

# Fresh Salt LOUNGE MENU

FRI - SAT 2:00 - 10:00 | SUN 12:30 - 9:00 | MON - THURS 2:00 - 9:30

## RAW BAR & SEAFOOD

*Fresh Salt's commitment to our native waters features oysters from the cool waters north of CT.*

*Your server will inform you of today's varieties*

**Littleneck Clams** 1.95 each

**Oysters** 3.5 each

**Chilled Colossal Shrimp** 4.5 each

**Fresh Salt Plateau** 49

6 Clams, 6 Oysters, 3 Jumbo Shrimp

**Sushi Tuna Triangles** 14.95

Tuna Tartare, Sushi Rice, Ponzu Sauce

Pickled Ginger, Sriracha Mayo, Wasabi Mayo

## SOUP & SALAD

**Clam Chowder Selections** Cup/Bowl  
Fresh Salt Style, New England 8.95/10.95  
or Rhode Island

**Chilled Gazpacho** GF 8.95/10.95  
Vine-Ripened Tomatoes, Cucumbers, Peppers  
Onion, Balsamic Vinegar

**Heirloom Tomatoes & Fresh Mozzarella** 14.95  
Thickly-Sliced Tomato and Local Mozzarella  
Red Onion, Balsamic Reduction, Crumbled Gorgonzola  
Extra Virgin Olive Oil, Garden Basil  
Foggy Harbor Black Currant Vinaigrette

**Maine Lobster Salad** 29.95  
Hand-Picked Maine Lobster, Avocado  
Field Greens, Lemon-Balsamic Vinaigrette

**Three Bean Salad** 13.95  
Butter Bean, Edamame Bean  
Garbanzo Bean, Spring Lettuce  
Pickled Red Onion, Passion Fruit Vinaigrette

**Wakame & Cucumber Salad** 11.95  
Toasted Sesame Dressing, Jicama  
Edible Seaweed

**Classic Caesar Salad** 12.95  
Romaine Hearts, Shaved Brioche Croutons  
Parmigiano, Anchovy, Classic Dressing

*Add Grilled Items to Any Salad:*

▮▮▮ *Sauteed Colossal Shrimp* 4.5 each  
▮▮▮ *Grilled Chicken Breast* 4.95  
▮▮▮ *Grilled Fresh Salmon* 7.95

**Field Green Salad** 9.95  
Blackberry-Pepper Vinaigrette

## CUSTOM HAMBURGER

**Certified Angus Hamburger on a Potato Roll** 13.95  
*Served with Fresh Salt Kettle Chips*

Half-Pound of Outstanding Quality Beef  
Lettuce, Tomato, Cole Slaw

*Sub French Fries + 2.95*

*Sub Truffle Fries or Sweet Fries + 3.95*

*Add to Hamburger*

▮▮▮ *Cabot Creamery Cheddar Cheese* + 1.95  
▮▮▮ *Applewood-Smoked Bacon* + 2.95  
▮▮▮ *Add Fried Egg* + 1.95

## FLATBREAD PIZZA

**Plum Tomato & Cheese** 14.95  
Liuzzi Mozzarella, Olive Oil, Basil, Parmigiano

*Add Any Toppings to Flatbread plus 2.95 each*

▮▮▮ *Sauteed Colossal Shrimp*  
▮▮▮ *Grilled Chicken Breast*  
▮▮▮ *Grilled Vegetables*  
▮▮▮ *Applewood-Smoked Bacon*

## ANTIPASTO

**10.95 SM | 18.95 LG**

Cured Meats, Pepperoncini, Roasted Tomatoes  
Gorgonzola, Stuffed Cherry Peppers  
Roasted Peppers

## SANDWICHES

*SERVED WITH FRESH SALT KETTLE CHIPS*

*Sub French Fries + 2.95*

*Truffle Fries or Sweet Potato Fries + 3.95*

**Blackened Chicken Wrap** 15.95  
Salsa Cruda, Cheddar-Jack Cheese, Cole Slaw

**Loaded Grilled Cheese** 13.95  
Brie, Cheddar, Fontina, Parker House Brioche

*Add to Grilled Cheese*

▮▮▮ *Sliced Tomato* .95  
▮▮▮ *House Made Guacamole* 2.95  
▮▮▮ *Applewood-Smoked Bacon* 2.95  
▮▮▮ *Fried Egg* 1.95

**Connecticut Lobster Roll** 29.95  
Warm Buttered Lobster, Grilled New England Style Roll

## FRESH SALT SPECIALTY

**Fish and "Chips"** 19.95  
Hand-Breaded Fresh Cod Fillet, Cole Slaw  
Sriracha Aioli, French Fries

**Seaside Platter** 24.95  
Golden Brown Scallops, Oysters, Shrimp, Calamari  
Zucchini, Peppers, Fresh Salt Kettle Chips

**Traditional Calamari** 13.95

**Fresh Salt-Sriracha-Fresh Salt Calamari** 15.95  
Sweet Chili Glaze, Scallions, Spicy Cherry Peppers  
Julienne Fresh Vegetables

## SIDES

**Fresh Salt Kettle Chips with Malt** GF 3.95

**Truffled Parmesan French Fries** GF 9.95

**French Fries** GF 4.95

**Cole Slaw** 1.95

**Sweet Potato Fries** GF 7.95

FRESH SALT AT THE SAYBROOK POINT INN & SPA | SAYBROOK.COM

*All Items Are Available "To Go"*

If you have special dietary needs or allergies, please let a member of our staff know.

GF - Gluten Free ingredients contain no wheat, barley, rye, common oats, their crosses or derivatives

Thoroughly Cooking Meats, Poultry, Seafood, Shellfish or Eggs reduces the risk of illness.

# Fresh Salt WINE & SPIRITS

## CHAMPAGNE & SPARKLING WINES

	BTL	5oz
Prima Perla Prosecco, Italy	38	10
Frexinet Carta Nevada, Cava, Spain	34	9

## PINOT GRIGIO

	BTL	6oz/9oz
Angelini, 2015, Veneto, Italy	34	9/14
Cavazza, 2016, Veneto, Italy	38	10/15

## SAUVIGNON BLANC

Les Roches Tourain, 2015, Loire, FR	34	9/14
Oyster Bay, 2016, Marlborough, N. Zea	42	11/17
Henry Bourgeois, 2015, Sancerre, FR	54	14/21

## CHARDONNAY

William Hill, 2015, Central Coast, CA	34	9/14
Joseph Drouhin Macon-Villages, 2015, Burgundy	46	12/18
Sonoma Cutrer, 2015, Russian River, CA	62	16/24

## INTERESTING WHITES

Züm, Reisling, 2015, Mosel, Germany	34	9/14
Moscato Beringer	34	9/14
Albarino – Bodegas Nates, 2015, Cantabria, Spain	39	10/15
White Bordeaux, Chateau Bonnet, 2015, FR	39	10/15

## ROSÉ

Torres de Saint Louis, 2016, Provence, FR	34	9/14
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## PINOT NOIR

Robert Mondavi, Private Selection, Cent. Coast, CA	34	9/14
Gerard Bertrand, 2015, Burgundy, FR	49	13/20
Cloudline, 2015, Willamette, Oregon	58	15/23

## MERLOT

Grayson, 2015, CA	34	9/14
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## CABERNET & BLENDS

14 Hands, 2014, Columbia Valley, WA	34	9/14
Louis M. Martini, 2014, CA	46	12/18
Joel Gott, 2014, CA	58	15/23

## MALBEC

Gouguenheim, 2016, Mendoza, Argentina	34	9/14
Ique, 2016, Mendoza, Argentina	42	11/15

## ZINFANDEL & BLENDS

Josh Cellars, Legacy, 2014, CA	42	11/17
Renwood, Old Vines, 2014, CA	46	12/18
Hess Treo, 2013, CA	59	13/19

## CONNECTICUT BREWS & CRAFT 6.50

Naughty Nurse Amber Ale	
Mystic Bridge I.P.A.	
Thimble Island Coffee Stout	
Thimble Island American Ale	
Thimble Island Ghost Double IPA	7.5
Night Swim'ah, Revival Brewing Co, RI	8.5
Boom! Citra Laka Double IPA	14

## OTHER BEER

Budweiser	5.5
Sam Adams Seasonal	6.5
Guinness Draught	6.95
Stella Artois	6.5
Corona	6.5

## LIGHT BEERS 5.50

Bud Light
Coors Light
Michelob Ultra

## NON ALCOHOLIC

Clausthaler	5.5
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## MARTINIS

<b>Fresh Saltini</b>	12.95
Muddled Mint-Blackberries, St. Germaine Svedka, Champagne	
<b>Sannotini</b>	12.95
Pearl Pomegranate Vodka, Pama Liquor Pome Juice, Orange Garnish	
<b>Coconut Martini</b>	12.95
Coconut Vodka, Coco Lopez, Pineapple Juice Toasted Coconut Rim	
<b>Key Lime Martini</b>	12.95
Van Gogh Vanilla Vodka, Lime Juice Pineapple Juice, Graham Cracker Crumbs Rim	
<b>Wild Hibiscus Martini</b>	14.95
Belvedere Vodka, St. Germain, Wild Hibiscus Flower	

## COCKTAILS

<b>Stormy Kraken</b>	12.95
Kraken Spiced Dark Rum, Goslings Ginger Beer	
<b>Hendricks Blossom</b>	12.95
Hendricks Gin, Aperol, St. Germain, Grapefruit Juice	
<b>Tito's Mule</b>	12.95
Tito's Handmade Vodka, Lime Juice Rosemary-Ginger Reduction, Goslings Ginger Beer	
<b>Champagne Citrus Punch</b>	11.95
Fresh Muddled Mint-Lime, Lime Juice Simple Syrup, Champagne	
<b>Foggy Harbor Raspberry Mist</b>	12.95
Fresh Muddled Raspberry-Mint CT Made Foggy Harbor Vodka, Ripe CT Made Lemon Mix	
<b>The McCoy Breeze</b>	11.95
The Real McCoy Rum, Ginger Simple Syrup Lime Juice, Orange Bitters	

## SPECIALTY DRINKS

<b>Anna's Creamy Limoncello</b>	10.95
<b>Anna's Creamy Orangello</b>	10.95
<b>Hot Karma Margarita</b>	13.95
Smoked Chipotle Chili Peppers Infused, Karma Silver Tequila, Ct Made Ripe Margarita Mix Black Hawaiian Sea Salt	
<b>Angelic Old Fashion</b>	16.95
Angels Envy Bourbon, Demerara Simple Syrup, Soda, Muddled Woodford Bourbon Cherry-Orange	
<b>Cold Brew Nutty Irishman</b>	12.95
Baileys, Jameson, Frangelico, Cold Brew Coffee	
<b>Cold Brew Baileys Almande</b>	10.95
Baileys Almande, Gluten Free Dairy Free Almond Milk Liquor	