

SALTWATER

RESTAURANT & BAR

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 THURSDAYS **\$37.99 PER PERSON**
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

Pinot Grigio, Vico, Pontedera, 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, Vico, 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**

***MUSSELS FOUR WAYS (GF) ... 14**

Choice of Fra diavolo / white wine
New Orleans (Old Bay) / curry

LOBSTER LOLLIPOPS (GF) ... 18

Melted butter, sriracha aioli

FRIED OYSTERS ... 14

avocado, chipotle aioli

***FRIED CALAMARI ... 12**

marinara sauce

***POPCORN SHRIMP ... 10**

Blue cheese & buffalo sauce

MARYLAND CRAB CAKE ... 16

Lump crabmeat, remoulade sauce, arugula

LOBSTER MAC N CHEESE ... 14

Cheddar cheese, Maine lobster meat

STUFFED CLAMS ... 13

Bacon, breadcrumbs, parmesan

GRILLED OCTOPUS (GF) ... 15

Marble fingerling potatoes, chorizo,
saffron sauce

***NAKED WILD WINGS (GF) ... 10**

Blue cheese & buffalo sauce

***PORK BELLY CHUNKS (GF) ... 11**

Teriyaki sauce

***PRIME RIB EYE BEEF TIPS (GF)...14**

Homemade steak sauce

***CHORIZO A LA PLANCHA (GF) ... 10**

Spanish chorizo, lemon aioli,
caramelized onions

LAMB LOLLIPOPS (GF) ... 15

Grilled lamb, harrisa dressing, and yogurt

***SLIDERS ... 5 EA.**

Burger, pulled pork, chicken

GREENS

*** SHAVED BRUSSELS SPROUTS ... 13**

crispy rice, truffle, lemon vinaigrette,
parmesan cheese, hazelnuts

CAESAR SALAD ... 10

Parmesan, roasted peppers, crisp bread
Caesar creamy dressing

*** FIELD GREENS (GF)... 10**

mixed greens, cherry tomato, cucumber
balsamic vinaigrette

SEAFOOD SALAD (GF)...15

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

PEAR & ARUGULA SALAD (GF)... 12

Pomegranate, radicchio, gorgonzola cheese,
roasted pistachio, lemon vinaigrette

ADD: Chicken 6, Salmon 8,

Shrimp 12, Dry Aged Rib eye 14

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

RAW BAR

TUNA TARTARE avocado, jalapeno, cilantro 15
SALMON POKE cucumber, mango, soy... 14
CEVICHE MIXED scallops, red snapper, citrus... 14
SHRIMP COCKTAIL ... 3 each

SMALL TOWER ... 50
6 clams, 6 oysters, 6 shrimp,
½ lobster

COPPS ISLAND ... 2.5 *HH...1
LITTLE NECK CLAMS, NY ... 2.5
MYSTIC OYSTERS, CT ... 3
HUMMOCK, WESTPORT ... 3.5

LARGE TOWER ... 100
12 clams, 12 oysters, 12 shrimp,
1 lobster, ceviche

TURF

RIBEYE 10 oz. DRY AGED ... 28
Marbled potato, asparagus, green peppercorn
ADD: Scallops or Lobster Tail \$15

KOBE BURGER ... 18
Blend of prime beef, cheddar cheese, bacon,
lettuce, tomato, aioli sauce, bistro fries

FREE RANGE ROASTED CHICKEN ... 20
½ chicken, spicy cherry peppers,
roasted potato, chicken au jus

***CHICKEN MILANESE ... 18**
Arugula, cherry tomatoes, shaved parmesan

TABLE SHARE

PRIME TOMAHAWK ... 75
wet aged 42 days, 50oz,

2 LB LOBSTER ... MKTP
steamed new potatoes, corn on the cob,
clarified butter

SEAFOOD PAN ROAST ... 31
Chorizo, scallops, shrimp, clams, squid,
mussels, cioppino broth over risotto

SEAFOOD MIXED GRILL ... 50 (for two)
½ Lobster, shrimp, scallops, clams, mussels

SURF

PAN ROASTED WILD SALMON (GF) ... 27
Roasted red quinoa, baby kale, sweet corn
puree, artichoke, fava beans

PAN SEARED SEA BASS (GF) ... 32
Asparagus, king mushrooms,
charred spring onions, truffle sauce

WASABI SESAME AHI TUNA ... 28
Sautéed Bok Choy, edamame,
ginger wild rice

NEW ENGLAND LOBSTER ROLL ... 26
Brioche bun, celery, tomato, onions,
mayo, old bay frites

HOMEMADE PASTA

LINGUINI AND CLAMS (GF) ... 24
Garlic, white wine, parsley

LOBSTER TAGLIATELLE ... 32
Fra diavolo sauce

SHRIMP SCAMPI ... 26
White wine, asparagus, tomato,
garlic, lemon juice

FETTUCCINI ALFREDO ... 30
Scallops, crispy bacon, asparagus,
fava beans

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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
53BLANC 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,

