

SALT WATER

Lunch - July 12th, 2008

Raw Bar

Oysters

local Menemsha oysters, littleneck clams, mignonette and cocktail sauces - \$2 Each

Shrimp Cocktail

cocktail sauce, lemon - \$10

Starters

Caprese Salad

local tomatoes, house-made mozzarella, basil, pine nuts, basil oil - \$11

Cobb Salad

wood-grilled chicken breast, applewood smoked bacon, avocado, great hill blue cheese, tomatoes, egg, dijon mustard vinaigrette - \$12

Boston Bibb

boston lettuce, mustard vinaigrette, freshly cut fine herbs - \$8

Classic Caesar Salad

romaine, crostini, aged parmesan, anchovies - \$11

Add chicken, skirt steak or swordfish - \$17

Entrees and Sandwiches

Fried Calamari

hand cut fries, and spicy aioli - \$14

Steak Frites

Marinated skirt steak, hand cut french fries, pickled shallot butter - \$16

Wood Grilled Hamburger

burger, hand cut french fries - \$14

Wood Grilled Swordfish Sandwich

tomato, boston lettuce, romesco sauce, hand cut french fries - \$15

Lobster BLT

lobster salad, tomatoes, applewood smoked bacon, romaine lettuce, hand cut french fries - \$18

Turkey Panini

Avocado, Swiss, Bacon, Lettuce, Tomato, Mayonnaise - \$12

Chicken Panini

Pesto, Swiss, Lettuce, Tomato, Mayonnaise - \$12

Dinner - July 12th, 2008

Raw Bar

Oysters and Littlenecks

local menemsha oysters, littleneck clams, mignonette, cocktail sauces - \$2 Each

Shrimp Cocktail

jumbo shrimp, cocktail sauce, lemon - \$10

Starters

Caprese Salad

local tomatoes, house-made mozzarella, basil, pine nuts, basil oil - \$11

Classic Caesar

romaine, crostini, shaved parmesan, Boquerones - \$10

Boston Bibb

boston lettuce, mustard vinaigrette, freshly cut fine herbs - \$8

Beet and Lobster Salad

marinated beets, fresh lobster, lemon vinaigrette, tarragon - \$13

Grilled Spicy Shrimp

Pineapple Sorbet, fried jalapenos - \$12

Shrimp Chowder

sweet shrimp, corn, potato - \$9

Salmon Tartar

dill creme fraiche, caper berries, house-made chips - \$11

Entrees

Pan Seared Salmon

creamed swiss chard, fried leeks - \$28

Wood-Grilled Swordfish

cilantro-lime rice, sorrel aioli - \$29

Spicy Shrimp & Grits

anson mills grits, green tomato chutney, linguica oil - \$29

Fire-Roasted Pork Chop

farro risotto, apple cider gastrique - \$28

Seafood Gumbo

anson mills broken rice, shrimp, crab, littlenecks - \$25

Wood Grilled Ribeye

hand-cut french fries, pickled shallot butter - \$35

Grilled Rack of Lamb

roasted baby carrots, white onion jam- \$35

Sides

Hand Cut French Fries

russet idaho potatoes, skin on - \$5

Corn on the Cob

honey butter - \$5

Wood Grilled Asparagus

ricotta salata, lemon - \$5

SALTWATER

Fresh. Local. Simple.

Kids Menu, July 2008

Small Hamburger

5 oz. burger, french fries - \$7

Grilled Cheese

cheddar or swiss cheese, french fries - \$7

Hot Dog

with french fries - \$6

Chicken Tenders

with french fries - \$8

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Soft Drinks - \$1.50

(Complimentary Refills)

Pepsi, Diet Pepsi, Sierra Mist, Mountain Dew, Ginger Ale
Tropicana Pink Lemonade
House-brewed Iced Tea

Bottled Drinks

Izze Sodas - 12 oz. (Blackberry, Clementine, Pomegranite) - \$2
Nantucket Nectars - 17.5 oz. (Orange Mango, Lemonade) - \$2
IBC Root Beer - 12 oz. - \$1.50
San Pellegrino Limonata (lemon) - 6.75 oz. - \$2
San Pellegrino Aranciata (orange) - 6.75 oz. - \$2

Drink Setups/Other

750ml bottle of San Pellegrino or Acqua Panna - \$6
Cranberry Juice - \$2
Cosmopolitan Setup - \$3
Margarita Setup - \$3
Mojito Setup - \$3
Soda or Tonic Setup - \$2
Corkage Fee - \$5

Coffee, Decaf, Espresso, or tea - \$2

Café au lait, Cappuccino, Latte - \$3

www.saltwaterrestaurant.com