



Salt Air
KITCHEN + BAR

Private Dining



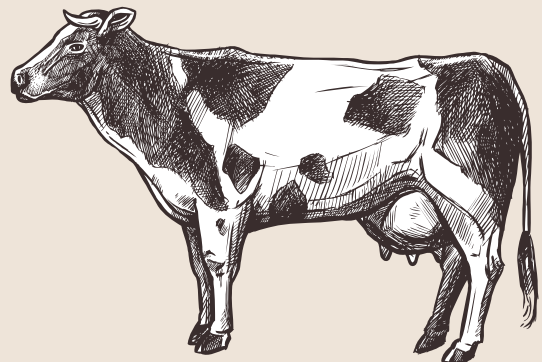


Salt Air

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 exclusive of
fees and gratuity

Private Dining Room
5:00 pm – close

\$4,500 exclusive of
fees and gratuity

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

Early Dining Plan
Strictly 4:00 pm – 7:00 pm

\$5,200 exclusive of
fees and gratuity

Private Dining Room
5:00 pm – 10:00 pm

\$6,200 exclusive of
fees and gratuity

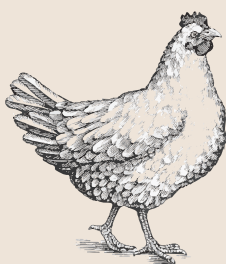
THE REHOBOTH

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.

NUGGETS + CAVIAR

buttermilk marinated chicken thighs + ranch + caviar

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

WARM CORNBREAD

honey glaze + bone marrow butter

CHEESE BOARD

ENTREES

Choice of three.

DELMARVA AIRLINE CHICKEN

mole marinated local chicken + fingerling potatoes + aji verde

VEAL BOLOGNESE

rigatoni + parmesan + veal ragù + cream

SEARED ORA KING SALMON

crispy skim + aji amarillo potato purée + braised broccolini + salsa verde

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

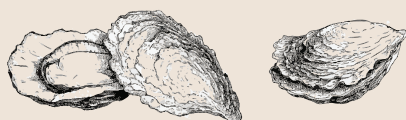
Additional Appetizer +\$8 per person

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

NUGGETS + CAVIAR
buttermilk marinated
chicken thighs +
ranch + caviar

CRAB DEVEILED 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**
mole marinated local
chicken + fingerling
potatoes + aji verde

GLAZED CHILEAN SEABASS
ramp purée + braised
chinese broccoli + mushroom

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

WARM CORNBREAD

honey glaze + bone marrow
butter

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

SALT AIR WEDGE

baby iceberg + nueske's
bacon + pickled red onion +
demi-sec tomatoes + maytag
bleu cheese crumbles +
poblano blue cheese dressing

GRILLED ARTICHOKE

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

14 OZ. LHA PRIME NY STRIP

charred shisito peppers +
soy truffle glaze

EASTERN SHORE CRAB CAKE (SINGLE)

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

GRILLED ARTICHOKE
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
pickled onion + ginger +
miso yuzu vinaigrette +
crostini

SALT AIR WEDGE
baby iceberg + nueske's
bacon + pickled red onion
+ demi-sec tomatoes +
maytag bleu cheese
crumbles + poblano blue
cheese dressing

BURRATA SALAD
burrata + balsamic pearls
+ marinated strawberries +
basil leaves + basil seeds

ENTREES

Choice of four.

**DELMARVA AIRLINE
CHICKEN**
mole marinated local
chicken + fingerling
potatoes + aji verde

VEAL BOLOGNESE
rigatoni + parmesan +
veal ragù + cream

GLAZED CHILEAN SEABASS
ramp purée + braised
chinese broccoli +
mushroom

**14 OZ. LHA PRIME
NY STRIP**
charred shisito peppers +
soy truffle glaze

**EASTERN SHORE
CRAB CAKES**
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



3 CHOICES | \$15 PER PERSON

4 CHOICES | \$18 PER PERSON

5 CHOICES | \$21 PER PERSON

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

STATIONARY APPETIZERS

OVEN ROASTED WINGS

CRAB DEILED EGGS

BONE-IN FILET CHOPS

ARTICHOKE HEARTS

CORN BREAD

SHRIMP COCKTAIL (13/15CT)

CHEESE BOARDS

CRAB DIP

**SA GOAT CHEESE DIP &
PARMESAN CRACKERS**

BOARDWALK FRIES
Regular or truffle

PASSED HORS D'OEUVRES

CRAB DEILED EGGS

BONE-IN FILET CHOPS + \$3 PER PERSON

SALT AIR GOAT CHEESE DIP & CRACKERS

SHRIMP COCKTAIL

BUTTERNUT ON CROSTINI W/POMEGRANATE

TUNA TARTARE + \$3 PER PERSON

CHARGILLED OYSTERS

FRIED SHRIMP

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 and a 3% admin fee 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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