

Happy Easter



SUNDAY, APRIL 5, 2026
OPEN 11:00 am - 6:00 pm

STARTERS

BIG EYE TUNA TARTARE • 24
crème fraîche + caviar + truffle yuzu vinaigrette

CRAB & SPINACH DIP • 21
lump crab + gouda + gruyere + cheddar + old bay + cayenne + toasted ciabatta + celery sprigs + carrots

PEI MUSSELS & GRILLED CIABATTA • 19
garlic + white wine + herb compound butter + grilled lemon

CRISPY ARTICHOKE HEARTS • 18
caper aioli + parmigiano reggiano + baby arugula + shaved red onion

SNACK BAR

BONE-IN FILET CHOPS • 24
charred scallion relish + pickled beech mushrooms + soy marinade

CHARGRILLED OYSTERS • 21
garlic herb butter + parmigiano reggiano + aleppo chili

CRAB DEVEILED EGGS • 14
jumbo lump crab + espelette + chives

OVEN ROASTED WINGS • 16
jumbo wings + house mole + fresno + radish + mint + salsa verde

SOUPS & SALADS

SEAFOOD GUMBO • 16
jumbo lump crab + crawfish + shrimp + andouille + bacon + okra + rice

THE SALT AIR CAESAR • 14
romaine + parmigiano reggiano + house croutons + black garlic caesar dressing + chives

BABY GREENS • 14
seasonal vegetables + meyer lemon vinaigrette

QUINOA SALAD • 18
avocado + mango + baby tomato + beets + cucumber + shaved radish + red onion + baby arugula + toasted almonds + white balsamic vinaigrette

add ons

ADD GRILLED CHICKEN BREAST | 12 ADD SALMON | 15
ADD JUMBO SHRIMP | 18 ADD EASTERN SHORE CRAB CAKE | MP

Cheese & Charcuterie

ROTATING CHEESE TRIO
house cured meats + fig jam + cornichons + crostini
• 26 •

+12 | ADD A GLASS OF SEMILLON
(CHATEAU LA CAUSSADE)

EASTER BRUNCH

LOBSTER OMELETTE • 33
crème fraîche + caviar + dressed greens

EASTERN SHORE FRIED CHICKEN • 27
hot honey glazed thighs + cornbread



CRAB CAKE BENEDICT • 36
old bay hollandaise + poached egg + chives + dressed greens

STEAK & EGGS • 37
8 oz. prime flat iron + sunny side eggs + roasted fingerling potatoes + dressed greens

FROM THE LAND & SEA

SEARED SCOTTISH SALMON • 34
pumpkin purée + pomegranate salmoriglio

SEAFOOD STEW • 36
shrimp + white fish + clams + mussels + tomato saffron broth + marble potatoes + ciabatta

TOGARASHI CRUSTED AHI TUNA • 38
edamame mash + pickled beech mushrooms + edamame + charred scallion relish + chili oil

FAMOUS SHRIMP FRY • 29
panko encrusted shrimp + english cucumber salad + boardwalk fries + cornbread + cocktail sauce

VEAL BOLOGNESE • 30
rigatoni + parmigiano reggiano + veal ragù + cream

ROASTED BUTTERNUT SQUASH • 24
squash puree + pomegranate seeds + pomegranate molasses + spiced pepitas + whipped herb goat cheese

A NOTE

Guests with Allergies: We care tremendously about your safety; we strongly recommend individuals with severe allergies susceptible to cross-contact do not dine in restaurant, as we cannot guarantee your safety. For less severe allergies, allow our servers to recommend a dish that does not contain your allergen(s).

* Consuming raw or undercooked meats, poultry, eggs or shellfish may increase your risk of foodborne illness.

SIDES

CREAM OF CORN CORNBREAD cinnamon honey butter 12
BOARDWALK FRIES 12 | make 'em truffle +5
MASHED POTATOES 9
HOT HONEY FRIED BRUSSELS 12
WOOD GRILLED ASPARAGUS salsa verde 12



50 WILMINGTON AVE

Salt Air
KITCHEN + BAR

REHOBOTH BEACH, DE

