Thursday & Friday 4 pm - 9 pm
Saturday & Sunday 12 pm - 9 pm
Ext. 624 or Call 860.388.1111
No cash sales - Please charge to your guest room account or prepay by Credit card

Tips from Room Service donated to SPR Employee Relief Fund

Delivery on Other days and times from local restaurants www.shorelinemenus.com

Room Service & Takeout Menu

SAYBROOK POINT RESORT & MARINA

Wine, Beer Selections On Reverse
(Room Service Guests Only)

SOUP & SALAD

Regional Clam Chowder 8 OZ. 7.95 | 16 OZ. 9.95
New England
Rhode Island GF DF
"Fresh Salt" Style (Blend of Both)

Spinach Salad 13.95
Tomatoes, Cucumber, Red Onion
Shaved Fennel, Orange, Citrus Vinaigrette

Field Green Salad 9.95
Carrots, Tomatoes, Red Onion, Cucumber
White Balsamic Dressing

Classic Caesar Salad 13.95
Brioche Croutons, Romaine Hearts
Parmigiano Shavings, Anchovies, Classic Dressing

Add Grilled Items To Any Salad

Two Grilled Shrimp	4.50
Salmon	8.95
Chicken	7.95

SANDWICHES

SERVED WITH FRESH SALT KETTLE CHIPS, COLE SLAW, PICKLES

Crab Cake Sandwich *on a Potato Roll* 18.95
Shredded Lettuce, Tomato, Lemon Caper Aioli

Blackened Chicken Wrap 15.95
Salsa Cruda, Cheddar-Jack Cheese, Lettuce

CT Lobster Roll 29.95
Warm Buttered Lobster
Grilled New England Style Brioche Roll

Grilled Hamburger *on a Potato Roll* 14.95
8 Ounces, Lettuce & Tomato
Cheese +.99 | Bacon +1.95
Fried Egg +1.95 | Onions +.95

House-Made Black Bean Burger V 15.95
Lettuce, Tomato, Red Onion, Chipotle Lime Aioli
Potato Bun (Bun Contains Dairy, Omit Aioli for Vegan)

Lobster Grilled Cheese 26.95
Cheddar and Fontina Cheeses on Brioche Bread

FLATBREAD PIZZA

Four Cheese Flatbread 10.95
Liuzzi Mozzarella, Cheddar, Asiago, Parmigiano
Pepperoni + 2.95 | Bacon + 3.95

FRESH SALT HOT ENTRÉES

Salmon Tikka Masala 22.95
Basmati Rice, Asparagus, Tikka Masala Sauce

Herb Roasted Half Chicken 22.95
Roasted Garlic Mashed Potatoes
Asparagus, White Wine Chicken Jus

Baked Lobster Mac & Cheese 26.95
Asparagus, Chives, Cheddar, Bacon, Mascarpone

Spring Campanelle Pasta 15.95 | 19.95
Spinach, Roasted Tomatoes, Asparagus
Green Peas, Basil, Galic & Olive Oil

SIDES

Hand Cut Fresh Salt Kettle Chips	2.95
Creamy Mashed Potatoes	6.95
Garlic Sautéed Broccoli Rabe	7.95
Grilled Asparagus	7.95
Fresh Salt Parmigiano-Truffle French Fries	8.95
French Fries	5.95
Sweet Potato Fries	6.95

PLATTERS TO SHARE

SERVES MD (2-4 PEOPLE) OR LG (6-8 PEOPLE)

Artisanal Cheese Platter 19.95 | 29.95
Manchego, Cheddar, Brie,Crostini
Fresh & Dried Fruits, Nuts, Fig Compote

Hummus Platter 15.95 | 19.95
House Made Hummus, Tahini
Roasted Garlic, Pita Crisps, Fresh Vegetables

1 Dozen Shrimp Cocktail Platter 16.95
Cocktail Sauce, Horseradish & Lemon

KIDS CHOICE

Chicken Fingers & French Fries	8.95
Grilled Cheese & French Fries	7.95
Cheese Pizza	9.95

DESSERTS

House-Made Fudge Brownies 3.95 each

House-Made Triple Chocolate Chip Cookies 2.95 each

Room Service Orders will be delivered in to-go containers with metal silverware, melamine dinner plates and linen napkins. Delivery Charge of 4.95 per Order. Please call front desk to have trays etc. picked up 860.395.2000. Thank you.

FRESH SALT AT THE SAYBROOK POINT RESORT & MARINA | 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.
GF = Gluten Free V = Vegan DF = Dairy Free

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WINE & SPIRITS

Alcohol available for Saybrook Point Resort Room Service guests only.

CHAMPAGNE & SPARKLING

	5 OZ BTL
Frexinet Cava Brut Carta Nevada, Spain	34
I Love You Prosecco, Italy	38
Segura Viudas Cava Brut Rosé, Spain	34

PINOT GRIGIO

	BTL
Cavazza, 2017 Veneto, IT	34
Angelini, 2017 Veneto, IT	38

SAUVIGNON BLANC

	BTL
Matua, 2018 NZ	39
Henry Bourgeois	54
Les Baronnes Sancerre, FR	

ROSÉ

	BTL
Terres de St. Louis, 2018 Provence FR	36

INTERESTING WHITES

	BTL
White Bordeaux Chateau Bonnet	38
Albarino, Licia 2016 SP	39
Reisling, Züm, 2017 Mosel GR	34
Moscato, Beringer CA	30
White Zinfandel Beringer CA	34
Palagetto Vernaccia di San Gimignano	38

CHARDONNAY

	BTL
Joseph Drouhin Macon-Villages 2017 Burgundy FR	46
Kendall Jackson, Vintners Reserve, CA	42
Chateau St. Jean, North Coast, CA	34
Sonoma Cutrer, Russian River, CA	62

PINOT NOIR

	BTL
Cloudline, 2017 Willamette Oregon	58
Robert Mondavi, Private Selection, 2017 CENTRAL COAST CA	34

MALBEC

	BTL
Gouguenheim, 2017 Mendoza, Argentina	34
Amado Sur, 2016 Mendoza, Argentina	42

MERLOT

	BTL
The Velvet Devil, 2016 Washington	34

ITALIAN

	BTL
Chianti Classico-Tenuta di Arcano DOCG 2015 Tuscany	46

CABERNET

	BTL
Louis M. Martini, 2016 CA	46
Chateau St. Jean, 2017 Sonoma CA	34
Joel Gott 815, 2016 CA	58

INTERESTING REDS

	BTL
Josh Cellars, Legacy 2016 CA	42
Hess Treo, 2015 Wine Makers Blend CA	59
Bogle, Zinfandel, 2016 Yolo CA	34
Chateau Du Ballandreau, Bordeaux FR	45

CONNECTICUT BREWS & CRAFT

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

LIGHT & OTHER BEER

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

SOFT DRINKS LITER 3.95

Pepsi
Diet Pepsi
Sierra Mist
Ginger Ale
Tonic Water
Soda Water

BEVERAGES 12 OZ. 2.50

Pepsi
Diet Pepsi
Ginger Ale
Saratoga Water - Sparkling
Saratoga Water - Still

Fresh Salt