

BEGINNINGS

- NEW ENGLAND CLAM CHOWDER* 11
RED POTATOES, LITTLE NECK CLAMS, CRISPY PANCETTA
- SOUP OF THE DAY 5 CUP/ 9 BOWL
CHEF'S FRESHLY PREPARED SOUP
- SALTWATER HOUSE GREENS 9
ARTISAN GREENS, CRISPY RED ONIONS, HEIRLOOM GRAPE TOMATOES, HOUSE PICKLES, SANGRIA VINAIGRETTE
- CAESAR SALAD 9
RED ROMAINE, PARMESAN, CROUTONS, CAESAR DRESSING
- ARUGULA SALAD 10
BABY ARUGULA, MARCONA ALMONDS, STRAWBERRIES, MAPLE VINAIGRETTE
- CHILLED SHRIMP* 19
JUMBO SHRIMP, POMEGRANATE COCKTAIL SAUCE

TO SHARE

- SALTWATER CALAMARI* 14
FRESHLY BREADED R.I. CALAMARI, HOUSE SEA SALT, BRULEED LEMON, POMEGRANATE COCKTAIL SAUCE
- LOBSTER FLATBREAD 18
CHAR GRILLED FLATBREAD, RICOTTA CHEESE, ROASTED GARLIC, LOBSTER, CLAMS, BASIL, MOZZARELLA, DRIZZLED VIRGIN OLIVE OIL
- FRESH FRIED CLAM BELLIES* 14
HOUSE-MADE SRIRACHA REMOULADE
- RUSTIC VEGGIE 12
ROASTED PORTABELLO, RED PEPPERS, ONION, SQUASH, ZUCCHINI, TOMATOES. SERVED OVER QUINOA WITH MARINARA AND DRIZZLED BALSAMIC
- LOCAL CHARCUTERIE BOARD 18
ASSORTED NEW ENGLAND CURED MEATS AND CHEESES PAIRED WITH LOCAL HONEY SAUCE, FIG PASTE & LOCAL BREAD

SALT water

SIGNATURE

- NEWPORT BOIL* 48
1 1/4 LB. LOBSTER, N.E. STEAMERS, LITTLE NECKS, NEW POTATOES, CORN ON THE COB, CORN BREAD
- LOCK & LOAD* 26
BEER BATTERED COD, WAFFLE FRIES
- ARRAY OF THE BAY* 28
FRIED LOCAL SHRIMP, CLAMS, OYSTERS, WHITE FISH, LOBSTER CAKES, WAFFLE FRIES

ALL SIGNATURES ARE A SHARABLE EXPERIENCE FOR TWO AND INCLUDE OUR HOUSE-MADE SAUCES: SMOKED HEIRLOOM TOMATO KETCHUP, POMEGRANATE COCKTAIL SAUCE, PRESERVED LEMON-PICKLE REMOULADE

SALTWATER FRIES

OUR SIGNATURE WAFFLE FRIES: A SHARABLE EXPERIENCE FOR YOUR TABLE

- PARMESAN TRUFFLE FRIES 9
GRATED PARMESAN, TRUFFLE SALT
- CRAB FRIES* 18
LUMP CRAB, CHARRED CORN, JALAPENOS, CHEDDAR CHEESE CURD SAUCE
- PORK FRIES* 14
SHREDDED PORK, CRISPY BACON, GREEN CHILI SAUCE, CHEDDAR CHEESE CURD SAUCE

HANDHELDS

SERVED WITH HOUSE-MADE CHIPS SEASONED WITH OUR SIGNATURE SALT BLEND

- HARBORSIDE* 16
BLACKENED COD, TARRAGON AIOLI, HEIRLOOM TOMATO, HOUSE SLAW, BIB LETTUCE, LOCAL BRIOCHE BUN
- PORK BURGER 14
PORK BURGER, LOCAL APPLE-HONEY AND CINNAMON COMPOUND, PORK BELLY, BABY ARUGULA, SMOKED BACON AIOLI, BRIOCHE BUN
- SALTWATER BURGER* 18
1/2 LB. BURGER, LETTUCE, TOMATO, AGED CHEDDAR CHEESE, PICKLES, BRIOCHE BUN
- LOCAL RED FISH TACO 20
FLOUR TORTILLAS, AVOCADO, HEIRLOOM TOMATO, PEPPER JACK CHEESE, RED AND GREEN CABBAGE, SALSA, SOUR CREAM
- N.E. LOBSTER ROLL* MKT PRICE
FRESH NEW ENGLAND LOBSTER, AIOLI, LOCALLY BAKED ROLL
- OYSTER BLT* 17
FRIED LOCAL OYSTERS, BACON, LETTUCE, TOMATO, OLD BAY AIOLI, LOCAL SWEET BREAD
- CHICKEN & APPLE 13
GRILLED CHICKEN BREAST, BACON, APPLE AIOLI, SLICED APPLES, ARUGULA, AGED CHEDDAR CHEESE, CIABATTA

SOLOS

- FILET MIGNON* 39
7 OZ. CERTIFIED BLACK ANGUS BEEF, TRI-COLOR FINGERLING POTATOES, GRILLED ASPARAGUS, COMPOUND BUTTER, PORT WINE DEMI
- SALMON SCAMPI 28
GRILLED SALMON, JUMBO SHRIMP, GARLIC BUTTER, WHITE WINE, WILD RICE, SEASONAL VEGETABLES

* 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. IF YOU OR ANYONE IN YOUR PARTY HAS FOOD ALLERGIES, PLEASE MAKE YOUR SERVER AWARE WHEN ORDERING.