

Happy Valentine's Day

STARTERS

Cream of Parsnip Soup Butter Poached Lobster & Chive	9.95 13.95
Regional Clam Chowder New England Rhode Island "Fresh Salt" Style (Blend of both)	8.95 12.95
Fried Calamari Served with Marinara & Lemon	13.95
Artisanal Cheese Board* Chef's Selection of Local Cheese, Crisp Apple Dried Fruit Compote, Roasted Almonds Toasted Baguette & Cranberry-Walnut Crostini	16.95
Add Prosciutto & Soppressata	9.95
House Made Duck Liver Paté Baguette, Cornichons Pickled Onions, Whole Grain Mustard	15.95
Roasted Red & Gold Beet Salad GF Baby Watercress, Red Onion, Toasted Hazelnuts Goat Cheese Mousse, Blood Orange Vinaigrette	14.95
Classic Caesar Salad Romaine Hearts, Parmigiano Shavings, Lemon Classic Dressing, White Anchovies, Brioche Croutons	13.95
Juniper & Gin Cured Atlantic Salmon Baby Greens, Cucumber, Radish Horseradish-Dill Crème Fraîche, Buckwheat Blinis	15.95

RAW BAR

Littleneck Clams GF	1.95 each
Fresh Oysters GF Featuring Our Commitment to Niantic Bay and Local Farms. Varieties Based on Availability	3.50 each
Extra-Large Shrimp Cocktail Poached in House-Made Pickling Spice Cocktail Sauce, Lemon	4.95 each
Fresh Salt Plateau GF Medium - 3 Clams, 3 Oysters, 3 Shrimp Large - 6 Clams, 6 Oysters, 6 Shrimp	29.95 59.95
Sushi Tuna Triangle DF Tuna Tartare, Sushi Rice, Ponzu, Ginger, Sriracha	16.95
Sea Scallop Tartare Tobiko, Red Pepper, Chives Radish, Lime, Taro Root Chips	16.95

FRESH SALT SPECIALTIES

Fresh Salt Cioppino DF Shrimp, Scallops, Calamari, Mussels, Swordfish Tomato, Capellini, Lobster-Saffron Essence, Crostini <i>Substitute Fresh Spinach for Pasta + 4.95</i>	39.95
Seared Sea Scallops GF Paella Risotto, Shrimp, Chouriço, Saffron Garlic, Tomato & Fava Beans, Red Pepper Jus	29.95
Cast Iron Roasted Coleman's Half Chicken Yukon Gold Potatoes, Rosemary Biscuit Roasted Root Vegetables & Herbs, White Wine Chicken Jus	25.95
Beef Wellington Certified Angus Filet Mignon Wild Mushroom & Belle Bella Farms Foie Gras Baked in Puff Pastry, White & Green Asparagus Sherry Wine Demi-Glace	39.95
House-Aged Angus NY Strip 8 Oz. or 12 Oz. GF Rosemary Roasted Fingerling Potatoes Haricots Verts, Gorgonzola-Truffle Butter	39.95
Wild Boar Bolognese Pancetta, Porcini Mushrooms Red Wine, Carrots, Parmigiano, Pappardelle Pasta	28.95
Wild Mushroom Risotto GF Slow Roasted Carrots, Leeks Fresh Herbs, Parmigiano Reggiano <i>Omit Butter and Cheese for Vegan</i>	29.95
Pepper Crusted Venison Loin Celery Root & Yukon Gold Mashed Potato Roasted Brussels Sprouts, Port Wine	34.95
Lobster Pot Pie Root Vegetables, Herbs Brandy Cream Sauce, Puff Pastry	35.95

Splitting an Entrée 7.95

SIDES

Creamy Garlic Mashed Potatoes	6.95
Fresh Salt Parmigiano-Truffle French Fries	9.95
French Fries	5.95
Sautéed Spinach GF	8.95
Haricots Verts, Butter & Garlic GF	8.95

FEATURED SPARKLING

I Love You Prosecco, Christmas Edition	38
Frexinet Cava Brut Nevada, Spain	42
Veuve Clicquot Brut, Yellow Label, FR	99
Moët Chandon Imperial, FR	109

Additional Selections on Reverse Side



Fresh Salt



Reserve one of our spacious private dining
areas for your private gathering

Call Anna or Kristi at 860.339.1318

CHEFS: JEFFREY RENKL | MONIR | BILL TITUS
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 | *= Contain Nuts

WINE & SPIRITS

CHAMPAGNE & SPARKLING

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

PINOT GRIGIO

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

SAUVIGNON BLANC

	6/9	BTL
Matua, 2019 NZ	10/15	39
<i>Citrus, Smooth Finish</i>		
Oyster Bay, 2019 NZ		44
<i>Bold Citrus, Intense Aromatics, Earthy & Herbal</i>		
Clifford Bay, 2019 NZ		34
<i>Tropical Fruit Aromas, Crisp, Dry, Mineral Finish</i>		
Henry Bourgeois, Les Baronnes Sancerre 2019 Loire, FR	14/21	54
<i>Acidic and Mineral, A Classic Sancerre</i>		

ROSÉ

	6/9	BTL
Terres de St. Louis, 2019 Provence FR	9/14	34
<i>Light, Dry, Bright Berry & Garrigue Notes</i>		
Whispering Angel, 2019 Provence FR		56
<i>Balanced & Mouthwatering, Expertly Crafted</i>		
Gerard Bertrand, 2019 Languedoc FR		42
<i>Summer Fruits, Cassis, Fresh Finish</i>		

INTERESTING WHITES

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

CHARDONNAY

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

PINOT NOIR

	6/9	BTL
Cloudline, 2018 Willamette Oregon	15/23	59
<i>Intense Aromatics, Concentrated Fruit, Tea Notes</i>		
Robert Mondavi, Private Selection, 2018 Central Coast CA	9/14	34
<i>Maritime Climate Produces Fresh Vibrant Fruit</i>		
Bonterra, 2016 Mendocino CA		49
<i>Organic Grapes, Hints of Oak, Lovely Long Finish</i>		
Firesteed, 2019 Oregon		38
<i>Berry & Cherry Flavors, Soft Tannins, Lingering Finish</i>		

MALBEC

	6/9	BTL
Gouguenheim, 2018 Mendoza, Argentina	9/14	34
<i>Rich & Smooth, Low Tannins, Aromatic</i>		
Terrazas, 2018 Mendoza, Argentina	10/15	42
<i>Rich, Juicy, Soft-Well Ripened Tannin</i>		

MERLOT & BLENDS

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

INTERESTING REDS

	6/9	BTL
Orin Swift, "Abstract" 2018 CA		69
<i>Over 200 Unique Vineyard Sites; Impossibly Complex</i>		
The Prisoner, 2018 Napa Valley CA		109
<i>"Farm to Glass" Style Concentrated "Black" Blend</i>		
Josh Cellars, Legacy 2018 CA	11/17	42
<i>A Tribute by Winemaker Joseph Carr to his Father</i>		
Hess Treo, 2017 Wine Makers Blend CA	13/19	59
<i>Medium Plus Body w/Soft Tannins for Easy Drinking</i>		
Bogle, Zinfandel, 2017 Yolo CA	9/14	34
<i>Old Vines with Low Yields, Intense, Silky Smooth</i>		
M. Chapoutier, Bila Haut, 2017 FR		49
<i>Côtes du Roussillon, Sustainably Farmed, Balanced</i>		
Chateau Du Ballandreau 2014 Bordeaux FR	11/16	45
<i>Organic Grapes, Dense Spicy Wine, Cabernet Lead</i>		
Collusion, Columbia, 2017 WA		49
<i>Sustainable Vineyard</i>		
<i>Subdued Aromas, Bold & Smooth</i>		
Z Alexander Uncaged, 2017 North Coast CA		39
<i>Delicate Sweetness</i>		
<i>Extreme Grape Blending Technique</i>		

CABERNET

	6/9	BTL
Louis M. Martini, 2018 CA	12/18	46
<i>Full Body, Long Graceful Finish, Distinct Oak</i>		
Steep Ridge, Lodi CA	9/14	34
<i>Big and Bold, Hints of Cherry & Cassis</i>		
Rodney Strong, 2016 Sonoma CA		52
<i>Aged 16 Months, Rich, Black Pepper, Spicy Oak</i>		
Groth, 2015 Napa CA		88
<i>Full Body, Bold and Smooth Finish</i>		
Joel Gott 815, 2016 CA	15/23	58
<i>Bold, Concentrated Black Fruit, Velvety Tannins</i>		
Caymus, Wagner Family, 2018 Napa CA		169
<i>Balanced, Rich, Expressive and Impressively Complex</i>		
Stags Leap Artemis, 2018 Napa CA		135
<i>Full Body, Elegant, Effortlessly Smooth</i>		
Vigilance, 2017 CA		36
<i>Lighter Style Cabernet, Multilayered, Harmonious</i>		

ITALIAN

	6/9	BTL
Chianti Classico-Tenuta di Arceno DOCG 2017 Toscana	12/18	47
<i>Excellent Value, Deep Cassis Notes, Leather Aromas</i>		
Barolo-Marcari, Brunate, DOCG, 2015		119
<i>100% Syrah, Concentrated Flavor, Firm Tannins</i>		
Amarone Classico, Masi Costasera DOCG 2015 Toscana		129
<i>Impressive Complexity, Hints of Anise</i>		
Tignanello Antinori, 2017 Toscana		279
<i>Bright Ruby Red Fruit, Hint of Chocolate</i>		

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



JOIN US FOR OUR
THREE-COURSE SUNDAY BRUNCH

EVERY SUNDAY 10:30AM - 2:30PM

SPECIALTY COCKTAILS 13.95

Winter Pear Martini	Wild and Stormy
Pear Vodka, Figenza, St. Germain	Gosling's Dark Rum
Fresh Lemon Juice, Simple Syrup	Wild Moon Birch Liqueur (Hartford, CT)
Eye on the Pie's, Pumpkin Martini	Fresh Salt Sombraero
Van Gogh Vanilla Vodka, Bailey's	Kahlua, Special Seasoned Milk
Spiced Pumpkin Simple Syrup	House-made Herradura Coffee Tequila
Mozart Chocolate Cream-Pumpkin Spice	Cold Winter Apple
The Miraculously Merry Mojito	Jack Daniel's Apple, Lime Juice
House Made Spiced Rum, Mint	Ginger Beer, Cranberry & Rosemary
Fresh Lime Juice, Splash of Club Soda	Empress Lemonade
Spiced Orange-Vanilla Simple Syrup	Empress 1908 Gin
	Honey Simple Syrup, Lemonade

Winter Aperol Spritz	Holiday Cider
Aperol, Prosecco	Brown Sugar Bourbon
Cranberry Juice, Club Soda	Cinnamon Simple Syrup, Apple Cider
Woodford in Manhattan 16.95	Apfel Apple Liqueur, Spash of Club Soda
Woodford Bourbon	Hot Harvest Punch
Woodford Cherry Bitters	Jack Daniel's Apple
Sweet Vermouth, Woodford Cherry	Apple Cider, Cinnamon Sticks
	Sliced Apples and Oranges
	Hot Toddy
	Old Forester Bourbon, Hot Water
	Lemon Juice, Honey Simple Syrup
	Cinnamon Stick, Clove, Nutmeg

HOUSE MADE SANGRIA 9|13

Red or White