



AT SALACIA WE PROUDLY PRESENT  
ONLY THE HIGHEST QUALITY BEEF AND  
SEAFOOD. OUR CUSTOM INFRARED  
GRILL SEARS OUR STEAKS AT A BLAZING  
1800°F, PERFECTLY SEALING IN THE FULL  
FLAVOR AND TEXTURE THAT DELIVER  
OUR SIGNATURE SALACIA FLAVOR.

PETER J STINE

*Executive Chef*

KEVIN SHARKEY

*Chef De Cuisine*

NIKOLAY DIMITROV

*Salacia Manager*

**SALACIA**

VIRGINIA'S ONLY AAA 4-DIAMOND STEAKHOUSE

## RAW BAR

Salacia proudly offers one of the largest selections of fresh oysters in the region. Harvested in the cleanest, purest waters from the east to the west coast. The oysters are offered by groups of three and served with spicy cocktail sauce, raspberry mignonette, and grated horseradish. Ask your server for our full list.

BLUE POINT | CONNECTICUT

SHRIMP COCKTAIL...\$11

ISLAND CREEK | MASSACHUSETTS

JUMBO LUMP CRAB TINI...\$12

LYNNHAVEN | CHESAPEAKE BAY

SALACIA TOWER...\$80

## STARTERS

### JUMBO BACON WRAPPED SHRIMP

Smoked gouda, "Jack Daniels" sauce  
Roasted over the hardwood grill...\$12

### CRISPY CALAMARI

Tossed with sweet peppers, green onions,  
and finished with garlic remoulade...\$13

### OYSTERS NEPTUNE

Crisp Fried Oysters, on the half shell finished  
with creamed country ham, shallots,  
and fresh basil ...\$11

### BEEF CARPACCIO

Shaved tenderloin of beef, lemon and orange zests  
finished with aged parmesan and first press  
olive oil...\$13

### JUMBO LUMP CRAB CAKES

Tomato Jam, Stone Ground Mustard Butter and Micro Greens...\$13

## SOUPS | SALADS

### CRAB BISQUE

Scented with dry sherry and  
plenty of blue crabmeat...\$9

### SALACIA CAESAR

Romaine, Parmesan  
and garlic croutons...\$8

### HOUSE SALAD

Organic Greens mixed with Iceberg,  
blue cheese, tomatoes and  
cucumbers...\$7

### THE WEDGE

Baby heads of iceberg lettuce,  
chopped bacon, ripe red tomatoes  
and red onion...\$7

### TOMATO AND RED ONION

Heirloom tomatoes, shaved red onion,  
maytag blue cheese and  
balsamic drizzle...\$7

### CHOPPED SALAD

Surry Ham, tomato, bacon, hearts  
of palm, goat cheese and  
Bermuda onion...\$9

## TODAY'S FRESH CATCH

MAHI | SALMON | GROUPEL | ALASKAN HALIBUT

Offered wood grilled and finished with pineapple, red onion, and ruby grapefruit salad....\$24

## COMPLEMENTS

### OSCAR STYLE

Asparagus, jumbo lump crab meat  
and sauce bernaise...\$15

### LOBSTER TAIL

9 oz cold water Maine lobster  
fired in our hardwood oven...\$24

### HARDWOOD GRILLED SHRIMP

Four colossal wood grilled shrimp...\$11

## SPECIALTIES

### SURF AND TURF

6 ounce filet, paired with an  
8 ounce Maine lobster tail...\$49

### NEPTUNE SURF AND TURF

10 ounce double cut filet, and  
a one pound Maine lobster tail...\$80

### LOBSTER

2 Pound whole...mkt One Pound tail...\$46

### TEMPURA FRIED 1LB LOBSTER TAIL

Tempura Vegetables and Ponzu  
Dipping Sauce...\$47

## BUTCHER CUTS

CHARBROILED AT 1800° TO YOUR PREFERENCE

### FILET MIGNON

10 oz double cut...\$35  
6 oz petite cut ...\$29

### NEW YORK STRIP

16 oz Classic Cut...\$37

### COWBOY STEAK

20 oz Bone in Ribeye Steak...\$38

### LAMB CHOP

Colorado Lamb basted with fresh  
garlic and thyme...\$35

### WAGYU KOBE SIRLOIN

16 oz cut of the world's finest beef...\$65

### BONE IN PORK CHOP

White Marble Farms premium double cut chop  
with brandy candied apples...\$20

## MORE THAN STEAK

### JUMBO LUMP

### CRAB CAKES

Finished with plum tomato jam  
and mustard butter...\$26

### BOURSIN CHEESE

### CHICKEN

16 oz double breast filled with  
boursin cheese and finished with  
lemon and fresh herbs...\$20

### GARLIC ROASTED

### PORTOBELLO

Filled with seasonal sauteed  
vegetables and fresh herbs...\$17

## SIDES

SERVES TWO...\$7

Steakhouse Pound Baked Potato

Creamed Spinach

Sautéed Exotic Mushrooms

Seasonal Sautéed Vegetables

Mashed Potatoes

Truffled Baby Baked Potatoes

Steamed Broccoli

Grilled Asparagus

Hand Cut Steak Fries