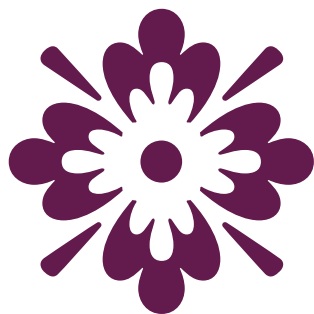


**WHY CHOO CHOO LOUNGE?** Old Saybrook shares a rich history of train travel, beginning with the arrival of the first Shoreline Train on July 1, 1852. Guests would travel from New York to enjoy dinner and accommodations at the famous Pease House, located where the Marina Point Villas are today. The imagery of this era has been recreated by two commissioned artworks painted by widely acclaimed local artist Tony Falcone: a mural depicting the #2 train coming across the tracks from Fenwick, and a framed painting of the Roundhouse turning station which was located just north of Saybrook Point. Interior designer Lisa Silver, who designed the original Saybrook Point Inn, has created a bygone era ambiance which is complemented by the 30-ft. long "Les Zincs" pewter bar top which is hand-crafted only by Ateliers Nectoux located in Puteaux, France.



Classic cocktails are served, many originally documented by Connecticut-born Jerry Thomas in the first ever publication of cocktail recipes in 1862. Ask to see a copy of our reprint from Londoner Harry Craddock's 1930 *The Savoy Cocktail Book* referencing Thomas as the world's best bartender.



## STARTERS

<b>Artisanal Cheese Board</b>	19.95
Chef's Selection of Local Cheese, Crisp Apple Dried Fruit Compote, Roasted Almonds Toasted Baguette & Cranberry-Walnut Crostini	
Add Charcuterie:	
Genoa Salami, Soppressata, Prosciutto, plus...	10.95
<b>Regional Clam Chowder</b>	9.95   13.95
New England Rhode Island GF   DF "Fresh Salt" Style (Blend of both)	
<b>Fried Calamari</b> DF	13.95
Marinara Sauce & Lemon	
<b>Fresh Salt Sriracha Calamari</b> DF	16.95
Sweet Chili Glaze, Sweet Peppers Scallions, Sesame Seeds, Wasabi	
<b>Grilled Spanish Octopus</b> GF   DF	19.95
Roasted Garlic & Lemon Hummus Cucumber Salad, Extra Virgin Olive Oil, Crostini	

## RAW BAR

<b>Littleneck Clams</b> GF	1.95 each
<b>Fresh Oysters</b> GF	3.95 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>Ahi Tuna Poke Bowl</b> DF	21.95
Jasmine Rice, Scallions, Pink Sea Salt Ginger, Red Peppers, Sea Vegetables Avocado, Sesame Seeds, Edamame Carrots, Crispy Red Onion, Sesame-Soy Dressing	
<b>Tuna Triangles</b>	18.95
Tuna Tartare, Sushi Rice Ponzu Sauce, Pickled Ginger, Sriracha	

## SIDES

Hand-Cut Fresh Salt Kettle Chips	GF   DF	3.95
Parmigiano-Truffle French Fries	GF	9.95
French Fries	GF   DF	5.95
Sweet Potato Fries	GF   DF	6.95

## CLASSIC COCKTAILS

<p><b>De-Railed</b> 14.95 Tito's, Amaretto di Saronno, Orange Juice</p> <p><b>Sidecar</b> 14.95 Hennessy VS, Cointreau, Lemon Juice</p> <p><b>Gin Rickey</b> 14.95 Bombay Sapphire, Club Soda, Lime Juice</p> <p><b>Old Fashioned Red Eye Express</b> 14.95 Brugal 1888 Rum, Muddled Orange-Woodford Cherries, Splash Club Soda</p>
---

CHEFS: JEFFREY RENKL | MONIR | BILL TITUS  
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
<b>Moet 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>Rivarose Brut Rosé, France</b> <i>Delicate &amp; Crisp, Fresh &amp; Fruity, Strawberry Aroma</i>	9 34

## PINOT GRIGIO

	6/9	BTL
<b>Cavazza, 2019 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, 2019 NZ</b> <i>Bold Citrus, Intense Aromatics, Earthy &amp; Herbal</i>		44
<b>Clifford Bay, 2019 NZ</b> <i>Tropical Fruit Aromas, Crisp, Dry, Mineral Finish</i>		34
<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>	10/15	38
<b>Whispering Angel, 2019 Provence FR</b> <i>Balanced &amp; Mouthwatering, Expertly Crafted</i>		58
<b>Grand Baillard, 1liter, 2019 FR</b> <i>Light, Dry, Fresh Finish</i>	9/14	43

## 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>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>Simi Select, Sonoma, CA</b> <i>Citrus, Apple, Pear, Vanilla</i>	11/17	42
<b>Chateau St. Jean 2017 North Coast CA</b> <i>Light Oak, Medium Body, Hint of Butter</i>	9/14	35
<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>Clean, Unoaked Finish</i>		49
<b>Kendall Jackson Vintners Reserve 2018 CA</b> <i>Oak, Full Body, Buttery, Maritime Climate</i>		44

## PINOT NOIR

	6/9	BTL
<b>Cloudline, 2018 Willamette Oregon</b> <i>Intense Aromatics, Concentrated Fruit, Tea Notes</i>	15/23	59
<b>Robert Mondavi, Private Selection, 2018 Central Coast CA</b> <i>Maritime Climate Produces Fresh Vibrant Fruit</i>	9/14	34

## MALBEC

	6/9	BTL
<b>Gouguenheim, 2018 Mendoza, Argentina</b> <i>Rich &amp; Smooth, Low Tannins, Aromatic</i>	9/14	34
<b>Terrazas, 2018 Mendoza, Argentina</b> <i>Rich, Juicy, Soft-Well Ripened Tannin</i>	10/15	39

## MERLOT

	6/9	BTL
<b>Sterling, Vintner's Collection, CA</b> <i>Rich Black Fruits, Spicy Oak Aroma, Silky Finish</i>	10/15	39
<b>The Velvet Devil, 2018 Washington</b> <i>Land-to-Hand Harvest, Bordeaux-style, Smooth</i>	9/14	34
<b>Duckhorn, Napa 2018 CA</b> <i>Medium Body, Creamy Tannins, Cassis, Plum, Vanilla</i>		119

## INTERESTING REDS

	6/9	BTL
<b>Orin Swift, "Abstract" 2018 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>Chateau Malbat 2019 Bordeaux FR</b> <i>Organic Grapes, Dense Spicy Wine, Cabernet Lead</i>	9/14	34
<b>Ridge, Zinfandel, Paso Robles, 2018 CA</b> <i>Orange Peel-Blue &amp; Black Berry Aromas, Soft Finish</i>		75

## CABERNET

	6/9	BTL
<b>Bonanza, Wagner Family, 2018 CA</b> <i>Dark Berries and Vanilla Flavors, Soft Tannins</i>	12/18	46
<b>Steep Ridge, Lodi CA</b> <i>Big and Bold, Hints of Cherry &amp; Cassis</i>	9/14	34
<b>Rodney Strong, 2016 Sonoma CA</b> <i>Aged 16 Months, Rich, Black Pepper, Spicy Oak</i>		54
<b>Groth, 2015 Napa CA</b> <i>Full Body, Bold and Smooth Finish</i>		119
<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, 2018 Napa CA</b> <i>Full Body, Elegant, Effortlessly Smooth</i>		135
<b>Tamarack Cellars, 2014 Columbia Valley, WA</b> <i>Concentrated Red Fruit, Balanced-Smooth Finish</i>		89
<b>Louis M. Martini, 2018 CA</b> <i>Full Body, Long Graceful Finish, Distinct Oak</i>		48

## ITALIAN

	6/9	BTL
<b>Chianti Classico-Castello D'Albola DOCG 2016 Toscana</b> <i>Lots of Earthy Notes, Nice Depth, Dry Finish</i>	12/18	47
<b>Barolo, Ceretto DOCG, 2015</b> <i>Roses, Tart Cherries Aroma, Hints of Truffle</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>		279

## CONNECTICUT BREWS & CRAFT

Switchback Red Ale	7
Thimble Island American Ale	7
Thimble Island Ghost Double IPA	7.5
Guinness Draught	8
Night Swim'ah Revival Brewing	8.5
Mystic Bridge IPA	6.5
Two Roads Double IPA	7.5

## LIGHT & OTHER BEER

Bud Light	5.5	Heineken	7
Coors Light	5.5	Sam Adams Seasonal	7
Corona Extra	7	Stella Artois	7
Michelob Ultra	5.5	Truly Spiked Soda	7

JOIN US FOR OUR  
SUNDAY BRUNCH BUFFET

EVERY SUNDAY 10:30 AM - 2:30 PM



Celebrate with us!  
Book your party today.  
Private rooms  
available for private events.

Rental fee applies

## SPECIALTY COCKTAILS

**Summer Pear Martini** 14.95  
Pear Vodka, Figenza, St. Germain  
Fresh Lemon Juice, Simple Syrup

**Empress Lemonade** 13.95  
Empress 1908 Gin  
Honey Simple Syrup, Lemonade

**Woodford in Manhattan** 17.95  
Woodford Bourbon  
Woodford Cherry Bitters  
Sweet Vermouth, Woodford Cherry

**Key Lime Pie Martini** 13.95  
Van Gogh Vanilla Vodka  
Pineapple Juice, Fresh Lime Juice

**Aperol Spritz** 13.95  
Aperol, Orange  
Prosecco, Club Soda

**Pomegranate Lemon Drop** 14.95  
Ketel One Citroen  
Pama Liqueur, Fresh Lemon  
Pomegranate Juice, Sugared Rim

**La Pinta Paloma** 13.95  
La Pinta Pomegranate Tequila  
Lemon Juice, Grapefruit Juice  
Ginger Beer, Simple Syrup

**Strawberry Basil Smash** 13.95  
Tito's Vodka  
Fresh Basil, Strawberries  
Lime Juice, Simple Syrup

**Hugo Spritz** 13.95  
St. Germain, Prosecco  
Simple Syrup, Muddled Mint & Lime

**Spicy Margarita** 13.95  
Tanteo Tequila  
Ripe Margarita Mix  
Pineapple Juice  
Black Hawaiian Sea Salt Rim

### RED OR WHITE SANGRIA

Eppa Suprafruta  
6 Oz. 10  
9 Oz. 15