

SALTWATER

RESTAURANT & BAR

SURF & TURF



Prix-Fixe Wednesday

\$27 3-COURSE
PRIX FIXE MENU

Surf & Turf Thursday

\$37⁹⁹ -ONE APPETIZER
-SURF & TURF
-ONE SELECTION OF
ANY HOUSE WINE,
BEER OR COCKTAIL

Sunday Brunch

11:30AM - 3:00 PM
BRUNCH DRINKS & LIVE MUSIC

Now SERVING LUNCH

THURSDAY, FRIDAY &
SATURDAY
11:30 AM - 3:00 PM

HAPPY HOUR!

50% OFF SELECTED FOOD
\$4 BEERS \$6 WINE GLASS
\$7 COCKTAIL

Tuesday

ALL DAY HAPPY HOUR!

Wednesday - Sunday

3:00 PM - 7:00 PM



A GUIDE FOR
SALTWATER FOODIES

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COCKTAILS

(HAPPY HOUR \$7)

GARDEN PALOMA 11

Ketel One Botanical Grapefruit & Rose,
tequila, grapefruit, lime, agave

MOSCOW MULE 12

Ketel One Family-Made Vodka,
lime juice, ginger beer

SPARKLING BLUEBERRY MARGARITA 10

Don Julio Blanco, muddled Blueberries,
agave, fresh lime juice

ARNOLD PALMER BOURBON 11

Bulleit, peach schnapps, ice tea, lemonade

CUCUMBER COOLER 10

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

PEACH NECTAR MARTINI 11

Cylinder vodka, peach tree, lime juice,
peach puree

FERRERO ROCHER MARTINI 10

Amaretto, Frangelico, Baileys,
Nutella-Hazelnut rim

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

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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.

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~ 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