



# WINTER

## RAW BAR

**Littleneck Clams** 1.95 each GF

**Fresh Oysters** 3.5 each GF

*Featuring our commitment to cool Northeastern waters we offer a variety based on availability*

**Shrimp Cocktail** 4.5 each GF

Extra Large, House-Made Pickling Spice

**Fresh Salt Plateau** GF

**Medium** 3 Clams, 3 Oysters, 2 Shrimp | 23.95

**Large** 6 Clams, 6 Oysters, 3 Shrimp | 44.95

**Sushi Tuna Triangles** 14.95

Tuna Tartare, Sushi Rice, Ponzu Sauce, Pickled Ginger, Sriracha

**Sushi Grade Salmon Poke Bowl** 17.95

Jasmine Rice, Scallions, Pink Salt, Red Peppers  
Sesame Seeds, Avocado, Edamame, Sea Vegetable  
Carrots, Crispy Red Onion, Sesame-Soy Dressing  
*Substitute #1 Ahi Tuna 3.95*

## SOUP & SALAD

**Regional Clam Chowder** 8.95 C | 10.95 B

New England

"Fresh Salt" Style (Blend of Both)

Rhode Island GF

**Quinoa & Grape Salad** 13.95

Baby Kale, Spiced Walnuts, Pomegranate Seeds  
Orange-Thyme Fried Goat Cheese, Meyer Lemon Vinaigrette

**Warm Asparagus Salad** 14.95 GF

Burrata, Prosciutto, Tomato, Arugula, Artichoke Hearts  
Feathered Parmigiano, Balsamic Glaze, Basil Pesto Vinaigrette

**Field Green Salad** 9.95 GF & DF & V

Carrots, Cucumbers, Red Onion, White Balsamic Vinaigrette

**Classic Caesar Salad** 13.95

Romaine Hearts, Brioche Croutons, Parmigiano  
White Anchovy, Classic Dressing

Add Grilled Items To Any Salad

Colossal Shrimp 4.5 Each	Chicken 7.95
Salmon 8.95	Lobster 19.95
U-10 Scallops 6.95 Each	

## APPETIZERS

**Steamed P.E.I. Mussels** 15.95

Fresh Chorizo, Fennel, Tomatoes, White Wine, Garlic  
Parsley, Shallots, Thyme, Grilled Bread

**Crispy Brussels Sprouts** 12.95

Bacon-Chive Aioli OR Smoked Paprika-Lime Aioli

**Baked Camembert for Two** 18.95

Puff Pastry Wrap, Apple Chips  
Cranberry-Apple-Blood Orange Chutney Stuffing

**Baked Cast Iron Crab, Artichoke & Chipotle Dip** 16.95

Thai Lime Salt Chips

**Traditional Calamari** 13.95

**Fresh Salt Sriracha Calamari** 15.95

Sweet Chili Glaze, Julienne Fresh Vegetables, Scallions

**Mrs. Tag's Meatballs** 14.95

Ground Veal, Pork, Beef, Garlic Crostini, Marinara  
Ricotta Cheese, Parmigiano

*Add Bucatini Pasta 7.95*

## PASTA & WHOLE GRAINS

**White Bean & Basil Ravioli** 19.95 | 23.95 GF | V

Escarole, Roasted Tomatoes, Saffron Broth

**Three Cheese Tortellini** 18.95 | 23.95

Caramelized Pears, Toasted Hazelnuts  
Fresh Thyme, Grand Marnier Cream Sauce

**Linguine & Clams** 21.95 | 25.95

Locally Caught Clams  
Smoked Tomato & Kalamata Olive Tapenade

**Ramen Noodle Bowl** 22.95 | 26.95

Five Spice Duck Breast, 6 Minute Egg  
Mushroom Broth, Fresh Vegetables

LOU ANNE LANGLOIS | CHEF D' CUISINE

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

*Gluten-Free Bread Available Upon Request*

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

*DF = Non-Dairy Ingredients V = Vegan Ingredients*

## SEAFOOD & DAY BOATS

**Fresh Salt-Style Cioppino** 29.95 | 37.95

Shrimp, Scallops, Calamari, Mussels, Tomato  
Lobster-Saffron Essence, Capellini, Parmigiano, Garlic Bread  
*Substitute Spinach for Pasta 7.95*

**Pan-Seared Rainbow Trout** 27.95 GF

Herb Fingerling Potatoes, Baby Broccoli, Shiitake Mushrooms  
Bacon, Brown Butter, Fried Capers

**Coconut-Scallion Crusted Atlantic Cod** 28.95 GF

Lemongrass Jasmine Rice  
Carrots, Curry Cream, Toasted Cashews

**Pan-Seared Stonington Diver Scallops** 29.95 | 35.95

Winter Succotash, Calypso Beans, White Turnip, Parsnip Puree  
Butternut Squash, Brussels Sprouts, Apple Cider Glaze

## GRILL & OVEN

**Short Rib Meatloaf** 19.95 | 23.95

Petite Charred Carrots, Tomato Syrup  
Thyme-Parmigiano Creamy White Polenta

**Surf & Turf** 38.95 GF

Espresso Salted 6 Oz. Filet, Lobster Mashed Potatoes  
Grilled Asparagus, Brandy Demi-Glace

**Cast-Iron Chicken** 27.95 GF

Sweet Potato Gnocchi, Brussels Sprouts, Light Herb Jus

**12 Oz. N.Y. Strip** 29.95 GF

Rosemary Roasted Fingerling Potatoes  
Haricot Verts, Wild Mushroom Dijon Marsala

**12 Oz. Pork Chop** 27.95

Brined in Lymand Orchard Cider, Sautéed Broccoli Rabe  
Cherry Lychee Chestnut Chutney, Balsamic Mashed Potatoes

## SHORELINE FAVORITES

SERVED WITH FRESH SALT KETTLE CHIPS

**Fried Seaside Platter** 29.95

Two each: Golden Brown Scallops, Shrimp, Oysters  
Haddock (CT), Zucchini, Calamari, Cole Slaw, Tartar Sauce

**Beer-Battered Fish n' Chips** 18.95

Fresh Haddock Fillet (CT), Cole Slaw, Tartar Sauce

**Connecticut Lobster Roll** 29.95

Warm Buttered Lobster, Grilled New England Style Roll

**Blackened Chicken Wrap** 15.95

Salsa Cruda, Cheddar-Jack Cheese, Cole Slaw

**Vegan "Beyond Burger"** 13.95 | 19.95 GF & DF & V

5-Oz. Vegan Hamburger, Beets, Potatoes, Coconut, Bamboo  
Peas; Lettuce, Tomato, Vegan Potato Chips, Vegetarian Bun

**Smoked Gouda & American Ale Burger** 18.95

Blend of Custom Beef Cuts, Boston Lettuce, Balsamic Aioli  
Sautéed Bourbon-Glazed Onions & Mushrooms, Brioche Roll

**Grilled Hamburger on a Potato Roll** 13.95

Half-Pound of Outstanding Quality Beef, Lettuce, Tomato

*Cabot Creamery Cheddar  
Cheese (VT) + 1.95  
Applewood Bacon + 2.95  
Fried Egg + 1.95*

*Sub French Fries + 2.95  
Sub Sweet Fries + 3.95  
Sub Truffle Fries + 4.95*

## SIDES

**Fresh Salt Malted Kettle Chips** 2.95

**Mashed Potatoes** 7.95 GF

**Lobster Mashed Potatoes** 19.95 GF

**Sautéed Garlic Broccoli Rabe** 9.95 GF

**French Fries** 5.95

**Fresh Salt Parmigiano Truffle Fries** 8.95

**Rosemary Roasted Fingerling Potatoes** 9.95 GF

**Grilled Asparagus** 9.95 GF

**Sautéed Spinach** 8.95 GF

**Thyme-Parmigiano Creamy White Polenta** 8.95 GF



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# WINE & SPIRITS



## CHAMPAGNE & SPARKLING WINES

Piper Sonoma, Blanc de Blanc, CA	5oz	BTL
Domaine Chandon Brut Classic, CA		42
Perrier Jouett, Belle Epoque, 2007, Champagne, France		59
Segura Viudas Cava Brut Rose, Catalunya, Spain	9	199
Moet Et Chandon, Brut Imperial, Champagne, France		34
Veuve Cliquot Brut Yellow Label, Champagne, France		109
Carpene Malvolti Prosecco Extra Dry 1868, 187 ml, Veneto, Italy		99
Frexinet Cava Brut Carta Nevada, Catalunya, Spain	9	13
Prima Perla Prosecco, Veneto, Italy	10	34
		38

## PINOT GRIGIO/PINOT GRIS

Cavazza, Pinot Grigio, 2017, Veneto, Italy	6oz/9oz	BTL
Angelini, Pinot Grigio 2017, Veneto, Italy	9/14	34
Joel Gott, Pinot Gris, 2015, Oregon	10/15	38
		39

## SAUVIGNON BLANC/SANCERRE

Oyster Bay, Sauvignon Blanc, 2017, Marlborough, NZ	6oz/9oz	BTL
Les Hexagonales, 2016, FR	11/17	42
Henry Bourgeois, Les Baronnes Sancerre, 2017, Loire, FR	9/14	34
	14/21	54

## INTERESTING WHITES

White Bordeaux, Chateau Bonnet, 2016, Bordeaux, FR	6oz/9oz	BTL
Soave Classico, Pieropan, 2016, Veneto, Italy	10/15	38
Albarino, Licia, 2016, Spain		59
Reisling, Züm, 2017, Mosel, Germany	10/15	39
Moscato, Beringer, CA	9/14	34
White Zinfandel, Beringer, CA	8/12	30
Palagetto Vernaccia, Di San Gimignano, 2017, Tuscany, Italy	9/14	34
Pinot Bianco, Fruscalzo, 2014, Friuli, Italy	10/15	38
		39

## CHARDONNAY

Joseph Drouhin Macon-Villages, 2016, Burgundy, FR	6oz/9oz	BTL
Kendall Jackson, Chardonnay, Vintners Reserve, 2016, CA	12/18	46
Chateau St Jean, Chardonnay, 2016, North Coast, CA	11/17	42
Sonoma Cutrer, Chardonnay, 2016, Russian River, CA	9/14	34
Albert Bichot, Chablis, Les Vaillon Domaine, 2015, Burgundy FR	16/24	62
		89

## ROSÉ

Terres de St. Louis, 2017, Provence, FR	6oz/9oz	BTL
Whispering Angel, 2017, Provence, FR	9/14	34
		49

## PINOT NOIR

Cloudline, 2017, Willamete, Oregon	6oz/9oz	BTL
Robert Mondavi, Private Selection, 2016, Central Coast, CA	15/23	58
Gerard Bertrand, 2015, France	9/14	34
Willamette Valley, 2015, Oregon		49
		69

## MALBEC

Gouguenheim, 2017, Mendoza, Argentina	6oz/9oz	BTL
Ique, 2017, Mendoza, Argentina	9/14	34
	11/15	42

## MERLOT & BLENDS

Swanson, 2013, Napa, CA	6oz/9oz	BTL
Grayson, 2016, CA		65
Lassegue, Saint Emilion Grand Cru, 2014 Bordeaux, FR	9/14	34
		59

## CABERNET & BLENDS

Louis M. Martini, 2015, CA	6oz/9oz	BTL
14 Hands, 2016, Columbia Valley, WA	12/18	46
Rodney Strong Symmetry, 2014, Alexander Valley, CA	9/14	34
Joel Gott 815, 2015, CA		119
Caymus, Wagner Family, 2015, Napa, CA	15/23	58
Stags Leap Artemis, 2015, Napa, CA		169
		135

## ITALIAN

Chianti Classico-Tenuta di Renieri, DOCG, 2015, Tuscany	6oz/9oz	BTL
Tuscan-Antinori, Il Bruciato, DOC, 2016, Tuscany	12/18	46
Barolo-Marcarini, Brunate, DOCG, 2014		59
Barbera-Prunotto Barbera D'Asti Fiulot DOCG, 2015, Piedmont		119
Brunello, Renieri di Montalcino, DOCG, 2012, Tuscany		49
Amarone Classico, Masi Costasera, DOCG, 2012, Tuscany		97
		129

## INTERESTING REDS

Chateau la Nerthe, 2014, Châteauneuf du Pape, FR	6oz/9oz	BTL
Orin Swift, "Abstract", 2016, CA		119
Bonterra, Zinfandel, 2016, Mendocina, CA	10/15	68
The Prisoner, 2016, Napa Valley, CA		39
Josh Cellars, Legacy, 2015, CA		99
Hess Treo, 2014, Wine Makers Blend, CA	11/17	42
Quintessa, Napa County	13/19	59
		299

## CONNECTICUT BREWS & CRAFT

<b>Switchback Red Ale</b> 7.5
5.0% ABV
<b>Thimble Island Coffee Stout</b> 6.5
5.5% ABV   42 IBU
<b>Thimble Island American Ale</b> 6.5
5% ABV   25 IBU
<b>Thimble Island Ghost Double IPA</b> 7.5
8% ABV   115 IBU
<b>Guinness Draught</b> 7.5
4.3% ABV   401 IBU
<b>Night Swim'ah, Revival Brewing</b> 8.5
4.4% ABV   13 IBU
<b>Angry Orchard Cider</b> 6.5
<b>Mystic Bridge IPA</b> 6.5
6.0% ABV
<b>Two Roads Double IPA</b> 7.5
8% ABV

## LIGHT & OTHER BEER

<b>Amstel Light</b> 6.5
3.5% ABV
<b>Bud Light</b> 5.5
4.2% ABV   27 IBU
<b>Budweiser</b> 5.5
5% ABV   12 IBU
<b>Coors Light</b> 5.5
4.9% ABV   14 IBU
<b>Corona Extra</b> 6.5
4.5% ABV   19 IBU
<b>Sam Adams Seasonal</b> 6.5
5.3% ABV
<b>Stella Artois</b> 6.5
5% ABV
<b>Michelob Ultra</b> 5.5
4.2% ABV
<b>Truly Spiked Soda</b> 6.5

## SPIRIT FREE

<b>Ginger Sparkler</b> 6.95
Ginger Ale, Apple Cider, Cranberry Juice
<b>Rosemary's Baby</b> 6.95
Rosemary Simple Syrup, Ripe Lemon, Club Soda
<b>Simple Sangria</b> 6.95
Tea, Pom juice, Sierra Mist, Orange Juice
<b>Ariel</b> 8
Dealcoholized California Chardonnay, Toasty Oak Notes
<b>Fre</b> 8
Sutterhome Brut, Non-Alcoholic Champagne
<b>Athletic Run Wild</b> 6.5
IPA Non Alcoholic

## SPECIALTY COCKTAILS

<b>Cranberry Mojito</b> 12.95
Bacardi, Cranberry, Simple Syrup, Cranberries, Mint, Club Soda
<b>Winter Mule</b> 12.95
Figenza Fig Vodka, Pear Vodka, Pomegranate Juice, Ginger Beer
<b>Venetian Muscat</b> 12.95
Aperol, Apricot Brandy, Muscat Wine, Lemon Juice, Prosecco
<b>Christmas Cosmo</b> 12.95
Brockman's Gin, Triple Sec, Peach Puree, Cranberry Juice, Fresh Lime Juice
<b>Christmas Tito's</b> 12.95
Blackberry Infused Titos Vodka, Triple Sec, Grenadine
<i>Tito's Handmade Vodka will donate \$1 to the Valley Shore Animal Welfare League for each specialty drink purchased.</i>

<b>Chili Night in New England</b> 12.95
Patron Incendio, Baileys, Triple Sec, Whipped Cream
<b>Slaughter Slide</b> 13.95
Slaughter Whiskey, Lemon Juice, Agave, Sweet Vermouth
<b>Cranberry Margarita</b> 12.95
Herradura Tequila, Blackberry, Chambord, Cranberry Juice, Ripe Margarita Mix
<b>New Fashioned</b> 12.95
Slane Whiskey, Muddled Blueberries, Lemon, Club Soda
<b>The Alexander</b> 12.95
Coffee Liqueur, Brandy, Cream
<b>House Made Winter Sangria</b> 9/13.5