

RAW BAR

Local Oysters 3.5 each

Featuring our commitment to native waters, we offer Copps Island, Niantic Bay, Noank, and Indian River Oysters based on availability

Littleneck Clams 1.95 each

Shrimp Cocktail 4.5 each
Extra Large, House-Made Pickling Spice

Fresh Salt Plateau 49
6 Clams, 6 Oysters, 3 Shrimp

Sushi Tuna Triangles 14.95
Tuna Tartare, Sushi Rice, Ponzu Sauce
Pickled Ginger, Sriracha Mayo, Wasabi Mayo
GF Option Omit Ponzu Sauce

SOUP & SALAD

Clam Chowder Cup | Bowl
Fresh Salt Style, New England or Rhode Island 8.95 | 10.95

Butternut Squash Bisque GF V DF 8.95 | 10.95
Toasted Sunflower Seeds

Heirloom Tomatoes with Fresh Mozzarella 13.95 GF
Thickly-Sliced Tomato, Liuzzi Mozzarella, Red Onion
Balsamic Reduction, Extra Virgin Olive Oil, Fresh Basil
Foggy Harbor Vinaigrette (*From Preston, CT Black Currants*)

Four-Bean Salad 13.95 GF V
Cranberry Beans, Butter Beans, Garbanzo Beans, Baby Kale
Edamame, Pickled Red Onion, Passion Fruit Vinaigrette

Boston Lettuce & Radicchio Salad 13.95 GF
Roasted Winter Pears, Spiced Walnuts, Goat Cheese
Foggy Harbor Black Currant Vinaigrette

APPETIZERS

Steamed P.E.I. Mussels 15.95
Coconut Milk, Curry, Dijon Mustard
Scallions, Crostini
For GF & DF Option Omit Crostini

Crisp Mushroom Polenta 11.95 GF
Wild Mushrooms, Watercress, Truffled Olive Oil
Parmesan Cream, Cherry Tomato, Garlic, Micro-greens

Baked Canneloni "Mrs. Tag's Recipe" 9.95
Veal, Pork, Ricotta, Spinach, Marinara

Short Rib of Beef Ravioli 13.95
Madeira Mushroom Cream, Lotus Root Chip

Oysters Rockefeller 4.95 each
Spinach, Garlic, Fennel, Pernod

Traditional Calamari, Marinara Sauce 13.95

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

SIDES

Fresh Salt Kettle Chips with Malt 3.95

Spaghetti Squash, Garlic, Allspice, Cinnamon 6.95

Mashed Potato GF 6.95

French Fries 4.95

Fresh Salt Parmesan Truffle Fries 9.95

Sweet Potato Fries 7.95

Sautéed Field Mushrooms GF 9.95

Sautéed Spinach GF 7.95

SEAFOOD & DAY BOATS

Fresh Salt-Style Cioppino 29.95 | 36.95
Shrimp, Scallops, Calamari, Mussels, Swordfish, Tomato
Saffron Essence, Capellini, Crostini, Parmigiano

Potato-Crusted Cod Loin 27.95 GF DF
Pomme Frites, Baby Cannellini Beans
Mussels, Broccoli Rabe

Grilled Grand Banks Swordfish 32.95
Spaghetti Squash, Parmesan-Spinach Quinoa
Charred Cherry Tomato Nicoise

Shrimp Risotto 25.95 | 31.95
Autumn Peas, Parmesan

Pan-roasted Stonington Diver Scallops 29.95 | 35.95
Chestnut-Cauliflower Creme, Bacon-wrapped Asparagus
Passion Fruit Drizzle

PASTA

Edamame 'Pasta' 18.95 | 24.95 GF V DF
Kale-Basil-Almond Pesto, Serrano Chile, Olive Oil
Carrot Ribbon, Toasted Coconut, Fried Ginger, Red Pepper

Potato Gnocchi 23.95 | 28.95 V DF
Roasted Pumpkin-Butternut Sauce, Edamame Beans
Salted Caramel Maple Drizzle

Gluten-Free Penne Pomodoro 16.95 | 22.95 GF
Olive Oil, Plum Tomatoes, Fresh Basil, Garlic

GRILL & OVEN

Chicken Ragout 23.95 | 28.95
Tender Stewed Chicken, Celery, Onion, Potato, Carrot
Ricotta-Herb Scones

12 Oz. Choice Certified Angus N.Y. Strip 37.95 GF
Center Cut, Aged 21-Days
Casino Potato, Tempura Scallions, Port Wine Demi-glaze

Braised Short Ribs of Certified Angus Beef 27.95 | 38.95
Bone In, White Polenta, Crispy Brussels Sprouts

8-Oz. Choice Filet Mignon 39.95 GF
Center Cut, Aged 21-Days
Fingerling Potato, Asparagus, Bristol Creme Sherry Sauce

Seared Tenderloin of Pork 23.95 | 29.95
Braised Cabbage, Broccolini, Mashed Potato
CT Apple Cider Demi-Glaze, Laird's Farm Applejack

SHORELINE FAVORITES

Fried Seaside Platter 24.95
Two each: Golden Brown Scallops, Shrimp, Oysters, Zucchini
Peppers, Generous Helping of Calamari, Cole Slaw
Srirachi Aioli, Fresh Salt Kettle Chips

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

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

Fried Egg + 1.95

Connecticut Lobster Roll 29.95

Warm Buttered Lobster, Fresh Salt Kettle Chips
Grilled New England Style Roll

Sub French Fries or Sweet Potato Fries 2.95

Sub Truffle Fries 4.95

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

All Items Are Available "To Go"

Gluten-Free Bread Available Upon Request

GF - Gluten Free Ingredients Contain no Wheat, Barley, Rye, Common Oats, Their Crosses or Derivatives

Fresh Salt WINE & SPIRITS

CHAMPAGNE

& SPARKLING WINES

	5oz	BTL
White Peach Bellini, Canella 250 ml, Italy		12
Prosecco, Carpena Malvolti 187 ml, Italy		13
Prosecco, Prima Perla, Italy	10	38
Frexinet Carta Nevada, Cava, Spain	9	34
Piper Sonoma, Blanc de Blancs, CA		42
Domaine Chandon Brut Classic, CA		59
Veuve Cliquot Yellow Label, France		129

PINOT GRIGIO

	6oz/9oz	BTL
Angelini, 2015, Veneto, Italy	9/14	34
Cavazza, 2016, Veneto, Italy	10/15	38
Joel Gott Pinot Gris, 2015, Oregon		39
Fruscalzo, Bianco, 2014, Venezia Giulia, Italy		49

SAUVIGNON BLANC/SANCERRE

	6oz/9oz	BTL
Les Roches Tourain, 2015, Loire, FR	9/14	34
Oyster Bay, 2016, Marlborough, NZ	11/17	42
Henry Bourgeois, 2015, Sancerre, FR	14/21	54

INTERESTING WHITES

	6oz/9oz	BTL
Gewürztraminer, Two Vines, 2015, Washington State		32
Viognier, Yalumba, 2016, South Australia		34
Muscadet, Sauvion, 2015, Loire Valley, FR		37
Züm Reisling, 2015, Mosel, Germany	9/14	34
Moscato Beringer	9/14	34
Gruner Veltliner - Paul Direder, 2016, Austria		39
Albarino-Bodegas Nates, 2015, Cantabria, Spain	10/15	39
White Bordeaux, Chateau Bonnet, 2015, France	10/15	39
Vermentino - Poggio al Tesoro, 2014, Tuscany		49
Soave-Pieropan, 2015, Veneto, Italy		59

CHARDONNAY

	6oz/9oz	BTL
William Hill, 2015, Central Coast, CA	9/14	34
Joseph Drouhin Macon-Villages, 2015, Burgundy, FR	12/18	46
Jean-Paul Paquet, Saint Veran, Burgundy, FR		49
Sonoma Cutrer, 2015 Russian River, CA	16/24	62
Chablis, Albert Bichot, 2013, "Les Vailbus" Premier Cru, FR		89

ROSÉ

	6oz/9oz	BTL
Terres de Saint Louis, 2016, Provence, FR	9/14	34
Whispering Angel, 2016, Provence, FR		49

PINOT NOIR

	6oz/9oz	BTL
Robert Mondavi, Private Selection, 2015, Central Coast, CA	9/14	34
Gerard Bertrand, 2015, Burgundy, France	13/20	49
Cloudline, 2015, Willamette, Oregon	15/23	58
Willamette, 2014, Oregon		69

MALBEC

	6oz/9oz	BTL
Gouguenheim, 2016, Mendoza, Argentina	9/14	34
Ique, 2016, Mendoza, Argentina	11/15	42

MERLOT & BLENDS

	6oz/9oz	BTL
Grayson, 2015, CA	9/14	34
Château Haut Castenet, Cotes de Borg, 2009, Bordeaux FR		39
Caymus Wagner Family, Emmolo, 2014, Napa, CA		59
Swanson, 2013, Napa, CA		65
Lassegue, Saint Emilion Grand Cru, 2012 Bordeaux, FR		89

CABERNET & BLENDS

	6oz/9oz	BTL
14 Hands 2014, Columbia Valley, WA	9/14	34
Louis M. Martini, 2014, CA	12/18	46
Joel Gott 815, 2014, CA	15/23	58
Rodney Strong Symmetry, 2013, Alexander Valley, CA		119
Stags Leap Artemis, 2014, Napa, CA		135
Wagner Family, Caymus, 2014, Napa, CA		169

ITALIAN

	6oz/9oz	BTL
Valpolicella-Allegrini, DOC, 2016, Veneto		38
Pergolo-Rosso - Angelini, A-Z Agricola DOC, 2015		39
Barbera-Prunotto Barbera D'Asti Fiulot DOCG, 2013, Piedmont		49
Barbera-Renato Ratti, DOCG, 2015, Piedmont		49
Chianti Classico-Tenuta di Renieri, DOCG, 2013, Tuscany		49
Super Tuscan-Antinori, Il Bruciato, DOC, 2015, Tuscany		59
Barbaresco-Revesanti, DOCG, 2013, Piedmont		74
Brunello, Renieri di Montalcino, DOCG, 2011, Tuscany		97
Barolo-Marcarini, Brunate, DOCG, 2011, Piedmont		119
Amarone Classico, Masi Costasera, DOCG, 2011, Tuscany		129

SPAIN

	6oz/9oz	BTL
Bodegas Navajas, Rioja Tinto, DOC, Reserva, 2010		42
Ramon Bilbao Rioja, DOC, Reserva, 2011		55

SYRAH/GRENACHE/SHIRAZ

	6oz/9oz	BTL
Magliarina, Syrah, 2014, South Africa		55
Orin Swift, "Abstract", 2015, CA		69
Jaffurs Santa Barbara, Syrah, 2014, CA		79
Chateau la Nerthe, 2013, Châteauneuf du Pape, FR		99

ZINFANDEL & BLENDS

	6oz/9oz	BTL
Josh Cellars, Legacy, 2014, CA	11/17	42
Renwood Old Vines, 2014, CA	12/18	46
Hess Treo, 2013, Napa, CA	13/19	59
The Prisoner, 2015, Napa, CA		99

MARTINI

Fresh Saltini 12.95
Muddled Mint-Blackberries or Raspberries, St. Germaine Svedka, Champagne

Sannotini 12.95
Pearl Pomegranate Vodka
Pama Liquor, Pome Juice
Orange Garnish

Pumpkintini 12.95
Fultons Harvest Pumpkin Pie Cream
Pearl Pumpkin Spiced Vodka, Svedka
Brown Sugar-Nutmeg-Cinnamon Rim

Chocolate Inferno 14.95
House Made Chipotle Infused Karma
Tequila, Bicerin Chocolate
Marybelle Aztec Chocolate Rim

The Reserve Manhattan 14.95
Woodford Reserve Bourbon, Carpano
Sweet Vermouth, Woodford Reserve
Spiced Cherry Bitters

COCKTAILS

Jacked Up Cider 11.95
Jack Daniels Tennessee Honey
Jack Daniels Tennessee Fire
Fresh Lemon Juice, Apple Cider

Kentucky Mule 12.95
Knob Creek Bourbon, Fresh Lime Juice
Goslings Ginger Beer

Irish Apple 11.95
Jameson Irish Whiskey
Arrow Sour Apple, Gingerale

Patron Incendio Coffee 12.95
Patron XO Cafe Incendio
Cold Pressed Coffee

High West Boulevardier 12.95
High West Double Rye
Aperol Apertif, Carpano Sweet Vermouth

Autumn Fizz 10.95
Champagne, Salted Caramel Vodka
Apple Cider, Cinnamon Sugar Rim

SPECIALTY DRINKS

Anna's Creamy Limoncello 10.95

Anna's Creamy Orangello 10.95

Hot Karma Margarita 13.95
Smoked Chipotle Chili Peppers
Infused, Karma Silver Tequila
Ct Made Ripe Margarita Mix
Black Hawaiian Sea Salt

Angelic
Old Fashion 16.95
Angels Envy Bourbon
Demerara Simple Syrup, Soda
Muddled Woodford Bourbon
Cherry-Orange, Woodford Spiced
Cherry Bitters

Cold Brew Nutty Irishman 12.95
Baileys, Jameson, Frangelico
Cold Brew Coffee

Cold Brew Baileys Almande 10.95
Baileys Almande, Gluten Free
Dairy Free Almond Milk Liquor

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 8.5
Boom! Citra Laka Double IPA 12

LIGHT BEERS 5.50

Bud Light
Coors Light
Michelob Ultra

OTHER BEER

Budweiser 5.25
Sam Adams Seasonal 6.5
Guinness Draught 6.95
Stella Artois 6.5
Corona 6.5
Clausthaler (N/A) 5.5

HARD CIDER

Downeast Original Blend 6.5