

Salt Cellar Restaurant

550 N Hayden Rd 85257-4604 · +14809471963 · Updated: Jan 14, 2026

[View online menu](#)



APPETIZERS 8

Shrimp Cocktail	\$13.00
large gulf shrimp served on ice with our own special cocktail sauce.	
Halibut Civeche	\$12.00
spicy marinated fish favorite made from fresh halibut.	
Steamed Mussels In Butter Sauce	\$17.00
a salt cellar specialty, fresh blue hill bay mussels from maine served w/ a superb butter sauce.	
Oysters On The Half Shell 1/2 Dozen	\$14.00
fresh blue point oysters shucked to order and served on ice.	
Clams On The Half Shell 1/2 Dozen	\$13.00
littleneck clams from new england shucked to order and served on ice.	
Escargot En Caps	\$9.00
escargot baked in fresh mushroom caps with garlic butter. an old salt cellar favorite.	
Steamed Clams	\$20.00
traditional new england favorite, bucket of steamed clams served with broth.	
Oysters Rockefeller	\$12.00
four fresh blue point oysters on the half shell, topped with delicate spinach, and pernod sauce, then baked on a bed of rock salt.	

SEASONAL APPETIZERS 8

Nantucket Cape Scallops	\$16.00
Calamari Skewer	\$10.00
with dipping sauces.	
Turtle Soup	\$8.00
Sauteed Shrimp San Remo	\$14.00
Maryland Crab Cake	\$15.00
Salt Cellar Fish Tacos	\$9.00
Dynamite Oysters	\$16.00
Fish And Chips	\$10.00

SOUPS 2

New England Clam Chowder \$6.00

a true new england clam chowder made in our own kitchen with quahog clams.

Manhattan Clam Chowder \$6.00

for those who prefer a delightful alternative to the traditional cream base chowder.

CAPTAIN'S SPECIALS 10

Salmon Oscar \$32.00

king salmon topped with crab meat, grilled fresh asparagus and hollandaise sauce

Nantucket Cape Scallops \$37.00

Atlantic Halibut With Lemon Caper Butter \$39.00

Pacific Swordfish W/ Mango Salsa \$35.00

Shrimp San Remo On Pappardelle Pasta \$31.00

Crispy Florida Black Grouper \$39.00

with thai dipping sauce.

Salmon Wellington \$31.00

Yakimono Hawaiian Ahi \$38.00

Charcoal Broiled Georges Bank Sea Scallops \$34.00

Scallops W/ King Crab & Atlantic Baby Shrimp Cream Sauce \$33.00

LOBSTER ENTREES 3

Harbor Master's Choice \$38.00

one and a quarter pound lobster, flown in daily and served with all the trimmings.

Baked Stuffed Lobster \$45.00

a traditional baked stuffed lobster: a whole live maine lobster stuffed with our own special mixture of scallops and crabmeat.

Steak And Lobster \$48.00

one and a quarter pound live maine lobster served with petite filet mignon.

CRAB ENTREES 3

Maryland Crab Cakes \$34.00

two maryland crab cake made with jumbo lump blue crab meat using our own special recipe.

King Crab And Filet \$46.00

a half pound of alaskan king crab legs served with a 7oz. u.s.d.a. choice filet mignon.

Alaskan King Crab \$55.00

one and one half pounds of large alaskan king crab legs broiled over mesquite charcoal.

SALT CELLAR SPECIALTIES 15

Mahi Mahi	\$37.00
sauteed with macadamia nuts. hawaii.	
Maryland Crab Cakes	\$34.00
chesapeake ba.	
King Salmon With Cucumber Dill Sauce	\$29.00
british columbia.	
Cajun Style Blackened Alaskan Halibut	\$39.00
homer.	
Sauteed Sea Scallops	\$32.00
georges bank.	
Live Maine 3 Lb Jumbo Lobster	\$75.00
boston.	
Texas Broiled Shrimp	\$30.00
gulf of california.	
Stuffed Mountain Trout	\$28.00
idaho.	
Baked Stuffed Shrimp	\$33.00
jumbo shrimp with a delicate crabmeat stuffing.	
Fried Shrimp	\$27.00
lightly seasoned fried shrimp.	
Shrimp And Filet	\$36.00
lightly seasoned fried shrimp with a 7oz. u.s.d.a. choice filet mignon.	
Sauteed Scallops	\$32.00
the finest fresh scallops available, sauteed in butter, sherry and fresh mushrooms	
Pan Fried Oysters	\$28.00
blue point oysters prepared in our own kitchen in a very special way.	
Salt Cellar Combination	\$33.00
a delightful combination of deep fried shrimp, fish fillet, and blue point oysters.	
Shrimp Scampi	\$32.00
another old salt cellar favorite: large gulf shrimp served in garlic butter sauce with onion and roasted bell peppers.	

CHARCOAL BROILED FISH 7

King Salmon	\$28.00
british columbia.	

Mahi-mahi	\$35.00
hawaii.	
Ahi	\$36.00
hawaii.	
Alaskan Halibut	\$39.00
homer.	
Mountain Trout	\$27.00
idaho.	
Pacific Swordfish	\$34.00
new zealand.	
Florida Black Grouper	\$39.00
florida.	

OTHER FAVORITES 6

Filet Mignon	\$40.00
a superb 12 oz. cut of u.s.d.a. choice filet mignon broiled to perfection over mesquite charcoal.	
Petite Filet	\$34.00
a delightful 7oz. cut of u.s.d.a. choice filet mignon charcoal broiled over mesquite coals.	
Beef Wellington	\$35.00
an old favorite of the salt cellar, a tender filet with a touch of pate wrapped in an elegantly prepared pastry shell and served on a distinctive sauce.	
New York Strip	\$39.00
an impressive 14 oz. cut of u.s.d.a. choice new york strip charcoal broiled over mesquite.	
Rib Eye Steak	\$39.00
14 oz boneless rib eye steak charcoal broiled over mesquite.	
Teriyaki Chicken	\$23.00
boneless chicken breast marinated in our own special teriyaki sauce, then charcoal broiled to perfection over mesquite charcoal.	