

SALT water

BEGINNING

New England Clam Chowder 11

Red potatoes, littleneck clams, crispy pancetta

Soup of the Day 5 cup/9 bowl

Harbor Salad 9

Mixed baby kale, crisp garbanzos, grape tomatoes, pickled onion, tarragon vinaigrette

Caesar Salad 10

Red romaine, parmesan, croutons, caesar dressing

Yellowfin Tuna Ceviche 17

Lime, cilantro, red onion, pickled fresno peppers, crispy rice noodles, sweet soy

Shrimp Cocktail 19

Jumbo shrimp, pomegranate cocktail sauce

Saltwater Calamari 14

Freshly breaded calamari, spicy banana pepper rings, sweet chili-sherry dipping sauce

Lobster Flatbread 18

Grilled flatbread, ricotta, roasted garlic, clams, basil, mozzarella

Local Charcuterie Board 18

Assorted New England cured meats, and cheeses paired with quince membrillo, crostini

Wild Mushroom Flatbread 15

Heirloom mushrooms, roasted garlic, smoked provolone, arugula, sunflower seeds, truffle oil



HANDHELD

Served with house-made salt & vinegar chips

Pulled Pork 14

Fennel slaw, fried pickles, brioche

N.E. Lobster Roll Mkt. price

Fresh N.E. lobster roll, aioli, brioche

Sloppy Fish Tacos 20

Blackened mahi-mahi, fennel slaw, salsa verde, flour tortillas

Grilled Chicken Caprese 13

Chicken breast, heirloom tomato, basil, mozzarella, pesto mayo, ciabatta

Oyster Po Boy 18

Crispy smoked oysters, pickled shishito, beet remoulade, brioche

Saltwater Burger 18

½ lb. Angus beef, arugula, crispy onion straws, bacon-onion jam

SIGNATURE

Mussels in White Wine and Garlic 22

Local black mussels, white wine, shallots, garlic, butter

Angry Crab Cakes 14 sm/ 25 lg

Spicy avocado, lump crab, cilantro, yuzu aioli

Seared Sea Scallops 26

Quinoa tabbouleh salad, nicoise olive crumble



LOCAL

Served with two sides of your choice

Filet Mignon 39

7 oz Black Angus beef

Whole N.E. Lobster Mkt. price

1 ¼ lb. Local lobster steamed or baked

Catch of the Day Mkt. price

Please ask your server



SIDE

Grilled Asparagus 10

Waffle Fries 7

Fennel Coleslaw 4

Fried Pickles 8

Zucchini, Truffle Aioli Chips 9

Quinoa Tabbouleh 6



SWEET

Our desserts are provided locally by MB Desserts and Cold Fusion Gelato & Sorbet

Saltwater Chocolate Nutty 14

Chocolate Ganache, Caramel Mousse, Sea-Salted Candied Five Nuts & Chocolate Cake

Newport Blueberry Tart 12

Pastry trio of the Moment 10

Ask your server

Gluten-Free Lava Cake 9

Locally Made Gelatos & Ice Creams 8

Signature Acqua Di Mare the Flavor of the Moments

* The Rhode Island Health Department warns that eating partially cooked beef, eggs, or raw seafood increases your risk of illness. Consumers who are especially vulnerable to foodborne illness should order their food thoroughly cooked.

Children under 12 may not be served undercooked beef.

We use trans fat-free oil in our fryers. Please inform your server in advance of any allergies when ordering.