

# Happy Mother's Day

SUNDAY, MAY 10, 2026  
OPEN 11:00 am - 8:00 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 • 21**  
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
- NUGGETS & CAVIAR • 17**  
buttermilk marinated chicken thighs + ranch + caviar

## 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
- SALT AIR WEDGE • 19**  
baby iceberg + nueske's bacon + pickled red onion + demi-sec tomatoes + maytag bleu cheese crumbles + poblano bleu cheese dressing
- BURRATA SALAD • 21**  
burrata + balsamic pearls + marinated strawberries + basil leaves + basil seeds

## 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)

## MOTHER'S DAY 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 ORA KING SALMON • 34**  
crispy skin + aji amarillo potato purée + braised broccolini + salsa verde
- SEAFOOD STEW • 36**  
shrimp + white fish + clams + mussels + tomato saffron broth + marble potatoes + ciabatta
- TOGARASHI CRUSTED AHI TUNA • 38**  
miso corn purée + edamame + pickled mushrooms

- FAMOUS SHRIMP FRY • 29**  
panko encrusted shrimp + english cucumber salad + boardwalk fries + cornbread + cocktail sauce
- VEAL BOLOGNESE • 30**  
rigatoni + parmigiano reggiano + veal ragù + cream
- RAMP SPÄTZLE • 24**  
wild mushrooms + pickled ramps

## A NOTE

**GRATUITY** • A customary gratuity of 20% will be added to all parties of 8 or more.

**ALLERGIES** • Please alert your server of any food allergies.

\*Consuming raw or undercooked products such as chicken, pork, beef and shellfish can be hazardous to your health.

## SIDES

- WARM CORNBREAD** honey glaze + bone marrow 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

