### STARTERS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Maine Lobster Bisque</td>
<td>11.95</td>
</tr>
<tr>
<td>Butter Poached Lobster, Tarragon, Whipped Crème Fraiche with Chives</td>
<td>15.95</td>
</tr>
<tr>
<td><strong>Regional Clam Chowder</strong></td>
<td>8.95</td>
</tr>
<tr>
<td>New England, Rhode Island, “Fresh Salt” Style (Blend of both)</td>
<td>12.95</td>
</tr>
<tr>
<td>Fried Calamari DF</td>
<td>13.95</td>
</tr>
<tr>
<td>Marinara Sauce &amp; Lemon</td>
<td></td>
</tr>
<tr>
<td><strong>Artisanal Cheese Board</strong></td>
<td>17.95</td>
</tr>
<tr>
<td>Chef’s Selection of Local Cheeses, Dried Fruit Compote, Crisp Apple, Roasted Almonds, Toasted Baguette &amp; Cranberry Walnut Crostini</td>
<td></td>
</tr>
<tr>
<td>Add Charcuterie: Genoa Salami, Soppressata, Prosciutto plus…</td>
<td>10.95</td>
</tr>
<tr>
<td><strong>Baked Liuzzi’s Ricotta Cheese</strong></td>
<td>13.95</td>
</tr>
<tr>
<td>Rosemary Infused Honey, Roasted Garlic Grilled Ciabatta Crostini</td>
<td></td>
</tr>
<tr>
<td><strong>Classic Caesar Salad</strong></td>
<td>13.95</td>
</tr>
<tr>
<td>Romaine Hearts, Parmigiano Shavings, White Anchovies, Brioche Croutons, Classic Dressing</td>
<td></td>
</tr>
<tr>
<td><strong>Roasted Red &amp; Golden Beet Salad</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>Watercress, Red Onion, Toasted Hazelnuts Goat Cheese Mousse, Blood Orange Vinaigrette</td>
<td></td>
</tr>
<tr>
<td><strong>Oysters Rockefeller</strong></td>
<td>4.95</td>
</tr>
<tr>
<td>Spinach, Garlic, Fennel, Pernod</td>
<td></td>
</tr>
</tbody>
</table>

### RAW BAR

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Littleneck Clams</td>
<td>1.95</td>
</tr>
<tr>
<td>GF</td>
<td>DF</td>
</tr>
<tr>
<td>Fresh Oysters</td>
<td>3.50</td>
</tr>
<tr>
<td>GF</td>
<td>DF</td>
</tr>
<tr>
<td>Featuring Niantic Bay Oysters</td>
<td></td>
</tr>
<tr>
<td>Extra Large Shrimp Cocktail GF, DF</td>
<td>5.25</td>
</tr>
<tr>
<td>Poached with our House Made Pickling Spice</td>
<td></td>
</tr>
<tr>
<td><strong>Fresh Salt Plateau</strong></td>
<td>29.95</td>
</tr>
<tr>
<td>GF</td>
<td>DF</td>
</tr>
<tr>
<td>Medium- 3 Clams, 3 Oysters, 3 Shrimp</td>
<td></td>
</tr>
<tr>
<td>Large- 6 Clams, 6 Oysters, 6 Shrimp</td>
<td>59.95</td>
</tr>
<tr>
<td><strong>Sushi Tuna Triangles</strong></td>
<td>16.95</td>
</tr>
<tr>
<td>DF</td>
<td></td>
</tr>
<tr>
<td>Tuna Tartare, Sushi Rice, Ponzu, Ginger, Sriracha</td>
<td></td>
</tr>
</tbody>
</table>

### FRESH SALT SPECIALTIES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Fresh Salt Cioppino</strong></td>
<td>29.95</td>
</tr>
<tr>
<td>DF</td>
<td></td>
</tr>
<tr>
<td>Shrimp, Scallops, Calamari, Mussels, Swordfish Tomato, Capellini, Lobster-Saffron Essence, Crostini Substitute Fresh Spinach for Pasta</td>
<td>39.95</td>
</tr>
<tr>
<td>Seared Sea Scallops</td>
<td>39.95</td>
</tr>
<tr>
<td>GF</td>
<td></td>
</tr>
<tr>
<td>Lobster Risotto, Butternut Squash Purée Snow Peas, Lemon-herb Beurre Blanc, Parsnip Crisp</td>
<td></td>
</tr>
<tr>
<td>Pan Roasted All-Natural Chicken Breast</td>
<td>25.95</td>
</tr>
<tr>
<td>Yukon Gold, Sweet Potato &amp; Brussels Sprout Hash Herbed Chicken Jus</td>
<td></td>
</tr>
<tr>
<td>Beef Wellington</td>
<td>45.95</td>
</tr>
<tr>
<td>Certified Angus Filet Mignon Wild Mushrooms &amp; Bella Bella Farms Foie Gras Baked in Puff Pastry</td>
<td></td>
</tr>
<tr>
<td><strong>House-Aged Certified Angus Beef NY Strip 12 oz</strong></td>
<td>39.95</td>
</tr>
<tr>
<td>GF</td>
<td></td>
</tr>
<tr>
<td>Rosemary Roasted Fingerling Potatoes Haricots Verts, Gorgonzola-Truffle Butter</td>
<td></td>
</tr>
<tr>
<td>Paella for 2</td>
<td>32.95 pp</td>
</tr>
<tr>
<td>Shrimp, Chicken, Sausage Saffron, Tomato, Peas, Haricots Verts</td>
<td></td>
</tr>
<tr>
<td>Mushroom &amp; Butternut Squash Ragout</td>
<td>29.95</td>
</tr>
<tr>
<td>Garnellini Pasta, Winter Vegetables Steamed Tomatoes, Parmigiano Reggiano</td>
<td></td>
</tr>
<tr>
<td>Grilled Venison Tenderloin</td>
<td>39.95</td>
</tr>
<tr>
<td>Roasted Celery Root &amp; Yukon Gold Mashed Rosemary Roasted Apples &amp; Shallots Brussels Sprouts, Red Wine Jus</td>
<td></td>
</tr>
<tr>
<td>Lobster Pot Pie</td>
<td>35.95</td>
</tr>
<tr>
<td>Root Vegetables, Fresh Herbs Brandy Cream Sauce, Puff Pastry</td>
<td></td>
</tr>
<tr>
<td>Grilled North Atlantic Salmon</td>
<td>23.95</td>
</tr>
<tr>
<td>Fennel Purée, Saffron Tapico Caviar Winter Citrus Salad, Chive Oil</td>
<td></td>
</tr>
<tr>
<td>Splitting an Entrée</td>
<td>7.95</td>
</tr>
</tbody>
</table>

### SIDES

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Mashed Potatoes</td>
<td>6.95</td>
</tr>
<tr>
<td>Fresh Salt Parmigiano-Truffle French Fries</td>
<td>9.95</td>
</tr>
<tr>
<td>French Fries</td>
<td>5.95</td>
</tr>
<tr>
<td>Sautéd Spinach</td>
<td>8.95</td>
</tr>
<tr>
<td>GF</td>
<td>DF</td>
</tr>
<tr>
<td>Grilled Asparagus</td>
<td>9.95</td>
</tr>
<tr>
<td>GF</td>
<td>DF</td>
</tr>
</tbody>
</table>

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**HAPPY VALENTINE’S DAY**

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

Call Anna or Kristi at 860.339.1318

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**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**
CHAMPAGNE & SPARKLING

Domaine Chandon Brut Classic, CA 59
Fresh Lime Juice, Splash of Club Soda

Moet Et Chandon, Brut Imperial, FR 109
An Iconic Champagne, Soaring Acidity

Veuve Clicquot Brut Yellow Label, FR 99
Tiny Bubbles & Fruit Forward

I Love You Proscecco, 187 ml, Veneto, Italy 13
Villa Jolanda Limited Edition, Charmat Method

5 Oz BTL

Freixenet Cava Brut Carta Nevada, Spain 9
Medium Bubbles, Fresh Apple & Citrus Notes

Angeli, Prosecco, DOC Italy 10
Tropical Notes, Lingering Finish

Segura Viudas Cava Brut Rosé, Spain 9
Delicate & Crisp, Fresh & Fruity, Strawberry Aroma

PINOT GRIGIO

Cavazza, 2019 Veneto, IT 10/15
Light Body, Delicate, Crisp & Mineral

Angelini, 2019 Veneto, IT 10/15
Medium Body, Bone Dry, Refreshing

SAUVIGNON BLANC

Matua, 2019 NZ 10/15
Sauvignon, Smooth Finish

Oyster Bay, 2019 NZ 44
Bold & Intense Aromatics, Earthy & Herbal

Clifford Bay, 2019 NZ 34
Tropical Fruit Aromas, Crisp, Dry, Mineral Finish

Henry Bourgeois, Les Baronnies Sancerre 14/21
Dry & Fresh, Perfectly Balanced

Rosié, 2016 Mendocino CA 10/15
Fresh Vibrant Fruit

WHITE ZINFANDEL BERINGER CA

The Prisoner, 2018 Napa Valley CA 10/15
Bold, Concentrated Black Fruit, Velvety Tannins

INTERESTING WHITEs

White Bordeaux Chateau Bonnet 10/15
Dry, Intense Tropical Aroma, Long-Tangy Finish

Albarino, Veira de la Plata 2019 SP 10/15
Light Body, Fresh & Crisp, Mineral & Lemon

Riesling, Züm, 2018 Mosel Germany 9/14
Aged Sun Rip, New French Oak, Luxurious

Veuve Clicquot Brut Yellow Label, FR 10/15
Soft & Creamy, Long-Balanced Mouthfeel

INTERESTING REDs

Chardonnay 9/10
Joseph Drouhin Macon-Villages
2019 Burgundy FR
Unoaked, Medium Body, Lean Acidity

Seven Falls Cellars 11/17
Columbia Valley 2017 WA
Oak, Full Body, Buttery

Chateau St. Jean 9/14
2017 North Coast CA
Light Oak, Medium Body, Hint of Butter

PINOT NOIR

Cloudline, 2018 Willamette Oregon 9/14
Intense Aromatics, Concentrated Fruit, Tea Notes

Robert Mondavi, Private Selection, 2018 Central Coast CA 9/14
Maritime Climate Produces Fresh Vibrant Fruit

Bottone, 2016 Mendocino CA 12/18
Organic Grapes, Hints of Oak, Lovely Long Finish

Firesteel, 2018 Oregon 38
Berry & Cherry Flavors, Soft Tannins, Lingering Finish

MALBEC

Gouguenheim, 2018 Mendoza, Argentina 9/14
Rich & Smooth, Low Tannins, Aromatic

Terra Rossa, 2018 Mendoza, Argentina 10/15
Juicy, Soft-Well Ripened Tannin

MERLOT & BLENDS

Frei Brothers, 2017 Sonoma County CA 9/14
Deep Color & Flavor, Chocolate & Coffee

The Velvet Devil, 2018 Washington 9/14
Land-to-Hand Harvest, Bordeaux-style, Smooth

INTERESTING REDs

Orin Swift, "Abstract" 2018 CA 9/10
Over 200 Unique Vineyard Sites; Impossibly Complex

The Prisoner, 2018 Napa Valley CA 10/9
"Farm to Glass" Style Concentrated "Black" Blend

Hess Treo, 2017 Wine Makers CA 9/13
A Tribute to Winemaker Joseph Carr to his Father

Hess Treo, 2017 Wine Makers CA 9/13
Aged in New French Oak, Luxurious

Old Vines with Low Yields, Intense, Silky Smooth

M. Chapoutier, Bila Haut, 2017 FR 49
Côtes du Roussillon, Sustainable Farmed, Balanced

Chateau Du Ballandreau 11/16
Organic Grapes, Dense Spicy Wine, Cabernet Lead

Collusion, Columbia, 2017 WA 49
Sustainable Vineyard

Sliced Apples and Oranges

Hot Harvest Punch
Jack Daniel’s Apple
Apple Cider, Cinnamon Sticks
Sliced Apples and Oranges

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

SPECIALTY COCKTAILS

Winter Pear Martini
Pear Vodka, Figzena, St. German
Fresh Lemon Juice, Simple Syrup

Sannottini
Pomegranate Liquor
Pomegranate Vodka, Pomegranate Juice

Orange-Spiced Mojito
House Made Spiced Rum, Mint
Fresh Lime Juice, Splash of Club Soda
Spiced Orange-Vanilla Simple Syrup

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

Cold Winter Apple
Jack Daniel’s Apple, Lime Juice
Ginger Beer, Cranberry & Rosemary

Chambord Spritz
Empress Lemonade
Empress 1908 Gin

Winter Aperol Spritz
Aperol, Proscecco
Cranberry Juice, Club Soda

“Berry” White
Svedka Raspberry, Chambord
White Chocolate Liqueur

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

CA PEBNER

Louis M. Martini, 2018 CA 12/18
Full Body, Long Graceful Finish, Distinct Oak

Stipe Ridge, Lodi CA 9/14
Big and Bold, Hints of Cherry & Cassis

Rodney Strong, 2016 Sonoma CA 52
Aged 16 Months, Rich, Black Pepper, Spicy Oak

Groth, 2015 Napa CA 88
Full Body, Bold and Smooth Finish

JOEL GOTT 815, 2016 CA 15/23
Bold, Concentrated Black Fruit, Velvety Tannins

CAMYS, WAGNER FAMILY, 2018 NAPA CA 169
Balanced, Rich, Expressive and Impressive Complex

STAGS LEAP ARTEMIS, 2018 NAPA CA 135
Full Body, Elegant, Effortlessly Smooth

TAMARACK CELLARS, 2014 CALIFORNIA WHITE 88
Concentrated Red Fruit, Balanced-Smooth Finish

VIGILANCE, 2017 CA 36
Lighter Style Cabernet, Multilayered, Harmonious

ITALIAN

Chianti Classico-Castello D’Albola 1278
Lots of Earthy Notes, Nice Depth, Dry Finish

Barolo-Marcarini, Brunata, DOCG, 2015 119
100% Syrah, Concentrated Flavor, Firm Tannins

Amaroni Classico, Masi Costasera 129
Impressive Complexity, Hints of Anise

TIGNANELLO ANTONIN, 2017 TOSCANA 279
Bright Ruby Red Fruit, Hint of Chocolate

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 Swain’s Revival Brewing 8.5

Angry Orchard Cider 6.5
Mystic Bridge IPA 6.5

LIGHT & OTHER BEER

Amstel Light 6.5
Bud Light 6.5
Budweiser 6.5
Coors Light 5.5
Michelob Ultra 5.5
Truly Spiked Soda 6.5

HOUSE MADE SANGRIA

Red or White