



~ SURF & TURF ~

SEAFOOD • SPIRITS • BEER • WINE

NOW OPEN FOR LUNCH WEDNESDAY - SATURDAY @ 11:30 AM
LUNCH MENU + HAPPY HOUR

HOURS

MONDAY - TUESDAY 3:00 P.M. - 10:00 P.M.

WEDNESDAY - SATURDAY 11:30 A.M. - 10:00 P.M./ F&S 11:00 P.M.

SUNDAY 11:30 A.M. - 9:00 P.M.

MONDAY & TUESDAY / **HAPPY HOUR ALL DAY LONG!**

\$27 3-course Prix Fixe Menu **WEDNESDAY**

SURF & TURF **\$37.99** PER PERSON
THURSDAYS ONE APPETIZER + SURF & TURF +
ONE HOUSE COCKTAIL, WINE OR BEER

WEDNESDAY - SATURDAY **\$14.99 LUNCH** 11:30AM - 3PM
HAPPY HOUR 11:30AM - 7PM

SUNDAYS *Brunch & Entertainment 11:30am - 3:00pm*

 **HAPPY HOUR EVERYDAY** 
EXCLUDES HOLIDAYS

50% SELECTED FOOD MENU ITEMS
\$7 HOUSE COCKTAILS - \$6 WINE BY THE GLASS - \$4 BEERS



203.939.9502 - 203.939.9503 WWW.SALTWATERSONO.COM

128 WASHINGTON STREET, SOUTH NORWALK, CT 06854

20% service charge will be added to all parties of six guests or more

SALTWATER

RESTAURANT & BAR

SURF & TURF



COCKTAILS

(HAPPY HOUR \$7)

FERRERO ROCHER MARTINI 10

Amaretto, Frangelico, Baileys,
Nutella-Hazelnut rim

RASPBERRY OR COCONUT MOJITO 10

Bacardi Rum, mint, fresh limes juice

PEACH NECTAR MARTINI 11

Cylinder vodka, peach tree, lime juice,
peach puree

SPARKLING BLUEBERRY MARGARITA 10

Montezuma, muddled Blueberries, agave,
fresh lime juice

SPRING CUCUMBER COOLER 10

Tanqueray, Elderflower liquor, simple syrup,
muddled lemon/cucumber

ARNOLD PALMER BOURBON 11

Maker's Mark peach schnapps,
ice tea, lemonade

MOSCOW MULE 12

Tito's hand made, lime juice, ginger beer

RED OR WHITE SANGRIA 9



WINES BY THE GLASS

SPARKLING

(HAPPY HOUR \$6 SELECTED)

ROSE

Posecco, Prima Perla, IT 9/34
Cava Rose, Gran Gesta, SP 11/42
Lambrusco, Quercioli, IT 10/38

Liavendette, Alpes de Haute Provence,, FR 9/34
Cote des Roses, Gerard Bertrand, FR 11/42

WHITE

RED

Pinot Grigio, Vicolo, Pontedera, IT 8/30
 Gavi di Gavi, San Matteo, Piemonte, IT 10/38
 Riesling, 14Hands, Columbia Valley WA 9 /34
 Albarino, Martin Codax, Rias Baixas SP 9/34
 Sauvignon Blanc, Clifford Bay, NZ 10/38
Chardonnay, Black Stallion, Napa Valley , CA 10/38
Sancerre, Domaine Raffaitini, Loire Valley FR 13/ 48
 Chardonnay, 10 Span, Central Coast , CA 9/34
 Moscato, Twisted, CA 8/30

Red Blend, Gnarly Head, 1924 Double Black, CA 8/32
 Malbec, Cabrini, Mendoza, ARG 9/34
 Merlot, StoneCap, Columbia Valley, WA 9/34
 Pinot Noir, The Seeker, FR 10/38
Tempranillo, Bodegas Abanico Hazaña, Rioja, SP 9/34
Montepulciano d` Abruzzo, Zaccagnini, IT 10/38
 Cabernet Sauvignon, Lander-Jenkins, Monterrey, CA 9/34
Cabernet Sauvignon, Josh, North Coast, CA 10/38
Super Tuscan, Argiano NC, IT 11/42



BEERS

DRAFT

(HAPPY HOUR \$4 SELECTED)

BOTTLE

SEAHAG 6
 STELLA 6
TWO ROADS 6
FAT TIRE AMBER ALE 6
 BLUE MOON 6
 GUINNESS 6

CORONA 6
 COORS LIGHT 6
PERONI 7
 MILLER LIGHT 6
 MODELO 6
SIERRA NEVADA SUMMER FEST 6
BITE HARD APPLE CIDER 8

SALTWATER

RESTAURANT & BAR

SURF & TURF

BEGINNING

 (HAPPY HOUR 50%
OFF SELECTED ITEMS)

 NEW ENGLAND CLAM CHOWDER ... 9

 LOBSTER BISQUE ... 9

 PEI MUSSELS ... 12

ver jus, savory, garlic toast

 MEATBALLS ... 12

marinara sauce, crostini bread

 FRIED OYSTERS ... 14

avocado, radish

 SALMON TARTARE ... 12

baby arugula, jalapeños, house chips

 EGGPLANT ROLLATINI ... 10

ricotta, parmesan cheese, marinara

GRILLED NARRAGANSETT SQUID ... 12

beans, tomato, parsley

SHRIMP & POLENTA ... 14

basil puree, parmesan

ARTICHOKE ... 12

lime aioli, cilantro, ricotta salata, jalapeno

TUNA TARTARE ... 16

avocado, ginger soy, taro

 MINI CRAB CAKES ... 14

pommery mustard sauce, arugula

 FRIED CALAMARI ... 12

marinara sauce

 SAUTEED CLAMS ... 12

white wine, garlic, olive oil, brown sauce

 FISH TACOS ... 10

pico de gallo, guacamole, sour cream

 CHICKEN WINGS ... 10

blue cheese

GRILLED OCTOPUS ... 14

safran aioli, chorizo, celery, onions

BURRATA ... 11

garlic crostini, roasted pepper, arugula

 CHORIZO A LA PLANCHA ... 10

Spanish chorizo, arugula salad

 BEEF EMPANADAS ... 12

pico de gallo

 MOZZARELLA STICKS ... 8

marinara sauce

 SHORT RIB MAC'N'CHEESE ... 10

LAMB LOLLIPOPS ... 15

arugula, mint-chimichurri

VEGGIE ROLLS ... 8

miso sauce

FLAT BREAD ... 14

grilled steak, chimichurri

GREENS

 KALE SALAD ... 11

beets, carrots, goat cheese, nuts,
orange vinaigrette dressing

 BRUSSELS SPROUTS ... 12

crispy rice, truffle, lemon vinaigrette,
parmesan cheese

GRILLED ROMAINE SALAD ... 10

creamy anchovies dressing, parmesan,
roasted peppers, crisp bread

 SONO SALAD ... 10

mixed greens, cherry tomato, cucumber
balsamic vinaigrette

SEAFOOD SALAD ... 14

arugula, calamari, shrimp, mussels, clams,
celery, scallions, cherry tomatoes,
lemon & olive oil

**ADD Chicken 6, Salmon 8,
Shrimp 10, Hanger Steak 12**

RAW BAR

 COPPS ISLAND ... 2.5 HH....\$1

MYSTIC OYSTERS, CT ... 2.5

LITTLE NECK CLAMS, NY ... 2.5

SHRIMP COCKTAIL ... 3

THE SALTWATER TOWER ... 90

oysters, clams, shrimp, octopus, tuna

20% service charge will be added to all parties of six guests or more

Consuming under-cooked meats, poultry, seafood, shellfish or eggs may increase your chances of food born illness.

SALTWATER RESTAURANT & BAR

SURF & TURF

SURF

PAN SEARED TUNA...29

sesame seed, fingerling potato, bok-choy,
wasabi, soy sauce

ATLANTIC SALMON ... 24

mashed potato, spinach, mustard sauce

CRISPY COD / FISH & CHIPS ... 24

beer batter, malt aioli, fries,
old religion style slaw

SEARED SCALLOPS ... 30

wild mushroom risotto cake,
English peas, lobster sauce

SEAFOOD RISOTTO ... 28

squid, market fish, shrimp, scallops,
mussels, clams

PAN SEARED RED SNAPPER ... 25

julienne vegetable, quinoa,
lemon caper beurre blanc

LOBSTER ROLL ... MKT

warm butter, lemon, fries

SALTWATER SPICY FISH STEW...27

toasted garlic bread

SURF & TURF ... 34

lobster tail, ribeye, paprika lemon butter,
red wine reduction, asparagus, mashed potatoes

PASTA

LINGUINI SHRIMP & SCALLOPS...28

tomato, scallions, white wine sauce

RICCOTA GNOCCHI ... 20

classic Bolognese, pecorino

PAPARDELLE LOBSTER ...26

fra diavolo sauce

ORECCHIETTE BROCCOLI RABE... 22

sweet Italian sausage, broccoli rabe,
garlic, olive oil

LINGUINI CLAMS ... 23

clams, arugula, heirloom tomato,
garlic, white sauce

TURF

HANGER STEAK... 25

asparagus, truffle parmesan fries,
green peppercorn sauce

CHICKEN MILANESE ... 20

arugula, tomato, lemon aioli,
house made mozzarella cheese

ROASTED CHICKEN ... 22

asparagus, mashed potatoes,
thyme-garlic-cherry pepper sauce

BRAISED SHORT RIB ... 24

saffron risotto, asparagus

RIB EYE ... 30

roasted potatoes, sautéed sprouts
brandy & red wine reduction

OSSO BUCCO ... 30

soft polenta, asparagus

VEAL MILANESE ... 25

arugula, tomato, lemon aioli,
house made mozzarella cheese

128 BURGER ... 15

brioche bread, fontina cheese, bacon,
lettuce, tomato, fries

SIDES

POTATO CHIPS...3

MASHED POTATO ...4

SAUTEED SPINACH ... 5

BRUSSELS SPROUTS ... 6

FRIES ... 5

ASPARAGUS ... 6

TRUFFLE PARMESAN FRIES ... 6

LOOKING TO HOST A
PRIVATE EVENT OR CORPORATE
HAPPY HOUR?

PLEASE EMAIL
INFO@SALTWATERSONO.COM
FOR MORE INFORMATION

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HAND PICKS BY THE BOTTLE

SPARKLING

51 BRUT, JUVE Y CAMPS NATURE 'RESERVA DE LA FAMILIA'	\$56
52 BRUT, TAITTINGER, CHAMPAGNE, FR	\$114
53 BLANC DE BLANC, SCHRAMSBERG, NORTH COAST, CA 2014	\$96
54 BRUT, VEUVE CLICQUOT, CHAMPAGNE, FR NV	\$124

WHITES

101 MUSCADET, DOMAINE DE LA QUILLA, LOIRE VALLEY, FR 2014	\$42
102 PINOT GRIGIO, PIGHIN, FRIULI, IT 2014	\$63
103 PINOT GRIS, PANTHER CREEK, WILLAMETTE VALLEY, OR 2014	\$59
104 SANCERRE, DOMAINE REVERDY-DUCROUX, LOIRE VALLEY, FR 2016	\$59
105 SAUVIGNON BLANC, TRENTADUE, ALEXANDER VALLEY, CA 2015	\$53
106 SAUVIGNON BLANC / SEMILLON, DELILLE CELLARS, COLUMBIA VALLEY 2015	\$98
107 CHENIN BLANC, RAATS FAMILY, WESTERN CAPE, SA 2016	\$42
108 CHARDONNAY, RAEBURN, RUSSIAN RIVER, CA 2015	\$59
109 CHARDONNAY, BENNETT FAMILY, RUSSIAN RIVER, CA 2013	\$53
110 CHARDONNAY, REMY, SONOMA COAST, CA 2014	\$68
111 CHARDONNAY, FISHER 'MOUNTAIN ESTATE', SONOMA, CA 2013	\$132
112 CHABLIS, DOMAINE LAROCHE 'VAILLONS' 1er CRU, BURGUNDY, FR 2014	\$108
113 CHASSAGNE MONTRACHET, ALBERT BICHOT, BURGUNDY, FR 2014	\$129
114 RIESLING, ESSENCE, MOSEL, GE 2015	\$32
115 RIESLING, SEMI-DRY, KEUKA LAKE, FINGER LAKES, NY 2015	\$38
116 ALBARINO, LA CANA, RIAX BAIXAS, SP 2015	\$45
117 GAVI, FRANCO SERRA, PIEDMONT, IT 2015	\$42

ROSE

249 TXAKOLI ROSE, HIRUTZA, HONDARRIBIA, SP	\$40
250 ROSE OF PINOT NOIR, PONZI, WILLAMETTE VALLEY, OR 2016	\$60

RED

300 PINOT NOIR, DREW THE GATEKEEPERS, MENDOCINO, CA 2014	\$63
301 PINOT NOIR, DOMAINE FAIVELEY, MERCUREY, FR 2014	\$66
302 PINOT NOIR, DOMAINE DROUHIN 'ROSEROCK', WILLAMETTE VALLEY, OR 2014	\$96
303 MERLOT, KEENAN, NAPA VALLEY, CA 2013	\$96
304 MALBEC, PIATELLI, MENDOZA, ARG, 2015	\$49
305 RIOJA, VILLA BUJANDA, SP, 2011	\$43
320 CABERNET FRANC, BEDELL, NORTH FORK OF LONG ISLAND, NY, 2014	\$46
306 CABERNET SAUVIGNON, LA STORIA, ALEXANDER VALLEY, CA 2014	\$81
307 CABERNET SAUVIGNON, INCONCEIVABLE, COLUMBIA VALLEY, WA 2013	\$59
308 CABERNET SAUVIGNON, CONN CREEK, NAPA VALLEY, CA 2014	\$99
314 CABERNET SAUVIGNON, JUSTIN, PASO ROBLES, CA 2015	\$60
315 CABERNET SAUVIGNON, GRAPESMITH & CRUSHER COLUMBIA VALLEY, WA, 2014	\$45
309 MARGAUX, LES GRAVIERE DES MARSAC, BORDEAUX, FR 2013	\$84
310 SHIRAZ, TWO HANDS 'ANGELS SHARE', MCLAREN VALE, AU 2014	\$75
311 CHIANTI CLASSICO, SAN FELICE IL GRIGIO, CHIANTI CLASSICO RISERVA, TUSCANY, IT 2014	\$46
312 SUPER TUSCAN, TENUTA SAN GUIDO 'LE DIFESE' TUSCANY, IT 2015	\$78
313 BARBARESCO, MICHELE CHIARLO 'REYNA', PIEDMONT, IT 2012	\$105
321 BRUNELLO DI MONTALCINO, MATE, TUSCANY, IT 2011	\$75

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LIL' ONES



FISH STICKS 10
mashed potatoes or fries,

CHICKEN TENDERS 10
mashed potatoes or fries,

NOODLES 10
butter, olive oil or red sauce,
GRILLED SALMON 10
mashed potatoes or fries,

