

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

APPETIZERS

Traditional Calamari, Marinara Sauce 13.95

Fresh Salt-Sriracha Calamari 15.95

Sweet Chili Glaze, Scallions, Spicy Cherry Peppers
Julienne Fresh Vegetables

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

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

*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

Margherita Flatbread 13.95

Liuzzi Mozzarella, Olive Oil, Basil, Parmigiano

Add Any Toppings to Flatbread plus 2.95 each

Sautéed Diced Shrimp

Applewood Smoked Bacon

Grilled Chicken Breast

Grilled Vegetables

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

Brockman's Cosmo 12.95

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

Jacked Up Cider 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

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