



SALT AYRE

— b i s t r o —

OYSTERS

A DAILY SELECTION OF FRESH
OYSTERS ON THE HALF SHELL {mp}
mignonette+ cocktail sauce



SALADS

SALT AYRE SALAD {8}

Iceberg lettuce with house made
buttermilk -poppyseed dressing+
tomatoes+ apple wood bacon
+ danish bleu+ grilled red onions

ROASTED BEETS & GOAT CHEESE {8} (V)

Toasted beets with sonoma valley goat
cheese+ baby arugula+ toasted almonds
+ fresh herb dressing

Salads are



Ste Entree Salad \$16

Market greens + sundried cranberries
pistachios + avocado + feta +
tomatoes + shredded roast chicken
cucumbers + ginger dressing



SIDES

{ \$6 EACH }

GRILLED ASPARAGUS WITH BLEU

CREAMED CORN

SAUTEED MUSHROOMS & ONIONS

HAND CUT FRIES

BEVERAGES

Soda Iced Tea Bottled Water

Gluten Free

Vegetarian

Cash Only~

We do not accept credit cards

No Checks please ~

Menu substitutions will be priced accordingly
plate sharing entrees \$10

saltayrebistro.com

CONSUMING RAW OR UNDER COOKED MEAT+ POULTRY+ SEAFOOD+ SHELL-
FISH AND EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS+
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION

APPETIZERS

SEAFOOD CHOWDER {6}

Manhattan style seafood chowder

BANGKOK CHICKEN WINGS {\$7.5}

asian marinated oven roasted chicken wings + toasted sesame seeds

MEDITERRANEAN PLATE {8}

Hummus + grilled vegetables + tomato-cucumber relish + olives + feta

MOULES FRITES {12}

Steamed pei mussels du jour+ house cut fries

BOQUERONES TARTINE {8}

*Spanish white anchovies cured in sherry vinegar + grilled croûte+ roasted red peppers
+ caramelized onions + arugula*

SHRIMP PO BOY SLIDERS {8.5}

*two crispy cornmeal encrusted gulf shrimp + toasted brioche sliders + shredded lettuce
+ tomato + sriracha mayo + house made pickles*

BURGERS

B.A. Bistro Burger {13}

*Char grilled fresh ground chuck + toasted brioche bun + Vermont cheddar +
caramelized onions + lettuce + tomato + house made pickles + hand cut fries*

Lamb Burger {15}

*Char grilled fresh ground lamb + toasted brioche bun + feta
+ Raita sauce + roasted tomato- onion jam + arugula + hand cut fries*

MAINS

ROASTED CHICKEN {18}

giannone farms chicken breast + new potatoes + broccoli rabe + mushroom pan jus

GIGI'S WHOLE GRAIN SPAGHETTI {16} (V)

roasted tomatoes+ mushrooms+ spinach+ olives+ roasted red peppers+ goat cheese

MAHI {22}

blackened fillet of mahi mahi+ jasmine rice + mashed avocado + radish + arugula

ROASTED SALMON {22}

wild Norwegian salmon+ horseradish reduction sauce + jasmine rice+ sauteed spinach

SHRIMP & GRITS {22}

gulf shrimp+ spinach+ apple wood bacon+ garlic+ hint of lemon over cheddar grits

SEAFOOD PAELLA {23}

Steamed fresh fish+ shrimp+ littleneck clams+ mussels+ chorizo + Spanish rice

BBQ PULLED CHICKEN {18}

Slow roasted chicken+ bbq sauce+ sherry scented roasted cream of corn

MIXED GRILL {24}

*Char grilled hanger steak + Italian sausage +shrimp + rosemary scented cannellini
beans + romesco sauce*