

20% OFF ANY ORDER THROUGH APRIL 15



**DAILY WALK-IN, CURBSIDE PICKUP, DELIVERY**  
**ORDER 4:30-8 PM – CALL 860-567-4900**

Order securely online at [www.saltwater-grille.com](http://www.saltwater-grille.com) use code 20OFF to save 20%

### APPETIZERS

**FRIED CALAMARI** cherry peppers, citrus aioli or marinara sauce 13 Both sauces 1

**SWEET POTATO CRAB CAKE** Sweet potato lump crab cake, roasted red pepper aioli, cilantro pesto 14

**CHEESE PLATE** Double cream brie, aged gorgonzola, smoked gouda, all-natural French chèvre, red onion marmalade, crackers 16

**BEER BATTERED SHRIMP** Lightly beer-battered shrimp, cocktail sauce, citrus aioli 18

**BEER BATTERED OR GRILLED ARTICHOKE HEARTS** dusted with parmesan, citrus aioli 12

**SPINACH ARTICHOKE DIP** Served with chips 14

**SLICED RARE TUNA\*** sesame diced cucumber salad, pickled ginger, wasabi, soy sauce 17

**BOWL OF NEW ENGLAND CLAM CHOWDER** A house favorite! 8 Quart 17

### CHILLED SEAFOOD

**JUMBO SHRIMP COCKTAIL\*** Served with traditional house-made cocktail sauce 6 for 15, 12 for 26

**SMOKED SALMON PLATE** Scottish smoked salmon, capers, red onion, chopped egg, cucumbers, crackers, horseradish cream 17

### SALADS

Add to any salad: Chicken 5 / Shrimp 8 / Tuna 10 / Anchovies 3 / Chopped Lobster Tail 16 / Grilled Beets 4 / Steak 14

**MIXED GREENS SALAD** Mixed greens, diced tomatoes, cucumbers, carrots, signature sweet onion vinaigrette 9

**CLASSIC CAESAR** Romaine lettuce, sourdough croutons 12 / Anchovies 3

**BEET SALAD** Grilled beets, mixed greens, crumbled blue cheese, sunflower seeds, apple cider vinaigrette 13

**WEDGE** Crispy iceberg wedge, crumbled Blue cheese, applewood smoked bacon, chopped egg, red onion, diced tomatoes, house-made blue cheese dressing 13

### FAMILY STYLE MEALS FOR 4 or 6

4 serving \$50 – 6 servings \$65

With 20OFF code, that's only 4 for \$40 or 6 for \$52

**EGGPLANT ROLLATINI** stuffed with fennel, shiitake mushrooms, goat cheese, tomato pomodoro sauce, sautéed baby spinach. Mixed greens salad, loaf of French bread

**PASTA BOLOGNESE** beef Bolognese sauce, spaghetti pasta, mixed greens salad, loaf of French Bread

**CHICKEN TENDERS** Breast meat fried tenders, fries, mixed greens salad, BBQ sauce, honey mustard

**TACO NIGHT** 2 tacos per person, mix and match chicken, steak, veggie served with cheese, salsa, onion, lettuce, sour cream, Spanish rice, chips & salsa, flour tortillas

**CLAMS LINGUINI** Caesar salad, loaf of French bread

### THIRSTY?

ADD A BOTTLE OF ONE OF OUR HOUSE WINES \$20

## **SANDWICHES (served with house fries)**

**STEAK SANDWICH** Certified Angus Beef® New York Strip grilled, sautéed onions & peppers, mozzarella cheese, chipotle aioli 18

**SMOKED SALMON CLUB** Smoked Salmon, horseradish cream, cucumber, red onion, bacon and tomato 16

**3 WAGYU BEEF SLIDERS** with cheddar cheese and house fries or **3 TUNA MELT SLIDERS** with mozzarella 12

**STEAK HOUSE BURGER\*** 8 oz. Certified Angus Beef® burger grilled to your liking, served with lettuce, and tomato. Your choice of two additional toppings: raw or sautéed onions, sautéed mushrooms, applewood smoked bacon, cherry peppers, cheddar, swiss, blue cheese, sliced smoked gouda, or mozzarella 15  
Additional toppings 1

**BEYOND MEAT® BURGER** Tasty meatless burger, served with lettuce, and tomato. Includes your choice of two additional toppings: raw or sautéed onions, sautéed mushrooms, cherry peppers, cheddar, swiss, blue cheese, smoked gouda, or mozzarella 16  
Additional toppings 1

## **ENTREES**

*Includes house salad or upcharge to a Caesar or Bowl of Chowder 3.50*

**SWEET POTATO CRAB CAKE DINNER** A unique take on this New England favorite using sweet potatoes instead of traditional breading and lump crab. Two large cakes served with a mornay sauce & vegetables 24

**PASTA ALLA VODKA** Cavatelli pasta tossed with a tomato, vodka, cream sauce 21 Add chicken 5/ shrimp 8 / bacon 5/ chopped lobster tail 16

**SAUTÉED SHRIMP & SCALLOP PASTA** Sautéed shrimp and scallops with fennel, tomato, and basil chardonnay cream sauce served over cavatelli pasta 28

**FISH AND CHIPS** Generous portion of flaky and lightly beer-battered sustainable fresh cod, house fries, tartar sauce, coleslaw 22

**EGGPLANT ROLLATINI** stuffed with fennel, shiitake mushrooms, goat cheese, tomato pomodoro sauce, sautéed baby spinach 20

**BAKED MAC & CHEESE** Creamy cheese blend of Wisconsin cheddar, artisanal parmesan and Danish gouda, mixed with cavatelli pasta, topped with toasted breadcrumbs, and baked to a golden brown 18 Add chicken 5, bacon 5, shrimp 8, salmon 10, chopped lobster tail 16

**PARMESAN-DIJON ENCRUSTED COD** Sustainable fresh cod filet encrusted with Dijon mustard and parmesan, finished with sautéed mushrooms 27

**SEARED HAWAIIAN AHI TUNA\*** Pepper encrusted sushi-grade tuna, lightly seared and served over a mango glaze and pineapple ring with a Hawaiian BBQ drizzle 29

**SURF & TURF\*** Grilled Certified Angus® New York strip loin, broiled Maine lobster tail, drawn butter 39

**STEAK AU POIVRE\*** Certified Angus® New York Strip loin, encrusted with peppercorn and topped with a brandy demi glaze 36

**SPINACH & ARTICHOKE CRUSTED SALMON** Faroe Island Scottish salmon encrusted with a spinach and artichoke topping served over pesto 28

**GRILLED SHRIMP & LOBSTER TAIL** Broiled Maine lobster tail, six grilled shrimp, drawn butter 36

**TWIN TAILS** Broiled Maine lobster tails, drawn butter 42

## **SIMPLY GRILLED ENTREES**

*Includes house salad or upcharge to a Caesar or Bowl of Chowder 3.50. Includes vegetable du jour and choice of potato or wild rice blend*

**SIMPLY GRILLED SHRIMP** 26

**BAKED COD** 26

**SEARED TUNA\*** 28

**GRILLED SALMON** 28

**GRILLED NEW YORK STRIP LOIN** 32

## **SIDES**

Sweet Potato Waffle Fries 7

House Fries 6

Baked Mac N Cheese 8

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Alert staff of any allergy concerns.