



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 35.95 | 41.95

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

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

Boursin & Spinach Stuffed Statler Chicken 28.95 GF

Wrapped in Prosciutto, Broccoli Rabe
Cabernet-Cranberry Wild Rice Pilaf
Pomegranate-Red Wine Reduction

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 GF & DF & V

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

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
Abstract Blank Stare, 2016, Sonoma, CA	9/14	34
Henry Bourgeois, Les Baronnes Sancerre, 2017, Loire, FR	14/21	59
		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	10/15	59
Reisling, Züm, 2017, Mosel, Germany	9/14	39
Moscato, Beringer, CA	8/12	34
White Zinfandel, Beringer, CA	9/14	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, 2013, Tuscany		49
Amarone Classico, Masi Costasera, DOCG, 2012, Tuscany		97
		129

INTERESTING REDS

Chateau la Nerthe, 2015, 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, 2016, CA		99
Hess Treo, 2014, Wine Makers Blend, CA	11/17	42
Quintessa, Napa County	13/19	59
		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