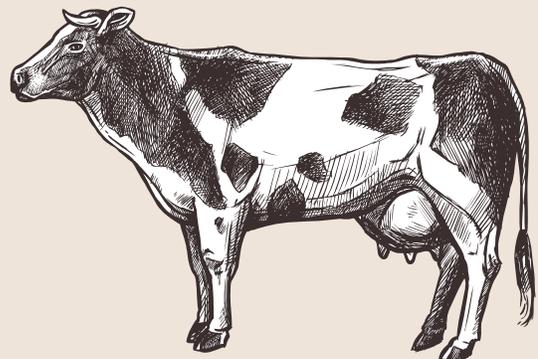
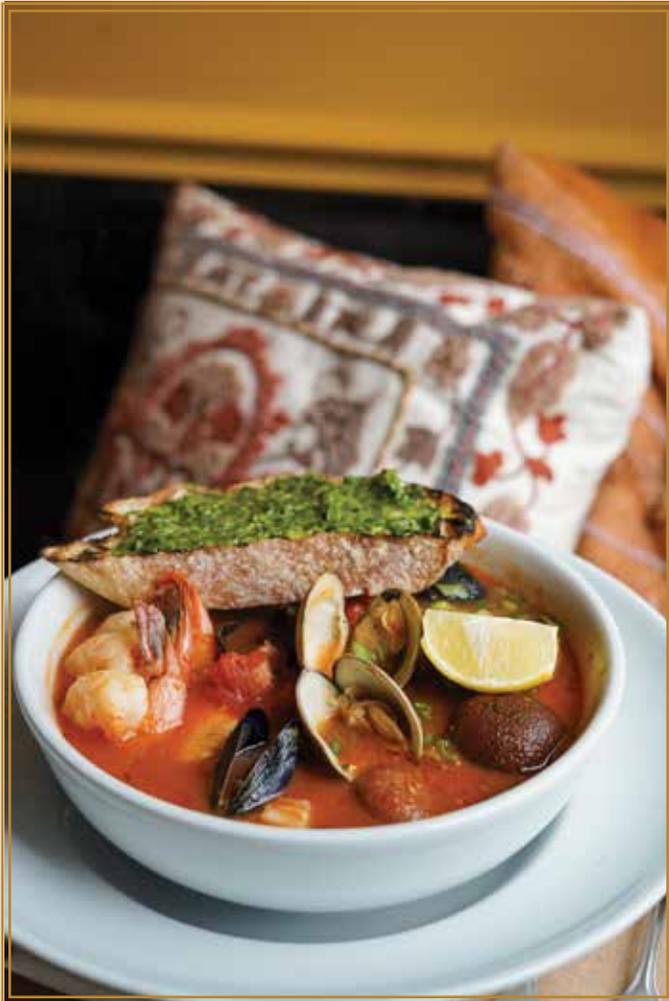


Salt Air

KITCHEN + BAR

Host your event or celebration at Salt Air! Relax in our casual upscale atmosphere while enjoying some of the area's best seasonal local fare. We offer exclusive space which accommodates up to 50 guests.

Having a larger event? Inquire about booking the entire restaurant!





**Off-Season
Private Dining At Salt Air**
October 15 – May 14

Early Dining Plan
Strictly 4:00 pm – 7:00 pm
\$3,500 plus 20% gratuity

Private Dining Room
5:00 pm – close
\$4,500 plus 20% gratuity

**Peak Season
Private Dining At Salt Air**
May 15 – October 14

Early Dining Plan
Strictly 4:00 pm – 7:00 pm
\$4,500 plus 20% gratuity

Private Dining Room
5:00 pm – 10:00 pm
\$5,900 plus 20% gratuity

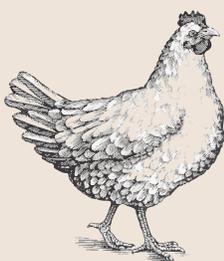
THE REHOBOTH

Three-Course

Private Dining Menu

\$75 PER PERSON

Up to 50 guests



Menu & dietary substitutions are available upon request and may incur an additional fee.

FAMILY-STYLE APPETIZERS

Choice of three.

OVEN ROASTED WINGS

house spice rub + celery + carrots + ranch

PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb compound butter + grilled lemon

CRAB DEVEILED EGGS

jumbo lump crab + espelette + chives

THE SALT AIR CAESAR

romaine + parmigiano reggiano + house croutons + black garlic caesar dressing + chives

CREAM OF CORN CORNBREAD

cinnamon honey butter

CHEESE BOARD

ENTREES

Choice of three.

DELMARVA AIRLINE CHICKEN

braised cabbage + shiitake mushrooms + spiced sweet potatoes + sake chicken jus

VEAL BOLOGNESE

rigatoni + parmesan + veal ragù + cream

SEARED SCOTTISH SALMON

pumpkin purée + pomegranate salmoriglio

FAMOUS SHRIMP FRY

panko encrusted shrimp + english cucumber salad + boardwalk fries + cornbread + cocktail sauce

DESSERT

TABLE SHARE CHOCOLATE CAKE

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$32 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

THE WILMINGTON

Three-Course
Private Dining Menu

\$95 PER PERSON
Up to 50 guests



Menu & dietary substitutions are available upon request and may incur an additional fee.

FAMILY-STYLE APPETIZERS

Choice of three.

OVEN ROASTED WINGS
house spice rub +
celery + carrots + ranch

CRAB DEILED EGGS
jumbo lump crab +
espelette + chives

CHARGRILLED OYSTERS
garlic herb butter +
parmesan + aleppo chili

CRAB & SPINACH DIP
lump crab + gouda + gruyere
+ cheddar + old bay +
cayenne + toasted ciabatta
+ celery sprigs + carrots

ENTREES

Choice of four.

DELMARVA AIRLINE CHICKEN
braised cabbage + shiitake
mushrooms + spiced sweet
potatoes + sake chicken jus

SWORDFISH
crispy brussels sprout
leaves + cranberry relish
+ aji amarillo beet purée

DESSERT

TABLE SHARE CHOCOLATE CAKE & SEASONAL DESSERT

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$32 per person

Additional Appetizer +\$8 per person

Table Share Sides +\$5 per person

PEI MUSSELS & GRILLED CIABATTA

garlic + white wine + herb
compound butter + grilled
lemon

THE SALT AIR CAESAR

romaine + parmigiano
reggiano + house croutons +
black garlic caesar
dressing + chives

BABY GREENS

seasonal vegetables + meyer
lemon vinaigrette

CREAM OF CORN CORNBREAD

cinnamon honey butter

CRISPY ARTICHOKE HEARTS

caper aioli + parmesan
reggiano + baby arugula +
shaved red onion

14 OZ. LHA PRIME NY STRIP

red wine demi + cippolini
onion + fried enoki
mushroom

EASTERN SHORE CRAB CAKE

jumbo lump + english
cucumber & heirloom tomato
salad + boardwalk fries +
remoulade

VEAL BOLOGNESE

rigatoni + parmesan + veal
ragù + cream

THE NORTH SHORE

Four-Course
Private Dining Menu

\$115 PER PERSON

Up to 50 guests

Includes complimentary
family-style cornbread.



FAMILY-STYLE APPETIZERS

Choice of three.

CRAB DEILED EGGS
jumbo lump crab +
espelette + chives

CRAB & SPINACH DIP
lump crab + gouda + gruyere
+ cheddar + old bay +
cayenne + toasted ciabatta
+ celery sprigs + carrots

CRISPY ARTICHOKE HEARTS
caper aioli + parmesan
reggiano + baby arugula
+ shaved red onion

SOUP OR SALAD

Choice of two.

THE SALT AIR CAESAR
romaine + parmigiano
reggiano + house croutons
+ black garlic caesar
dressing + chives

HOMEMADE GUMBO

**PEI MUSSELS & GRILLED
CIABATTA**
garlic + white wine + herb
compound butter + grilled
lemon

BONE-IN FILET CHOPS
charred scallion relish +
pickled beech mushrooms +
soy marinade

BIG EYE TUNA TARTARE
crème fraîche + caviar +
truffle yuzu vinaigrette

BABY GREENS
seasonal vegetables + meyer
lemon vinaigrette

QUINOA SALAD
avocado + mango + baby
tomato + beets + cucumber
+ shaved radish + red
onion + baby arugula +
toasted almonds + white
balsamic vinaigrette

ENTREES

Choice of four.

**DELMARVA AIRLINE
CHICKEN**
braised cabbage + shiitake
mushrooms + spiced sweet
potatoes + sake chicken
jus

VEAL BOLOGNESE
rigatoni + parmesan +
veal ragù + cream

SWORDFISH
crispy brussels sprout
leaves + cranberry relish
+ aji amarillo beet purée

**14 OZ. LHA PRIME
NY STRIP**
red wine demi + cippolini
onion + fried enoki
mushroom

**EASTERN SHORE
CRAB CAKES (2)**
jumbo lump + english
cucumber & heirloom tomato
salad + boardwalk fries +
remoulade

DESSERT

THREE TABLE SHARE DESSERTS

ADD-ONS TO ANY DINNER:

Single Crab Cake +\$32 per person
Additional Appetizer +\$8 per person
Table Share Sides +\$5 per person

Menu & dietary substitutions are
available upon request and may
incur an additional fee.

COCKTAIL PARTY EVENTS

Private Dining Room
Up to 40 guests



PASSED APPETIZERS

4 CHOICES | \$14 PER PERSON
5 CHOICES | \$19 PER PERSON
6 CHOICES | \$24 PER PERSON

STATIONARY APPETIZERS

CHOICE OF 25 PIECES
-OR- 50 PIECES

OVEN ROASTED WINGS

CRAB DEVEILED EGGS

BONE-IN FILET CHOPS

ARTICHOKE HEARTS

CORN BREAD

SHRIMP COCKTAIL (13/15CT)

CHEESE BOARDS

CRAB DIP

SA GOAT CHEESE DIP &
PARMESAN CRACKERS

APPETIZER SELECTIONS

P/S – Passed & Stationary

P – Passed Only

S – Stationary Only

OVEN ROASTED WINGS (S)

CRAB DEVEILED EGGS (P/S)

BONE-IN FILET CHOPS (P/S) + \$3 PER PERSON

SALT AIR GOAT CHEESE DIP & CRACKERS (S)

CREAM OF CORN CORNBREAD (S)

CRISPY ARTICHOKE HEARTS (S)

SHRIMP COCKTAIL (P/S)

BUTTERNUT ON CROSTINI W/POMEGRANATE (P)

TUNA TARTARE (P) + \$3 PER PERSON

CHEESE BOARDS (S)

CHARGRILLED OYSTERS (P)

BOARDWALK FRIES – REGULAR OR TRUFFLE (S)

CRAB & SPINACH DIP (P/S)

FRIED SHRIMP (P)

*Menu & dietary substitutions are available
upon request and may incur an additional fee.*

BEVERAGE SERVICE

At Salt Air, we have an extensive wine list that has been crafted by our team. Please inquire about viewing our available wines and selecting bar service for your event.

All beverages, including beer, wine & cocktails are charged by consumption.

RESTAURANT POLICIES

20% gratuity will be added to the final itemized bill prior to applying the deposit.

A minimum number of guaranteed guests is required 72 hours prior to the date of your event. At the conclusion of your event, we will charge for the number of guests you guaranteed or the actual number of guests in attendance, whichever is greater.

- Cancellation must be received 10 business days (Mon-Fri) prior to the date of your scheduled event.
- Salt Air is not responsible for any lost or stolen personal property.
- It is strictly prohibited for any host or guest to take extra food & beverage off premises at the conclusion of their event.
- The menus & pricing within this packet are subject to change based upon availability & seasonality.

CONTACT

To book your event or to inquire for more information, please contact:

Valeria Mares
Private Dining Manager
302.216.8211

Valeria.MaresGutierrez@AtlasRestaurantGroup.com

Salt Air
KITCHEN + BAR

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