

# Fresh Salt LIGHT BITES

## RAW BAR

**Littleneck Clams** 1.95 each

**Fresh Oysters** 3.5 each

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

**Shrimp Cocktail** 4.5 each

Colossal, House-Made Pickling Spice

**Fresh Salt Plateau**

**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

**Warm Asparagus Salad** 14.95 GF

Burrata, Prosciutto, Tomato, Arugula, Artichoke Hearts

Feathered Parmigiano, Balsamic Glaze, Basil Pesto Vinaigrette

**Classic Caesar Salad** 13.95

Brioche Croutons, Romaine Hearts, Parmigiano Glass

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*

## SIDES

**Fresh Salt Malted Kettle Chips** 2.95

**French Fries** 4.95

**Sweet Potato Fries** 7.95

**Fresh Salt Parmigiano Truffle Fries** 8.95

**Coleslaw** 1.95

## GRILL

**Mrs. Tag's Meatballs** 14.95

Ground Veal, Pork, Beef, Garlic Crostini, Marinara

Ricotta Cheese, Parmigiano

**Grilled Hamburger on a Potato Roll** 13.95

*Served with Fresh Salt Kettle Chips*

Half-Pound of Outstanding Quality Beef

Lettuce, Tomato, Cole Slaw

**Smoked Gouda & American Ale Burger** 18.95

Blend of Custom Beef Cuts, Boston Lettuce

Sautéed Bourbon-Glazed Onions & Mushrooms

Balsamic Aioli, Brioche Roll, Fresh Salt Kettle Chips

*Cabot Creamery Cheddar (VT)*

*Cheese + 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*

## SHORELINE FAVORITES

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

Beer Battered Fresh Haddock Fillet (CT), Cole Slaw

Tartar Sauce, Fresh Salt Kettle Chips

**Vegan "Beyond Burger"** 13.95 GF DF V

5-Oz. Vegan Hamburger, Beets, Potatoes, Coconut Bamboo

Peas; Lettuce, Tomato, Vegan Potato Chips, Vegetarian Bun

**Blackened Chicken Wrap** 15.95

Salsa Cruda, Cheddar-Jack Cheese, Cole Slaw

**Connecticut Lobster Roll** 29.95

Warm Buttered Lobster, Fresh Salt Kettle Chips

Grilled New England Style Roll

**Traditional Calamari, Marinara Sauce** 13.95

**Fresh Salt-Sriracha Calamari** 15.95

Sweet Chili Glaze, Scallions, Spicy Cherry Peppers

Julienne Fresh Vegetables

**Margherita Flatbread** 13.95

Liuzzi Mozzarella, Olive Oil, Basil, Parmigiano

*Add Any Toppings to Flatbread plus 2.95 each*

▬ *Sautéed Diced Shrimp*

▬ *Grilled Chicken Breast*

▬ *Grilled Vegetables*

▬ *Applewood-Smoked Bacon*

LOU ANNE LANGLOIS | CHEF DE CUISINE

If you have special dietary needs or allergies, please let a member of our staff know. Thoroughly Cooking Meats, Poultry, Seafood Shellfish or Eggs reduces the risk of illness.

## CHAMPAGNE

### & SPARKLING WINES

	BTL	5oz
Segura Viudas Cava Brut Rose, Catalunya, Spain	34	9
Prima Perla Prosecco, Italy	38	10
Frexinet Carta Nevada, Cava, Spain	34	9

### PINOT GRIGIO

	BTL	6oz/9oz
Angelini, 2017, Veneto, Italy	38	10/15
Cavazza, 2017, Veneto, Italy	34	9/14

### SAUVIGNON BLANC

Les Hexagonales, 2016, FR	34	9/14
Oyster Bay, 2017, Marlborough, N. Zea	42	11/17
Henry Bourgeois, 2017, Sancerre, FR	54	14/21

### CHARDONNAY

Chateau St Jean, 2017, CA	34	9/14
Kendall Jackson, Vintners Reserve 2016	42	11/17
Joseph Drouhin Macon-Villages, 2016, Burgundy	46	12/18
Sonoma Cutrer, 2016, Russian River, CA	62	16/24

### INTERESTING WHITES

Züm, Reisling, 2017, Mosel, Germany	34	9/14
Moscato, Beringer	30	8/12
Albarino, Licia, 2016, Spain	39	10/15
Palagetto Vernaccia, Di San Gimignano, 2017	38	10/15
White Bordeaux, Chateau Bonnet, 2016, FR	39	10/15
White Zinfandel, Beringer	34	9/14

### ROSÉ

Torres de Saint Louis, 2017, Provence, FR	34	9/14
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### PINOT NOIR

Robert Mondavi, Private Selection, Cent. Coast, CA	34	9/14
Cloudline, 2015, Willamette, Oregon	58	15/23

### MERLOT

Grayson, 2016, CA	34	9/14
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### CABERNET & BLENDS

14 Hands, 2016, Columbia Valley, WA	34	9/14
Louis M. Martini, 2015, CA	46	12/18
Joel Gott, 2015, CA	58	15/23

### MALBEC

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

### INTERESTING REDS

Josh Cellars, Legacy, 2015, CA	42	11/17
Hess Treo, 2014, Wine Makers Blend, CA	59	13/19

## SPECIALTY COCKTAILS

### Cranberry Mojito 12.95

Bacardi, Cranberry-Simple Syrup, Cranberries  
Mint, Club Soda

### Winter Mule 12.95

Figenza Fig Vodka, Pear Vodka, Pomegranate Juice  
Ginger Beer

### Venetian Muscat 12.95

Aperol, Apricot Brandy, Muscat Wine, Lemon Juice, Prosecco

### Christmas Cosmo 12.95

Brockman's Gin, Triple Sec, Peach Puree  
Cranberry Juice, Fresh Lime Juice

### Christmas Tito's 12.95

Blackberry Infused Titos Vodka, Triple Sec, Grenadine  
*Tito's Handmade Vodka will donate \$1 to the Valley Shore Animal Welfare League for each specialty drink purchased.*

### Chili Night in New England 12.95

Patron Incendio, Baileys, Triple Sec, Whipped Cream

### Slaughter Slide 13.95

Slaughter Whiskey, Lemon Juice, Agave, Sweet Vermouth

### Blackberry Margarita 12.95

Herradura Tequila, Chambord, Cranberry Juice  
Ripe Margarita Mix

### New Fashioned 12.95

Slane Whiskey, Muddled Blueberries, Lemon, Club Soda

### The Alexander 12.95

Coffee Brandy, Brandy, Cream, Creme de Cacao

### House Made Winter Sangria 9/13.5

## SPIRIT FREE

### Ginger Sparkler 6.95

Ginger Ale, Apple Cider, Cranberry Juice

### Pumpkin Spice 6.95

Pumpkin Pie Puree, Gingerale, Vanilla

### Rosemary's Baby 6.95

Rosemary Simple Syrup, Ripe Lemon, Club Soda

### Simple Sangria 6.95

Tea, Pom Juice, Sierra Mist, Orange Juice

### Ariel 8

Dealcoholized California Chardonnay, Toasty Oak Notes

### Fre 8

Sutterhome Brut, Non-Alcoholic Champagne

### Athletic Run Wild 6.5

IPA Non-Alcoholic

## CONNECTICUT BREWS & CRAFT

**Switchback Red Ale** 7  
5.0% ABV

**Guinness Draught** 7.5  
4.3% ABV | 401 IBU

**Night Swim'ah, Revival Brewing** 8.5  
4.4% ABV | 13 IBU

**Angry Orchard Cider** 6.5

**Mystic Bridge IPA** 6.5

**Thimble Island Coffee Stout** 6.5  
5.5% ABV | 42 IBU

**Thimble Island American Ale** 6.5  
5% ABV | 25 IBU

**Thimble Island Ghost Double IPA** 7.5  
8% ABV | 115 IBU

**Two Roads Double IPA** 7.5  
8% ABV

## LIGHT & OTHER BEER

**Amstel Light** 6.5  
3.5% ABV

**Bud Light** 5.5  
4.2% ABV | 27 IBU

**Budweiser** 5.5

**Stella Artois** 6.5

**Truly Spiked  
Soda** 6.5

**Coors Light** 5.5  
4.9% ABV | 14 IBU

**Corona Extra** 6.5  
4.5% ABV | 19 IBU

**Sam Adams  
Seasonal** 6.5  
5.3% ABV

**Michelob Ultra** 5.5  
4.2% ABV