

## The Beginnings

**N.E. Clam Chowder\*** 11  
Red Potatoes, Little Neck Clams, Crispy Pancetta

**Soup of the moment** 5 Cup / 9 Bowl  
Ask Server about Today's Inspiration

**Saltwater House Greens** 9  
Artisanal Greens, Crispy Red Onions, House Pickles, Sangria Vinaigrette

**Caesar Salad** 10  
Red Romaine, Parmesan Tuile, Polenta Croutons, Caesar Dressing

**Arugula Salad** 10  
Baby Arugula, Marcona Almonds, Strawberries, Maple Vinaigrette

**Saltwater Calamari\*** 14  
Freshly Breaded R. I. Calamari, House Salt, Bruleed Lemon, Pomegranate Cocktail Sauce

**Saltwater Shrimp\*** 19  
Three w/B Shrimp, Pomegranate Cocktail Sauce

**Scallops + Pork Belly\*** 19  
Seared Scallops, Braised Pork Belly, Creamy Vanilla Grits

**Local Charcuterie Board** 14  
Assorted New England Cured Meats and Cheeses, House Pickled Veggies, Local Bread

Featuring a serious casual atmosphere offering local farm to table cuisine, affluent libations and Saltwater Signature Tableside Experiences. Let the experience begin.....

## Saltwater Signature Tableside Experiences

**Fish + Chips\*** 26  
Beer Battered Cod, Waffle Fries

**Lobster Boil\*** 48  
1 1/4 lb Lobster, N.E. Steamers, Little Necks, New Potatoes, Corn on the Cob, Corn Bread

**Array of the Bay\*** 28  
Fried Seafood to include: Shrimp, Clams, Oysters, Fluke, Lobster Cakes, Waffle Fries

**Portuguese\*** 19  
Chorizo, Mussels, Clams, Shrimp, Saffron Aioli, Waffle Fries

All Signatures are a sharable experience for two and include: seasonal mustard seed slaw and house made sauces:

Smoked Heirloom Tomato Ketchup, Malt Vinegar, Pomegranate Cocktail, Preserved Lemon-House Pickle Remoulade

## Saltwater Fries

Our signature waffle fries, a sharable experience for the table.

**Saltwater Fries** 7  
House Salt, Malt Vinegar

**Chowder Fries\*** 12  
Creamy Clam Broth, Bacon, Clams, Caramelized Onions

**Crab Fries\*** 13  
Lump Crab, Charred Corn, Jalapenos, Cheddar Cheese Curd Sauce

**Pork Fries\*** 16  
Shredded Pork, Crispy Bacon, Green Chili Sauce, Cheddar Cheese Sauce

**Parmesan-Truffle Fries** 9  
Grated Parmesan Cheese, Truffle Salt

## Handhelds

Handhelds are served with house made chips seasoned with our signature salt blend

**IPA Battered Fluke\*** 16  
Cornmeal Crusted N.E. Fluke, Malt Vinegar Slaw, Local Brioche Roll

**Pork Burger\*** 14  
Pork Burger, Grilled Apples, Pork Belly, Baby Arugula, Smoky Bacon Aioli, Brioche Bun

**Saltwater Burger\*** 14  
1/2 lb Burger, Lettuce, Tomato, Aged Cheddar Cheese, Pickles, Brioche Bun

**Quinoa Meat Loaf\*** 10  
Potato Bun, Wild Mushrooms, Smoked Tomato Ketchup

**N.E. Lobster Roll\*** 20  
Fresh N.E. Lobster, Aioli, Locally Baked Roll

**Chicken + Apple\*** 13  
Grilled Chicken Breast, Bacon, Apple, Arugula, Aged Cheddar, Ciabatta

**Chowder Dough Boy\*** 9  
N.E. Clam Chowder stuffed in fried dough, Creamy Clam Dipping Broth

**Oyster BLT\*** 17  
Fried Local Oysters, Bacon, Lettuce, Tomato, Local Sweet Bread

## Solos

**Fresh Catch\*** MKT  
Ask your server what inspired Chef's Creation today

**Grilled Salmon\*** 26  
Grilled Salmon, Toasted Quinoa, Seasonal Veggies, Citrus Gastrique

**Grilled N.Y. Strip\*** 37  
1 lb N.Y. Strip, Fingerling Potatoes, Grilled Asparagus, IPA Demi

\*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 food borne illness should order their food thoroughly cooked.

Children under 12 may not be served undercooked beef.

We use Trans-Fat-Free Oil in our fries.

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