

# AUTUMN

## STARTERS

<b>Regional Clam Chowder</b>	8.95   12.95
New England Rhode Island "Fresh Salt" Style (Blend of both)	
<b>Baked Stuffed Clams</b>	2.95 each
Classic New England Style	
<b>Fried Calamari</b>	13.95
Served with Marinara & Lemon	
<b>Fresh Salt Sriracha Calamari</b>	16.95
Sweet Chili Glaze, Sweet Peppers Scallions, Sesame Seeds, Wasabi	
<b>Artisanal Cheese Board*</b>	16.95
Chef's Selection of Local Cheese Fig Compote, Crisp Apple Toasted Baguette & Cranberry-Walnut Crostini	
<b>Steamed PEI Mussels</b> DF	15.95
Fresh Corn, Garlic, Ginger Cilantro, Coconut Lime Broth, Crostini	
<b>Fresh Salt Meatballs</b>	15.95
Ground Beef, Pork & Veal Liuzzi's Ricotta, Baby Arugula Raisins, Parmigiano Shavings, Crostini	
<b>Field Green Salad</b> GF   DF	10.95
Carrots, Tomato, Red Onion Cucumber, White Balsamic Dressing	
<b>Classic Caesar Salad</b>	13.95
Romaine Hearts, Parmigiano Shavings, Lemon Classic Dressing, White Anchovies, Brioche Croutons	
<b>Roasted Beet &amp; Fennel Salad*</b> GF	15.95
Baby Arugula, Toasted Walnuts Shaved Parmigiano, Citrus Vinaigrette	
<b>Baby Kale &amp; Butternut Squash Salad</b> GF	15.95
Bacon, Quinoa, Apple Cider Vinaigrette Toasted Pumpkin Seeds, Crumbled Goat Cheese	
<b>Add Grilled Items to Any Salad</b>	
Grilled Extra-Large Shrimp GF   DF	4.95 each
Grilled Chicken GF   DF	8.95
Grilled Salmon GF   DF	9.95
Butter Poached Lobster, 5 ounces GF	24.95
Seared Sea Scallop	5.95 each
Fresh Salt Meatball	5.95 each
Crab Cake DF	11.95

## RAW BAR

<b>Littleneck Clams</b> GF	1.95 each
<b>Fresh Oysters</b> GF	3.50 each
Featuring Our Commitment to Niantic Bay and Local Farms. Varieties Based on Availability	
<b>Extra-Large Shrimp Cocktail</b>	4.95 each
Poached in House-Made Pickling Spice Cocktail Sauce, Lemon	
<b>Fresh Salt Plateau</b> GF	
Medium - 3 Clams, 3 Oysters, 3 Shrimp	29.95
Large - 6 Clams, 6 Oysters, 6 Shrimp	59.95
<b>Sushi Tuna Triangles</b>	17.95
Sushi Grade Diced Tuna Tartare Sticky Rice, Ponzu, Pickled Ginger, Sriracha	

*Fresh Salt*

SPLITTING AN ENTRÉE ADDITIONAL 7.95

## SHORELINE CLASSICS

SERVED WITH FRENCH FRIES, COLESLAW, LEMON	
<b>Shoreline Seafood Platter</b>	32.95
Crispy Fried Atlantic Cod Scallops, Shrimp, Calamari	
<b>5 Oz. CT Lobster Roll</b>	32.95
Warm Buttered Lobster Grilled New England Style Brioche Roll	
<b>Fish 'n' Chips</b>	22.95
Batter-Fried Fresh Codfish Fillet	
<b>FRESH SALT SPECIALTIES</b>	
<b>Fresh Salt Cioppino</b> DF	29.95   39.95
Shrimp, Scallops, Calamari, Mussels, Swordfish Tomato, Capellini, Lobster-Saffron Essence, Crostini <i>Substitute Fresh Spinach for Pasta + 4.95</i>	
<b>Crispy Skin North Atlantic Salmon</b> GF	29.95
White & Wild Rice, Carrots, Seared Fennel Haricots Verts, Carrot-Thyme Butter Sauce	
<b>Monir's Seared Sea Scallops</b> GF	31.95   37.95
Creamy Lobster Risotto Cauliflower Purée, Snow Peas, Parsnip Crisps	
<b>Grilled 14Oz. White Marble Farms Pork Chop</b>	29.95
Creamy Roasted Garlic Mashed Potatoes, Sautéed Corn Bacon & Scallions, Whole Grain Mustard Demi-Glace	
<b>Pan Roasted Coleman's Chicken Breast</b>	27.95
Chicken Leg Confit-Autumn Squash-Apple-Herbs Stuffing Thyme Scented Chicken Jus	
<b>House-Aged 12 Oz. Angus NY Strip</b> GF	39.95
Haricots Verts, Gorgonzola-Truffle Butter Garlic-Rosemary Roasted Fingerling Potatoes	
<b>Wild Boar Bolognese</b>	26.95   32.95
Pancetta, Porcini Mushrooms Red Wine, Carrots, Parmigiano, Pappardelle	
<b>Linguini &amp; Littleneck Clams</b>	23.95   28.95
Bacon, Calabrian Chili Peppers Fresh Oregano, Parsley, White Wine. Olive Oil & Garlic	
<b>Autumn Squash Risotto</b> GF	24.95
Butternut, Apple, Brussels Sprouts, Baby Kale Leeks, Sage, Roasted Chestnuts, Aged Manchego <i>Omit Butter and Cheese for Vegan</i>	

## BURGERS

<b>Grilled Hamburger</b>	14.95
1/2 Pound Outstanding Quality Beef Lettuce, Tomato, Toasted Potato Roll	
<b>Sandwich Additions and Substitutions:</b>	
Cheese 1.95   Fried Egg 1.95   Bacon 2.95 Side Salad 6.95   French Fries 3.95 Sweet Potato Fries 4.95   White or Sweet Potato Truffle Fries 5.95	
<b>House-Made Black Bean Burger</b> V	14.95
Lettuce, Tomato, Red Onion, Chipotle Lime Aioli Potato Bun (Bun Contains Dairy, Omit Aioli for Vegan)	
<b>Seared House-Made Salmon Burger</b>	19.95
Lettuce, Tomato, Red Onion Dill Aioli, Toasted Brioche Roll	
<b>Crab Cake Sandwich</b>	21.95
Baby Arugula, Red Onions Roasted Red Pepper Aioli, Corn-Poblano English Muffin	

## SIDES

<i>Smoked Pineapple Sauce served with fries plus .95</i>	
Coleslaw	2.95
Hand-Cut Fresh Salt Kettle Chips	3.95
Creamy Garlic Mashed Potatoes	6.95
Grilled Asparagus	8.95
Fresh Salt Parmigiano-Truffle French Fries	8.95
French Fries	5.95
Sweet Potato Fries	6.95
Parmigiano-Truffle Sweet Potato Fries	9.95
Sautéed Spinach GF	8.95
Haricots Vert, Butter & Garlic GF	8.95

CHEFS: JEFFREY RENKL | BILL TITUS | MONIR  
FRESH SALT AT THE SAYBROOK POINT INN, MARINA & 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.  
GF= Gluten Free | V=Vegan | DF=Dairy Free | \*= Contain Nuts

# WINE & SPIRITS



## CHAMPAGNE & SPARKLING

	BTL
<b>Domaine Chandon Brut Classic, CA</b> <i>Grapes from Northern California, Lingering Finish</i>	59
<b>Moët Et Chandon, Brut Imperial, FR</b> <i>An Iconic Champagne, Soaring Acidity</i>	109
<b>Veuve Cliquot Brut Yellow Label, FR</b> <i>Tiny Bubbles &amp; Fruit Forward</i>	99
<b>I Love You Prosecco, 187 ml. Veneto, Italy</b> <i>Villa Jolanda Limited Edition, Charmat Method</i>	13
	5 Oz BTL
<b>Frexinet Cava Brut Carta Nevada, Spain</b> <i>Medium Bubbles, Fresh Apple &amp; Citrus Notes</i>	9 34
<b>I Love You Prosecco, Italy</b> <i>Villa Jolanda Limited Edition, Charmat Method</i>	10 38
<b>Segura Viudas Cava Brut Rosé, Spain</b> <i>Delicate &amp; Crisp, Fresh &amp; Fruity, Strawberry Aroma</i>	9 34

## PINOT GRIGIO

	6/9	BTL
<b>Cavazza, 2018 Veneto, IT</b> <i>Light Body, Delicate, Crisp &amp; Mineral</i>	9/14	34
<b>Angelini, 2019 Veneto, IT</b> <i>Medium Body, Bone Dry, Refreshing</i>	10/15	38

## SAUVIGNON BLANC

	6/9	BTL
<b>Matua, 2019 NZ</b> <i>Citrus, Smooth Finish</i>	10/15	39
<b>Oyster Bay, 2020 NZ</b> <i>Bold Citrus, Intense Aromatics, Earthy &amp; Herbal</i>		42
<b>Giesen Estate, 2017 NZ</b> <i>Focused Acidity Balanced with Herbal Notes</i>		39
<b>Henry Bourgeois, Les Baronnes Sancerre 2019 Loire, FR</b> <i>Acidic and Mineral, A Classic Sancerre</i>	14/21	54

## ROSÉ

	6/9	BTL
<b>Terres de St. Louis, 2019 Provence FR</b> <i>Light, Dry, Bright Berry &amp; Garrigue Notes</i>		34
<b>Whispering Angel, 2019 Provence FR</b> <i>Balanced &amp; Mouthwatering, Expertly Crafted</i>		56
<b>Gerard Bertrand, 2019 Languedoc FR</b> <i>Summer Fruits, Cassis, Fresh Finish</i>		42

## INTERESTING WHITES

	6/9	BTL
<b>White Bordeaux Chateau Bonnet 2019 Bordeaux FR</b> <i>Dry, Intense Tropical Aroma, Long &amp; Tangy Finish</i>	10/15	38
<b>Albarino, Veira de la Plata 2019 SP</b> <i>Light Body, Fresh &amp; Crisp, Mineral &amp; Lemon</i>	10/15	39
<b>Riesling, Züm, 2018 Mosel GR</b> <i>Steep Slate Hillside Vineyard, Tart &amp; Flinty</i>	9/14	34
<b>Moscato, Beringer CA</b> <i>Luscious Fruit Expression, Easy Drinking</i>	8/12	30
<b>White Zinfandel Beringer CA</b> <i>Youthful, Sweet, Aromatic Rosé Wine</i>	9/14	34
<b>Palagetto Vernaccia di San Gimignano 2019 Tuscany IT</b> <i>Soft &amp; Creamy, Long-Balanced Mouthfeel</i>	10/15	38

## CHARDONNAY

	6/9	BTL
<b>Joseph Drouhin Macon-Villages 2019 Burgundy FR</b> <i>Unoaked, Medium Body, Lean Acidity</i>	12/18	46
<b>Kendall Jackson Vintners Reserve 2018 CA</b> <i>Oak, Full Body, Buttery, Maritime Climate</i>	11/17	42
<b>Chateau St. Jean 2017 North Coast CA</b> <i>Light Oak, Medium Body, Hint of Butter</i>	9/14	34
<b>Sonoma Cutrer 2018 Russian River CA</b> <i>Aged Sur Lie in New French Oak, Luxurious</i>	16/24	62
<b>Bramito, 2018 Umbria, Italy</b> <i>Tropical &amp; Citrus Fruit Aroma, Elegant &amp; Mineral</i>		49

## PINOT NOIR

	6/9	BTL
<b>Cloudline, 20178 Willamette Oregon</b> <i>Intense Aromatics, Concentrated Fruit, Tea Notes</i>	15/23	58
<b>Robert Mondavi, Private Selection, 2018 Central Coast CA</b> <i>Maritime Climate Produces Fresh Vibrant Fruit</i>	9/14	34
<b>Cherry Pie, 2017 CA</b> <i>Complex, Richly Layered</i>		42
<b>Angeline Reserve, 2018 CA</b> <i>Medium Body, Fine Tannins, Crisp and Dry Finish</i>		34

## MALBEC

	6/9	BTL
<b>Gouguenheim, 2018 Mendoza, Argentina</b> <i>Rich &amp; Smooth, Low Tannins, Aromatic</i>	9/14	34
<b>Amado Sur, 2018 Mendoza, Argentina</b> <i>Oak, Full Body, Intense &amp; Juicy</i>	10/15	42

## MERLOT & BLENDS

	6/9	BTL
<b>Frei Brothers, 2017 Sonoma County CA</b> <i>Deep Color &amp; Flavor, Chocolate &amp; Coffee</i>		42
<b>The Velvet Devil, 2018 Washington</b> <i>Land-to-Hand Harvest, Bordeaux-style, smooth</i>	9/14	34

## INTERESTING REDS

	6/9	BTL
<b>Orin Swift, "Abstract" 2017 CA</b> <i>Over 200 Unique Vineyard Sites; Impossibly Complex</i>		69
<b>The Prisoner, 2018 Napa Valley CA</b> <i>"Farm to Glass" Style Concentrated "Black" Blend</i>		109
<b>Josh Cellars, Legacy 2018 CA</b> <i>A Tribute by Winemaker Joseph Carr to his Father</i>	11/17	42
<b>Hess Treo, 2017 Wine Makers Blend CA</b> <i>Medium Plus Body w/Soft Tannins for Easy Drinking</i>	13/19	59
<b>Bogle, Zinfandel, 2017 Yolo CA</b> <i>Old Vines with Low Yields, Intense, Silky Smooth</i>	9/14	34
<b>M. Chapoutier, Bila Haut, 2017 FR</b> <i>Côtes du Roussillon, Sustainably Farmed, Balanced</i>		45
<b>Chateau Du Ballandreau 2015 Bordeaux FR</b> <i>Organic Grapes, Dense Spicy Wine, Cabernet Lead</i>	11/16	45
<b>Collusion, Columbia, 2017 WA</b> <i>Sustainable Vineyard Subdued Aromas, Bold &amp; Smooth</i>		46
<b>Z Alexander Uncaged, 2017 North Coast CA</b> <i>Delicate Sweetness Extreme Grape Blending Technique</i>		39

## CABERNET

	6/9	BTL
<b>Louis M. Martini, 2018 CA</b> <i>Full Body, Long Graceful Finish, Distinct Oak</i>	12/18	46
<b>Chateau St. Jean, 2018 Sonoma CA</b> <i>Full Body, Vivid Fruit Notes, Oak Overtones</i>	9/14	34
<b>Rodney Strong, 2015 Sonoma CA</b> <i>Aged 16 Months, Rich, Black Pepper, Spicy Oak</i>		52
<b>Joel Gott 815, 2016 CA</b> <i>Bold, Concentrated Black Fruit, Velvety Tannins</i>	15/23	58
<b>Caymus, Wagner Family, 2018 Napa CA</b> <i>Balanced, Rich, Expressive and Impressively Complex</i>		169
<b>Stags Leap Artemis, 2017 Napa CA</b> <i>Full Body, Elegant, Effortlessly Smooth</i>		135
<b>Vigilance, 2017 CA</b> <i>Lighter Style Cabernet, Multilayered, Harmonious</i>		36

## ITALIAN

	6/9	BTL
<b>Chianti Classico-Tenuta di Arceno DOCG 2017 Toscana</b> <i>Excellent Value, Deep Cassis Notes, Leather Aromas</i>	12/18	46
<b>Barolo-Marcari, Brunate, DOCG, 2015</b> <i>100% Syrah, Concentrated Flavor, Firm Tannins</i>		119
<b>Amarone Classico, Masi Costasera DOCG 2015 Toscana</b> <i>Impressive Complexity, Hints of Anise</i>		129
<b>Tignanello Antinori, 2017 Toscana</b> <i>Bright Ruby Red Fruit, Hint of Chocolate</i>		275
<b>Borragiano, DOC, 2017 Toscana</b> <i>Dark &amp; Bold, Fruity with Matching Acidity</i>		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
Guinness 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	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

Reserve one of our spacious private dining areas for your gathering with a customized

Fresh Salt menu for 20+ pp.

Call Anna at 860.339.1318



## SPECIALTY COCKTAILS 13.95

**Fig & Fall Pear Martini**  
Grey Goose La Poire, Figenza  
Elderflower Liqueur, Simple Syrup  
Fresh Lemon Juice

**The Pick of the Patch**  
Brockmans' Gin, Apple Cider  
Honey Simple Syrup  
Lime Juice, Dash of Cinnamon

**The Irish Ginger**  
Irish Whiskey, Bitters,  
Simple Syrup, Splash Soda  
Muddled Orange & Fresh Ginger

**Fall from the Tree**  
Apple Jack Brandy  
Apple Cider, Lemon Juice  
Cinnamon-Simple Syrup, Bitters

**Wild and Stormy**  
Gosling's Dark Rum  
Wild Moon Birch Liqueur (Hartford, CT)

**Woodford in Manhattan**  
Woodford Bourbon  
Woodford Cherry Bitters  
Sweet Vermouth, Woodford Cherry

**Fresh Salt Sombrero Hot | Cold**  
Kahlua, Milk  
Herradura Coffee Liqueur

**Spiced Pumpkin-Espresso Martini**  
Vanilla Vodka, Bailey's, Espresso  
Mozart Chocolat-Pumpkin Liqueur  
Crushed Chocolate Rim

**Old Forester Kentucky Mule**  
Old Forester Bourbon  
Lime Juice, Gosling's Ginger Beer

## SANGRIA 9|13

Red or White

**Hot Harvest Punch**  
Tito's Handmade Vodka  
Fulton's Apple Pie Liqueur  
Apple Cider, Cinnamon Sticks  
Sliced Apples and Oranges

**Hot Toddy**  
Old Forester Bourbon, Honey  
Lemon Juice, Hot Water  
Cinnamon Stick, Clove, Nutmeg