



VALENTINE'S DAY

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

♥ **Heart Beet Soup** 9.95 C | 11.95 B GF | V

Crepe Fraiche, Micro Greens

♥ **Lobster Bisque** 10.95 C | 13.95 B

Lobster Morsels, Harvey's Bristol Cream, Sherry
Miniature Heart Croutons

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

♥ **Caesar Bouquet** 13.95

Hearts of Romaine, Shaved Croutons, Caesar Dressing

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

♥ **Connecticut Charcuterie Plate For Two** 19.95

Sweet & Hot Salami, Local Cheese, Fresh Roasted Peppers
Prosciutto-Provolone Stuffed Cherry Peppers, Crostini

Baked Cast Iron Crab, Artichoke & Chipotle Dip 16.95

Thai Lime Salt Chips

♥ **Tuna Tartare** 14.95

Mustard-Caper Sauce

Traditional Calamari 13.95

Fresh Salt Sriracha Calamari 15.95

Sweet Chili Glaze, Julienne Fresh Vegetables, Scallions

PASTA

White Bean & Basil Ravioli 19.95 | 23.95 GF | V

Escarole, Roasted Tomatoes, Saffron Broth

♥ **Short Rib Ravioli** 29.95 | 34.95

Wild Mushrooms, Madeira Sauce

Linguine & Clams 21.95 | 25.95

Locally Caught Clams

Smoked Tomato & Kalamata Olive Tapenade

SEAFOOD & DAY BOATS

Fresh Salt-Style Cioppino 29.95 | 36.95

Shrimp, Scallops, Calamari, Mussels, Swordfish, Tomato
Lobster-Saffron Essence, Capellini, Crostini, Parmigiano

♥ **Grilled Grand Banks Swordfish** 29.95

Black Rice, Snow Peas, Roasted Poblano Cream Sauce
Blood Orange-Arugula-Avocado Salad

Substitute Swordfish Chop 14-16 Oz. plus 6.95

♥ **Pan-Seared Stonington Diver Scallops** 35.95 | 41.95

Lobster Champagne Risotto, Asparagus Tips
Shiitake Mushrooms, Fried Leeks, Lobster Oil

GRILL & OVEN

♥ **Boursin & Spinach Stuffed Statler Chicken** 28.95 GF

Wrapped in Prosciutto, Broccoli Rabe

Cabernet-Cranberry Wild Rice Pilaf

Pomegranate-Red Wine Reduction

♥ **Surf & Turf** 38.95 GF

Espresso Salted 6 Oz. Filet, Colossal Crab Cake

Truffle Mashed Potato, Lemoncello-Chive Butter, Asparagus

♥ **Grilled Lambchops** 39.95

Haricot Verts, Pomegranate Couscous, Apricots, Dates

Mint, Balsamic Glaze

♥ **16 Oz. Pan-Seared Choice Rib Eye Steak** 38.95 GF

Mashed Sweet Potatoes, Sautéed Onions

Wild Mushrooms, CT Blue Cheese

Roasted Broccolini & Cauliflower, Brandy Demi-Glace

SIDES

Fresh Salt Malted Kettle Chips 2.95

Mashed Potatoes 7.95 GF

Sautéed Broccoli Rabe 9.95 GF

Herb Roasted Fingerling Potatoes 9.95 GF

Grilled Asparagus 9.95 GF

Sautéed Spinach 8.95 GF

CHAMPAGNE & SPARKLING

	5 oz.	Btl.
Frexinet Carta Nevada, Cava, Spain	9	34
Segura Viudas, Cava, Brut Rose	9	34
Prosecco, Prima Perla, Italy	10	38
Piper Sonoma, Blanc de Blancs, CA		42
Domaine Chandon Brut Classic, CA		59
Moet Et Chandon, Imperial, France		109
Veuve Cliquot Yellow Label, France		129

Happy Valentine's Day



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LOU ANNE LANGLOIS | CHEF D' CUISINE

FRESH SALT AT THE SAYBROOK POINT INN & 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

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.

Fresh Salt WINE & SPIRITS

CHAMPAGNE & SPARKLING WINES

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

PINOT GRIGIO/PINOT GRIS

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

SAUVIGNON BLANC/SANCERRE

Oyster Bay, Sauvignon Blanc, 2017, Marlborough, NZ	6oz/9oz	BTL	11/17
Les Hexagonales, 2016, FR			9/14
Abstract Blank Stare, 2016, Sonoma, CA			59
Henry Bourgeois, Les Baronnes Sancerre, 2017, Loire, FR			14/21

INTERESTING WHITES

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

CHARDONNAY

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

ROSÉ

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

PINOT NOIR

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

MALBEC

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

MERLOT & BLENDS

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

CABERNET & BLENDS

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

ITALIAN

Chianti Classico-Tenuta di Renieri, DOCG, 2015, Tuscany	6oz/9oz	BTL	12/18
Tuscan-Antinori, Il Bruciato, DOC, 2016, Tuscany			59
Barolo-Marcarini, Brunate, DOCG, 2014			119
Barbera-Prunotto Barbera D'Asti Fiulot DOCG, 2015, Piedmont			49
Brunello, Renieri di Montalcino, DOCG, 2013, Tuscany			97
Amarone Classico, Masi Costasera, DOCG, 2012, Tuscany			129

INTERESTING REDS

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

CONNECTICUT BREWS & CRAFT

Switchback Red Ale 7.5
5.0% ABV
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
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
6.0% ABV
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
5% ABV 12 IBU
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
Stella Artois 6.5
5% ABV
Michelob Ultra 5.5
4.2% ABV
Truly Spiked Soda 6.5

SPIRIT FREE

Ginger Sparkler 6.95
Ginger Ale, Apple Cider, Cranberry Juice
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

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
Brockman's Cosmo 12.95
Brockman's Gin, Triple Sec, Peach Puree, Cranberry Juice, Fresh Lime Juice
Jacked Up Cide 11.95
Jack Honey, Jack Fire, Apple Cider

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