

LUNCH



RAW BAR

Littleneck Clams (GF)	1.95 each
Fresh Oysters (GF)	3.5 each
<i>Featuring our commitment to cool Northeastern waters we offer a variety based on availability</i>	
Shrimp Cocktail (GF)	4.5 each
<i>U-10, Extra Large, House-Made Pickling Spice</i>	
Fresh Salt Plateau (GF)	
<i>Medium 3 Clams, 3 Oysters, 2 Shrimp</i>	23.95
<i>Large 6 Clams, 6 Oysters, 3 Shrimp</i>	44.95
Sushi Tuna Triangles	14.95
<i>Tuna Tartare, Sushi Rice, Ponzu, Ginger, Sriracha</i>	
Sushi Grade Salmon Poke Bowl	17.95
<i>Jasmine Rice, Scallions, Pink Salt, Red Peppers Sesame Seeds, Avocado, Edamame, Sea Vegetable Carrots, Crispy Red Onion, Sesame-Soy Dressing Substitute Sushi Grade Ahi Tuna 3.95</i>	

SOUP & SALAD

Regional Clam Chowder	9.95 Cup 11.95 Bowl
<i>New England Rhode Island (GF) "Fresh Salt" Style (Blend of Both)</i>	
Spinach & Blueberry Salad	14.95
<i>Goat Cheese, Candied Pecans, Red Onion Toasted Quinoa, Preserved Lemon Vinaigrette</i>	
Heirloom Tomato & Mozzarella Salad (GF)	14.95
<i>Fresh Basil, Extra Virgin Olive Oil Balsamic Vinegar, Sea Salt, Fresh Pepper</i>	
New England Cobb Salad	15.95
<i>Romaine, Grilled Chicken, Bacon, Corn, Tomatoes, Chopped Egg Fingerling Potatoes, Avocado, Great Hill Blue Cheese, Buttermilk Dressing</i>	
Field Green Salad	9.95
<i>Carrots, Tomatoes, Red Onion, Cucumber White Balsamic Dressing</i>	
Classic Caesar Salad	13.95
<i>Brioche Croutons, Romaine Hearts Parmigiano Glass, White Anchovy, Classic Dressing</i>	
Add Grilled Items To Any Salad	
<i>Colossal Shrimp.....4.5 Each</i>	<i>Salmon.....8.95</i>
<i>Lobster19.95</i>	<i>Chicken.....7.95</i>
<i>Jumbo Scallops.....5.95 Each</i>	<i>8oz. Hanger Steak.....16.95</i>

FLATBREAD PIZZA

Flatbread Of The Day	
<i>Chef's Daily Selection</i>	
Margherita Flatbread	13.95
<i>Plum Tomato, Liuzzi Mozzarella, Olive Oil, Basil, Parmigiano</i>	
Add Any Toppings to Flatbread Pizza Plus 2.95 Each	
<i>Grilled Chicken Breast Grilled Vegetables</i>	
<i>Sauteed Diced Shrimp Applewood-Smoked Bacon</i>	



SUNDAY BRUNCH FINE DINING WATERFRONT DINING

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

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 SPECIALTY

Avocado Toast	15.95
<i>Smashed Avocado, Sliced Prosciutto, Fried Egg Black Himalayan Sea Salt, Meyer Lemon Oil, Wheatberry Bread</i>	
Cajun Shrimp Tacos	18.95
<i>Lime-Jalapeno Coleslaw, Pineapple-Cucumber Salsa, Chipotle Aioli</i>	
Moroccan-Style Mussels	15.95
<i>Harissa, Roasted Tomato, White Wine, Cilantro, Lemon</i>	
Fritto Misto	29.95
<i>Fried Golden Brown Scallops, Shrimp, Oysters Haddock (CT), Zucchini, Calamari, Coleslaw Tartar Sauce</i>	
Beer Battered Fish 'n' Chips	18.95
<i>Fresh Codfish Filet (CT), Coleslaw, Tartar Sauce, French Fries</i>	
Traditional Calamari	13.95
Fresh Salt-Sriracha Calamari	15.95
<i>Sweet Chili Glaze & Sweet Peppers Scallions, Sesame Seeds, Wasabi Aioli</i>	

SANDWICHES

SERVED WITH FRESH SALT KETTLE CHIPS

Blackened Chicken Wrap	15.95
<i>Salsa Cruda, Cheddar-Jack Cheese, Coleslaw</i>	
Lobster Grilled Cheese	26.95
<i>Arethusa Dairy Manchego Cheese, Smoked Bacon Roasted Apple, Wheatberry Bread</i>	
Connecticut Lobster Roll	29.95
<i>Warm Buttered Lobster, Grilled New England Style Roll</i>	
Grilled Chicken Panini	13.95
<i>Grilled Zucchini, Sweet Onions Smoked Mozzarella, Herb & Dijon Aioli</i>	
The Perfect BLT	14.95
<i>Grilled Ciabatta, Crispy Bacon, Baby Arugula Vine Ripe Tomatoes, Liuzzi's Mozzarella, Black Pepper Aioli</i>	
Crab Cake Sandwich	18.95
<i>Shredded Lettuce, Tomato, Lemon Caper Aioli, Potato Roll</i>	
Salmon Burger	16.95
<i>Lettuce, Tomato, Red Onion, Dill Aioli, Brioche Roll</i>	
Grilled Hamburger on a Potato Roll	13.95
<i>Half-Pound of Outstanding Quality Beef, Lettuce, Tomato Cheese +1.95 Fried Egg +1.95 Bacon +2.95</i>	
House-Made Black Bean Burger (V)	15.95
<i>Lettuce, Tomato, Red Onion, Chipotle Lime Aioli Potato Bun (Bun Contains Dairy)</i>	

Substitute Chips on any Sandwich for:
French Fries +2.95 | Sweet Potato Fries +3.95
Truffle Fries +4.95 | Salad +4.95

SIDES

Hand Cut Fresh Salt Kettle Chips	2.95
Fresh Salt Parmigiano-Truffle French Fries	7.95
French Fries	5.95
Sweet Potato Fries	7.95
Sautéed Spinach	8.95

WINE & SPIRITS

CHAMPAGNE & SPARKLING 5 OZ BTL

Frexinet Cava Brut Carta Nevada, Spain	9	34
I Love You Prosecco, Italy	10	38
Segura Viudas Cava Brut Rosé, Spain	9	34

PINOT GRIGIO 6/9 BTL

Cavazza, 2017 Veneto, IT	9/14	34
Angelini, 2017 Veneto, IT	10/15	38

SAUVIGNON BLANC 6/9 BTL

Matua, 2018 NZ	10/15	39
Les Hexagonales 2016 FR	9/14	34
Henry Bourgeois, Les Baronnes Sancerre	14/21	54

ROSÉ 6/9 BTL

Diamarine, 2017 Provence FR	9/14	34
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INTERESTING WHITES 6/9 BTL

White Bordeaux Chateau Bonnet	10/15	38
Albarino, Licia 2016 SP	10/15	39
Reisling, Züm, 2017 Mosel GR	9/14	34
Moscato, Beringer CA	8/12	30
White Zinfandel Beringer CA	9/14	34
Palagetto Vernaccia di San Gimignano	10/15	38

CHARDONNAY 6/9 BTL

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

PINOT NOIR 6/9 BTL

Cloudline, 2017 Willamette Oregon	15/23	58
Robert Mondavi, Private Selection, 2017 Central Coast CA	9/14	34

MALBEC 6/9 BTL

Gouguenheim, 2017 Mendoza, Argentina	9/14	34
Amado Sur, 2016 Mendoza, Argentina	10/15	42

MERLOT 6/9 BTL

The Velvet Devil, 2016 Washington	9/14	34
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ITALIAN 6/9 BTL

Chianti Classico-Tenuta di Arcano DOCG 2015 Tuscany	12/18	46
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CABERNET 6/9 BTL

Louis M. Martini, 2016 CA	12/18	46
Chateau St. Jean, 2017 Sonoma CA	9/14	34
Joel Gott 815, 2016 CA	15/23	58

INTERESTING REDS 6/9 BTL

Josh Cellars, Legacy 2016 CA	11/17	42
Hess Treo, 2015 Wine Makers Blend CA	13/19	59
Bogle, Zinfandel, 2016 Yolo CA	9/14	34
Chateau Du Ballandreau, Bordeaux FR	11/16	45

CONNECTICUT BREWS & CRAFT

Switchback Red Ale 7	Guinness Draught 7
Thimble Island Coffee Stout 6.5	Night Swim'ah Revival Brewing 8.5
Thimble Island American Ale 6.5	Angry Orchard Cider 6.5
Thimble Island Ghost Double IPA 7.5	Mystic Bridge IPA 6.5
	Two Roads Double IPA 7.5

LIGHT & OTHER BEER

Amstel Light 6.5	Corona Extra 6.5
Bud Light 5.5	Sam Adams Seasonal 6.5
Budweiser 5.5	Stella Artois 6.5
Coors Light 5.5	Michelob Ultra 5.5
	Truly Spiked Soda 6.5

SPECIALTY COCKTAILS 12.95

Fresh Saltini

Svedka Vodka
Muddled Blackberries & Mint
Elderflower Liqueur
Champagne

Caramel Cappuccino

Smirnoff Kissed Caramel Vodka
Van Gogh Dutch Chocolate Vodka
Fresh Espresso, Half & Half

Coconut Martini

Pearl Coconut Vodka, Pineapple Juice
Piña Colada Mix

Key Lime Martini

Blue Chair Key Lime Rum
Cream, Lemonade

Tennessee Mule

Jack Daniel's Tennessee Whiskey
Fresh Lime, Ginger Ale

Island Aweigh

Blue Chair Coconut Rum, Orange Juice
Pineapple Juice, Sierra Mist

Cucumber-Mint Mojito

Ketel One Cucumber Mint Vodka
Muddled Cucumber & Mint
Fresh Lime Juice, Simple Syrup

Strawberry Crush

White Rum, Muddled Strawberries
Fresh Lime, Piña Colada Mix
Pineapple Juice

Elyx Spritz

Absolut Elyx Vodka, Elderflower Liqueur
Lemon Juice, Champagne Topper

Paper Plane

Redemption Bourbon, Aperol
Amaro, Fresh Lemon Juice

Hot & Spicy Margarita

Chipotle-Infused Exotico Silver Tequila
Triple Sec, Margarita Mix

Ginger Arnold Palmer

Belvedere Ginger Vodka
Iced Tea and Lemonade

SANGRIA

Red or White
Spring Sangria
9/13

SPIRIT FREE
DRINK MENU
AVAILABLE UPON
REQUEST

Fresh Salt