

RAW BAR

Fresh Oysters * 3.95each
Featuring our Commitment to Cool Local Waters, We Offer a Variety Based on Availability

Fresh Salt Plateau *
Medium 33.95
3 Clams, 3 Oysters
3 Wild Gulf Shrimp

Tuna Triangles* 27.95
Tuna Tartare, Sushi Rice, Ponzu Sauce
Pickled Ginger, Sriracha Aioli

Wild Shrimp Cocktail 5.95each
Extra Large
House-Made Poached
Pickling Sauce

Large 64.95
6 Clams, 6 Oysters
6 Wild Gulf Shrimp

Little Neck Clams * 1.95 each

Seaweed Salad 9.95

SMALL PLATES

Regional Clam Chowder
New England | Rhode Island
"Fresh Salt" Style (blend of both)
Cup 11.95 | Bowl 16.95

Warm Pretzel 8.95
Beer Cheese, Honey Mustard

Sweet Pea & Liuzzi Ricotta Bruschetta 19.95
House Cured Salmon Gravlax, Radish, Chive

Potato, Leek, Truffle Soup GF | V
Butter Poached Lobster, Chives
Cup 12.95 | Bowl 16.95

Crispy Chicken Finger Platter DF 20.95
French Fries, Cole Slaw, Lemon
Plain or Mango Habanero Sauce

SALADS

Romaine, Radicchio
Baby Kale Caesar 12.95 | 16.95
Parmigiano Shavings, White Anchovies
Brioche Croutons, Classic Caesar Dressing

Spring Greens Salad GF 12.95 | 17.95
Baby Arugula, Watercress
Shaved Carrots, Cucumber, Radish
Fennel, Golden Beets, Tarragon Vinaigrette

From the Grill: Chicken 10.95 | Shrimp 5.95 each | Salmon 12.95

Additions: Prosciutto di Parma 8.95 | Butter Poached Lobster 32.95 | Avocado Half 4.95

CHOO CHOO FEATURES

Bison Burger Sliders (2) 16.95
Bacon, Blue Cheese, Roasted Shallot Aioli
Toasted Brioche Slider Rolls

Fried Cauliflower & Brussels Sprouts 15.95
Bacon, Raisins, Toasted Almonds, Hot Honey

Garlic-Parmesan Chicken Wings 14.95
Ranch Dressing, Celery

Flatbread 18.95
Shrimp, Bacon, Basil
Olive Oil, Garlic, Parmesan

FRESH SALT CLASSICS

Traditional Cheeseburger* 22.95
Grilled Certified Angus Beef, Lettuce, Tomato
Onion, Toasted Potato Roll, Choice of Cheese

Steamed PEI Mussels 23.95
'Nduja, Tomatoes, White Beans, Ciabatta Crostini

CT Lobster Roll 39.95
Warm Buttered Lobster
Grilled New England Brioche Roll
Parmigiano-Truffle Tater Tots, Coleslaw, Lemon

Spring Vegetable Risotto 21.95
Carrot-Ginger Butter Sauce, Chives

Local, Classic Fried Calamari 20.95
Marinara Sauce, Lemon

Fish n' Chips 29.95
Battered, Fried, Fresh & Local
French Fries, Lemon, Tartar Sauce

Local Fresh Salt Sriracha Fried Calamari 22.95
Sweet Chili Glaze, Sweet Peppers
Scallions, Sesame Seeds, Wasabi

ACCOMPANIMENTS

French Fries 7.95
Sweet Potato Fries 7.95
House-Made Malted Kettle Chips 4.95
Parmigiano-Truffle Fries 10.95
Coleslaw 5.95

Mashed Potatoes 8.95
Grilled Asparagus 11.95
Sliced Half Avocado 4.95
Sauteed Spinach, Olive Oil, Garlic 9.95
Parmigiano-Truffle Tater Tots 10.95

CHEFS

Jeffrey Renkl | Monir | Bill Titus

GF = Gluten Free V = Vegetarian DF = Dairy Free ** Contain Nuts

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.

Saybrook Point Resort & Marina | Saybrook.com

WINE BY THE GLASS

SPARKLING

I Love you Prosecco, IT .187ml
14
Gloria Ferrer Brut, Sonoma, CA
12 | 47
Hampton Water, Bubbly Rosé
17 | 67

PINOT GRIGIO

Chloe, Trentino Alto Adige, IT
12 | 18 | 47
Angelini, Veneto, IT
14 | 21 | 55

SAUVIGNON BLANC

Lobster Reef, NZ
12 | 18 | 47
Sancerre of the Moment, FR
19 | 28.5 | 75

ROSÉ

Hampton, Water, FR
14 | 21 | 55
Miraval, FR
19 | 28.5 | 76

CHARDONNAY

Raeburn Winery, CA
13 | 16.5 | 43
Sonoma Cutrer, CA
16 | 24 | 63

INTERESTING WHITES

Dr. Konstantin Frank
Dry Riesling, NY
12 | 18 | 47
Nivole, Moscato, IT
13 | 19.5 | 51
Albarino
Veira de la Plata, SP
12 | 18 | 47

CABERNET

Swanson, Napa, CA
17 | 25.5 | 67
Chateau Ste. Michelle
Ethos, WA
14 | 21 | 55
Scattered Peaks, Napa, CA
20 | 30 | 79

PINOT NOIR

Z. Alexander Brown
Uncaged, Sonoma, CA
11 | 16.5 | 43
Cloudline
Willamette Valley, Oregon
16 | 24 | 63

MERLOT

Oberon, Napa, CA
16 | 24 | 63

MALBEC

Gouguenheim, Mendoza, AR
11 | 16.5 | 43

OLD WORLD REDS

Castello di Monsanto
Chianti Classico, DOCG
Toscana, IT
18 | 27 | 71
Chateau Malbat, Bordeaux, FR
11 | 16.5 | 43
Côte Mas, Syrah-Grenache
Languedoc-Rousillon, FR
11 | 16.5 | 43

Red or White Sangria
14 | 21

WINE BY THE BOTTLE

SPARKLING

Taittinger Brut La Francaise 193
Delicate, Peach, White Flower & Vanilla
Josh Cellars, Seaswept, Sparkling, CA 43
Bright, Clean & Citrusy, Lively Bubbles
Laurent-Perrier Brut La Cuvée, FR 165
Lightly Toasty & Vibrant Flavorful & Intense
Laurent-Perrier, Brut Rosé, FR 220
Intense Berry Flavor, Rounded Finish
Bollinger
Champagne Brut PN AYC, FR 295
Notes of Honey, Quince & Candied Fruit
Veuve Clicquot Yellow Label, FR 160
Tiny Bubbles & Fruit Forward

SAUVIGNON BLANC

Domaine Jean-Paul Sancerre, FR 75
Lively, Fresh & Floral, Citrus Aromas
Domaine des Grandes Perrières
Sancerre, FR 75
Spice & Lively Acidity Finish
Château de Vallagon
Touraine, Loire Valley, FR 47
Bright & Lively, Lychee-Lime Zest Aromas
Groth, Napa Valley, CA 69
Grapefruit, Melon, Mango, Kiwi Aromas

ROSÉ

Il Borro, Toscana Borrerosa, IT 55
Fruity, Sour & Marasca Cherries Aromas
Whispering Angel, Provence, FR 79
Balanced & Mouthwatering

CHARDONNAY

Jordan Russian River, Sonoma, CA 99
Fuji Apple, Grapefruit & Lime Aromas
Joseph Drouhin
Macon-Villages, FR 67
Fresh, Light, Very Pleasant Aftertaste
Cakebread, Napa, CA 127
Apple, Citrus & Pear Aromas, Long Finish

INTERESTING WHITES

Marchesi Antinori Tenuta Gaudio
Vermentino di Bolgheri 90
Citrus Aromas, Elderflowers Notes
Palagetto Vernaccia
San Gimignano, Tuscany, IT 55
Soft & Creamy, Long-Balanced Mouthfeel
Chateau Bonnet Bordeaux Blanc, FR 50
Dry, Intense Tropical Aroma, Tangy Finish

PINOT NOIR

Ken Wright Cellars, Oregon 68
Ripe Cherry, Plum & Blackberry Flavor
Twomey, Russian River, CA 148
Red Fruits, Boysenberries & Hint of Oak
CrossBarn, Sonoma Coast, CA
Pomegranate, Black Cherry, Bay Leaf

CABERNET

Stag's Leap Winery, CA 152
Rich Dark Fruit Notes
Mouthwatering Finish
Groth, Napa CA 139
Full Body, Bold, Smooth Finish
Far Niente, Napa Valley, CA 289
Mixed Berries, Black Tea, Spice Flavors
Raymond, North Coast, CA 87
Strawberry & Plum Flavors
Quilt, Wagner Family, Napa CA 99
Crème de Cassis, Hazelnut, Cocoa Aromas
Silver Oak, Alexander Valley, CA 284
Red Cherry, Raspberry, Blackberry Notes
Chappellet, Pritchard Hill, Napa, CA 352
Rich, Robust Tannins, Dark Berry Flavors
Caymus Wagner Family, Napa CA 169
Balanced, Rich Impressively Complex
Jordan, Alexander Valley, CA 127
Black Cherry, Boysenberry, Fig Aromas

MERLOT

Duckhorn, Napa, CA 139
Medium Body, Creamy Tannins
Cassis, Plum, Vanilla
Silverado Stags Leap District, CA 99
Medium Bodied
Red Plum & Cherries Flavor

INTERESTING REDS

Orin Swift, "Abstract", CA 81
Over 200 Unique Vineyard Sites
Impossibly Complex
Opus One, Napa, CA 472
Cassis, Blackberry, Black Cherry Aroma
The Prisoner, Napa Valley CA 109
"Farm to Glass" Style
Concentrated "Black" Blend
Louis Bernard
Châteauneuf-du-Pape, FR 148
Full Bodied, Red Plum & Cherries Flavor

CONNECTICUT BREWS

Myrcene Ale Co. Old Saybrook

SPR Harbor Master



NEIPA, 16 oz 11

Happy Lil Pils, 16 oz. 10

New England Brewing Co.

Fuzzy Baby Ducks IPA 8

Sea Hag IPA 8

Two Roads Co.

Road 2 Ruin Double IPA 9.5

Bud Light 8

Michelob Ultra 8

Blue Moon 8

Miller Lite 8

Sam Adams Seasonal 9

Peroni, Nastro Azzurro 9

Stella Artois 9

Corona Extra 8

Guinness Draught 10

Nütrl 8

Sun Cruiser Lemonade 9

N/A Athletic Run Wild 8

N/A Heineken "0" 8

N/A Guinness 8

MOCKTAILS

Naloma 11.95

Fresh Lime, Grapefruit, Grapefruit Tonic

Pomegranate Mimosa 12.95

N/A Steinbock Reisling

Pomegranate Juice

Pear Narita 11.95

Pear Puree, Cinnamon, Nutmeg

Fresh Lime, RIPE Mix, Club Soda

Fresh Salt Mocktail 11.95

Fresh Lemon, Blackberry Purée

Club Soda

No Breeze 11.95

Cranberry Juice, Pineapple Juice

Club Soda

NoSpritz 11.95

Non-Alcohol Aperol, Club Soda, Orange

Fresh Salt