



RAW BAR

OYSTERS ALASKA^{GF*}

6 for 24 • 12 for 42

Mystic oysters on the half shell, topped with smoked salmon, caviar, dill, and our house horseradish cream

OYSTERS 2.0^{GF*}

6 for 24 • 12 for 42

Mystic oysters on the half shell, topped with Jonah crab, caviar, dill, and our smokey lime sauce

The following include one or more sauces as indicated: Cocktail, Tequila Lime, Asian Ginger (contains gluten), Soy (contains gluten), Horseradish Cream, Red Wine Mignonette.

LITTLENECK CLAMS ON THE HALF SHELL^{GF*}

6 for 15 • 12 for 25

Fresh Littleneck clams served on crushed ice with your choice of two sauces

OYSTERS ON THE HALF SHELL^{GF*}

6 for 18 • 12 for 33

Mystic oysters served on crushed ice with a choice of two sauces

SEAFOOD ASSORTMENT^{GF*}

4 jumbo shrimp, 4 Littleneck clams, 4 Mystic oysters, served on crushed ice with your choice of two sauces 32

SAMPLER^{GF*}

6 Littleneck clams, 6 Mystic oysters, 6 jumbo shrimp, sushi-grade sliced rare tuna, and smoked salmon served on crushed ice with fresh lemon and all sauces 60

TOWER^{GF*}

8 Littleneck clams, 8 Mystic oysters, 8 jumbo shrimp, chilled cold-water lobster tail, sushi-grade sliced rare tuna and smoked salmon, served on a three-tier crushed ice tower with fresh lemon. Served with all sauce 84

COOKED OYSTERS, CLAMS, MUSSELS, SHRIMP

JUMBO SHRIMP COCKTAIL^{GF}

6 for 15 • 12 for 26

Served with our own traditional cocktail sauce

STEAMED LITTLENECK CLAMS^{GF}

Fresh clams steamed in a white wine, garlic, butter, & herb broth with garlic toast 19
Extra garlic toast 3

OYSTERS SALTAFELLER^{GF*}

6 for 24 • 12 for 40

Mystic oysters topped with a creamy blend of spinach, artichoke, and parmesan, dotted with applewood smoked bacon, diced tomatoes, and baked

STEAMED PEI MUSSELS^{GF}

Heaping bowl of fresh mussels steamed in a white wine, butter, garlic, diced tomato & herb broth with garlic toast 18
Extra garlic toast 3

APPETIZERS

FRIED CALAMARI

Rings and tentacles, cherry peppers, citrus aioli, and marinara sauces 16

CHARCUTERIE PLATE

Chef's choice of three cheeses with hard Italian sausage, Kalamata olives, artichoke hearts, fig jam, crackers 18

FRIED COCONUT SHRIMP

Butterflied, battered, and fried with sides of Asian Ginger sauce and Smokey Lime sauce 16

SWEET POTATO CRAB CAKE

Sweet potato crab cake, roasted red pepper aioli, cilantro pesto 15

GRILLED^{V, GF} ARTICHOKE HEARTS

Dusted with parmesan, citrus aioli 12

SLICED RARE TUNA

Cucumber salad, pickled ginger, wasabi, soy sauce 17

SPINACH DIP OR CRAB

SPINACH DIP^V

Creamy blend with artichokes, parmesan cheese. Served with chips or French bread 14
With crab 17

SMOKED SALMON PLATE

Smoked Salmon with capers, red onion, chopped egg, cucumber, crackers 16

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Cream based chowder with clams, potatoes, and onion 8

LOBSTER BISQUE

Cream based bisque filled made from lobster with a rich brandy flavor 9

SOUP DU JOUR 8

Ask your server for details

WEDGE SALAD^{GF}

Crispy iceberg wedge, crumbled bleu cheese, applewood bacon, chopped egg, red onion, tomato, creamy bleu cheese dressing 16

STRAWBERRY WALNUT SALAD^{V, GF}

Baby spinach, fresh sliced strawberries, candied walnuts, crumbled Feta cheese, vegan creamy balsamic dressing 16

AVOCADO SALAD^{V, GF}

Chopped iceberg, avocado, cucumber, tomatoes, red onion, cilantro pesto, crumbled feta, vegan smokey lime dressing 16

CAESAR SALAD^{V, GF}

Romaine, sourdough croutons, Caesar dressing 13

BEET SALAD^{V, GF}

Grilled beets with mixed greens, crumbled bleu cheese, sunflower seeds, vegan apple cider vinaigrette 14

POPULAR ADD ONS:

Diced Applewood Bacon 5

Chicken 7 • Burger 8

Four Shrimp 9 • Salmon 10

*6oz Cold Flank Steak (*Medium Rare Only*) 10

*Grilled rare tuna 10

Chopped Lobster Tail 15

MOTHERS' DAY BRUNCH SPECIALS 11:30 – 3:30

EGGS BENEDICT – Either Classic with Ham or with Smoked Salmon, Served with Home Fries 22

STUFFED FRENCH TOAST with apples, pears, and strawberries, served with Home Fries 19

STEAK AND EGGS - NY Strip Steak and Scrambled Eggs with Cheddar Cheese Served with Home Fries and Vegetable 24

SEAFOOD QUICHE Served with Home Fries & Vegetable 22

All the above come with our House Salad.



ENTREES

All entrees include our house salad or upgrade to a small Caesar or a bowl of lobster bisque, chowder, or soup du jour 3.50. Sub sweet potato fries for any starch or vegetable 3

SWEET POTATO CRAB CAKE DINNER

Two large cakes with mornay sauce, vegetable du jour 27

PASTA ALLA VODKA^{V, GF}

Cavatelli pasta, tomato, vodka, cream sauce 20

Add: Chicken 7 • Four Shrimp 9 • Diced Bacon 5 • Salmon 10 • Four Scallops 10 • Chopped Lobster Tail 15

LOBSTER & TRUFFLE MUSHROOM RAVIOLI

A mix of lobster stuffed and truffle mushroom stuffed ravioli in a Shiitake mushroom, tomato, and chardonnay basil cream sauce 32
Lobster only 34 • Truffle-Mushroom^V only 30

CHICKEN OR SHRIMP SCAMPI^{GF}

Butter, white wine, garlic, parmesan, diced tomatoes, fresh herbs, served over our wild rice blend
Chicken 24 • Shrimp 30

FISH AND CHIPS

Generous portion of flaky and lightly beer-battered sustainable fresh market cod, house fries, tartar sauce, coleslaw 24

MACARONI AND CHEESE^{V, GF}

Creamy four cheese blend, cavatelli pasta, Panko breadcrumbs, dusted with parmesan 18
Add: Chicken 7 • Shrimp 9 • Diced Bacon 5 • Salmon 10 • Scallops 10 • Chopped Lobster Tail 15

BEER BATTERED SHRIMP DINNER

6 butterflied and lightly battered shrimp fried to perfection, served with fries and cocktail and tarter sauces 28

MUSHROOM RISOTTO^{V, GF}

Sauteed mushroom trio, olive oil, butter, parmesan cheese 21
Add: Chicken 7 • Four Shrimp 9 • Diced Bacon 5 • Salmon 10 • Four Scallops 10 • Chopped Lobster Tail 15

VEGGIE TACOS^{V, GF}

Sautéed spinach, mushrooms, seasonal vegetables served in soft flour or corn tacos with guacamole, lettuce, & fire roasted salsa 15

ROASTED STUFFED PEPPER^{V, GF}

Wild and brown rice blend, mushrooms, spinach, seasonal vegetables, marinara sauce 16

Following entrees Include vegetable du jour and choice of potato or wild rice blend. Sub sautéed spinach for any vegetable 2.

CATCH OF THE DAY

Check our specials list or ask your server!

CHICKEN PARMESAN

Open face, Panko-breaded and fried chicken breast topped with Parmesan cheese and marinara sauce 26

CHICKEN MARSALA

Sauteed chicken breast topped with a mushroom wine sauce 25

ROAST DUCK^{GF}

Roasted half Long Island duck, mango glaze 36

*SIMPLY SEARED OR SEARED TERIYAKI TUNA^{GF}

Pepper encrusted sushi-grade tuna, Teriyaki glaze, pineapple ring (prepared rare) 30

SIMPLY GRILLED OR SPINACH & ARTICHOKE CRUSTED SALMON^{GF}

Faroe Island salmon encrusted with a creamy spinach and artichoke topping, pesto 28

*SURF & TURF^{GF}

14oz Grilled Certified Angus® New York strip loin, broiled Maine lobster tail, drawn butter 43

SIMPLY BAKED OR DIJON COD^{GF}

Fresh Atlantic cod, encrusted with Dijon mustard, parmesan, sautéed mushrooms OR simply baked 27

*STEAK^{GF}

14oz Certified Angus® New York strip loin, simply grilled, blackened, or au Poivre 36

GRILLED SHRIMP & LOBSTER TAIL^{GF}

Broiled Maine lobster tail, grilled shrimp, drawn butter 39

TWIN TAILS^{GF}


Broiled Maine lobster tails, drawn butter 46

SHRIMP & SCALLOPS^{GF}

Shrimp and scallops prepared grilled, blackened; or sauteed with sundried tomatoes, cilantro pesto, and white wine 34
Ask for just shrimp or just scallops

SIDES

- Sautéed Onions 5
- Vegetable or Potato Du Jour 6
- Sautéed Mushrooms 6
- Sautéed Spinach 6
- Sautéed Mushrooms and Onions 6
- House Fries 7
- Sweet Potato Fries 7
- Onion Rings 7
- Four Shrimp 9
- Four Scallops 10
- Lobster Tail 20

 Indicates a Saltwater Grille favorite!

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness including hamburger, steak, raw oysters and clams, and tuna. Alert staff of any allergy or dietary concerns, including gluten free preparation. Ask for gluten free rolls.

GF = Gluten free or can be prepared gluten free. Ask for gluten free Penne as pasta substitute. Specify when ordering. Items may be prepared differently to achieve dietary requirements. Fryers may have trace amounts of residual gluten from breaded items.

V = Vegetarian or Vegan or can be prepared as such. Specify when ordering. Items may be prepared differently to achieve dietary requirements.

EVENTS

Ask about our wine dinners on the 2nd Wednesday of every month.

Have an upcoming event?

Give us your contact information and we will help plan your perfect event!

- Private Parties (On-site & Off-site)
- Business, weddings
- From 2 to 250 people
- In Litchfield or Torrington