

**RAW + FRESH**

**FRESH**

**SEAFOOD PLATTER\* ..... \$55**  
6 local oysters, 6 local clams, 4 jumbo shrimp, tuna poke, sauce meunière, cocktail sauce, wonton crisps

**TUNA POKE STACK\* ..... \$18**  
Sesame oil, soy sauce, scallions, cucumber, wasabi aioli, avocado, wonton crisps

**SHRIMP CEVICHE ..... \$18**  
Lime juice, mango salsa, wonton crisps

**RAW BAR  
(PRICE PER PIECE)**

**LOCAL LITTLE NECK CLAMS\* ..... \$2**

**LOCAL OYSTERS\* ..... \$3.50**

**JUMBO SHRIMP COCKTAIL ..... \$4**

**START + SHARE**

**NEW ENGLAND CLAM CHOWDER BOWL ..... \$12**

**FRENCH ONION SOUP AU GRATIN BOWL ..... \$10**  
Swiss cheese, croutons

**SEASONAL BOARD ..... \$24**  
Artisan cheeses, hard cured meats, seasonal fruit, fire roasted red peppers, honey, house made crostini

**ROSEMARY SEA SALT CHICKEN WINGS ..... \$17**  
As is, or choice of sauce: buffalo, mango habanero

**SALT + STONE JUMBO CRAB CAKE ..... \$17**  
Snow crab, seasonal vegetables, house seasonings, Cajun aioli, mango salsa

**FORAGED + FIELD**

**ADD: CHICKEN \$6 | SHRIMP \$8 | SALMON \$12 | ADD 1/2 SALAD TO ANY ITEM FOR HALF PRICE**

**HOUSE SALAD ..... \$12**  
Filed greens, watermelon radishes, tomato, cucumber, shaved Parmesan, toasted pipitas, Balsamic Vinaigrette

**CAESAR SALAD ..... \$12**  
Romaine, cajun croutons, shaved Parmesan cheese, Caesar dressing

**SIMPLE GREEN GODDESS ..... \$12**  
Local greens, cucumber, fennel, shaved carrot, tomato, green goddess dressing

**BLT SALAD ..... \$15**  
Romaine lettuce wedge, thick cut slab bacon, graded hard-boiled egg, pickled red onions, cherry tomato house, avocado slices, blue cheese dressing

**MAIN + SEARED**

**SESAME CRUSTED AHI TUNA\* ..... \$25**  
**(Served rare)** Wasabi aioli, smashed red potatoes, tomato + cucumber salad

**MUSHROOM TARRAGON CHICKEN ..... \$24**  
Wild mushroom tarragon cream, garlic green beans, smashed red potatoes  
**AVAILABLE GLUTEN FREE WITH MANGO SALSA SUBSTITUTION**

**FIRE-ROASTED SALMON\* ..... \$24**  
Spicy cilantro cream, smashed red potatoes, seared asparagus  
**AVAILABLE GLUTEN FREE WITH MANGO SALSA SUBSTITUTION**

**OVEN PAN SEARED SEA SCALLOPS ..... \$32**  
Roasted corn and black bean salsa, cilantro cream

**STONE ROASTED FILLET ..... \$42**  
Choice black angus, 30 day aged fillet, asparagus, smashed red potatoes

**CENTER CUT RIBEYE STEAK ..... \$45**  
Choice black, angus, 30 day aged fillet, green beans, smashed red potatoes

**TWIRL + TASTE**

**LOBSTER RAVIOLI ..... \$35**  
Fresh Crab meat, shallot butter cream, shaved parmesan, fresh Basil

**WILD MUSHROOM RAVIOLI ..... \$26**  
Truffle cream, wild mushrooms, shaved parmesan, tarragon, parsley

**MAC + CHEESE ..... \$20**  
Cavatappi, extra sharp cheddar, swiss, parmesan  
**ADD: LOBSTER \$12 | CHICKEN \$6 | BACON \$4**

**TRUFFLE MAC + CHEESE ..... \$22**  
Cavatappi, extra sharp cheddar, swiss, parmesan, truffle oil  
**ADD: LOBSTER \$12 | CHICKEN \$6 | BACON \$4**

**RIGATONI BOLOGNESE.....\$24**  
Beef, rigatoni pasta, tomato sauce, basil, shaved parmesan

**TRUFFLED DEVILED EGGS ..... \$12**  
Mayonnaise, Chili Fresno, slab bacon

**CAST IRON BAKED BRIE ..... \$14**  
Fig jam, toasted almonds, arugula, crostini

**MEATBALLS + RICOTTA ..... \$14**  
House marina, fresh basil, crostini

**HUMMUS PLATE ..... \$16**  
Hummus, naan bread, garlic-olive oil, chickpeas, olives medley, roasted red peppers, tabouli salad

**TUNA NIÇOISE SALAD ..... \$18**  
Sesame crusted seared Ahi tuna, sliced hard boiled egg, seared green beans, smashed red bliss potatoes, tomato, pickled red onion, capers, olives, shallot vinaigrette

**CAPRESE SALAD ..... \$16**  
Creamy burrata, tomatoes, EVOO, balsamic glaze, french bread crostini

**SUMMER SALAD ..... \$14**  
Seasonal fruits, field greens, mango vinaigrette

**SALAD DRESSINGS**

Balsamic vinaigrette, caesar dressing, chunky blue cheese, green goddess, mango vinaigrette, olive oil + vinegar, thousand island

**WOOD + FIRE**

**MARGHERITA FLATBREAD ..... \$14**  
Tomato sauce, fresh mozzarella, basil, EVOO

**WILD MUSHROOM TRUFFLE FLATBREAD ..... \$18**  
Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

**THE DEVILS FLATBREAD ..... \$17**  
Tomato sauce, fresh mozzarella, Calabrese, spicy sausage, Fresno chilles

**FIG + PROSCIUTTO WITH GOAT CHEESE FLATBREAD ..... \$18**  
Fig jam, EVOO, garlic, oregano, prosciutto di Parma, goat cheese, arugula

**LOBSTER FLATBREAD ..... \$20**  
Fresh lobster, shallot butter cream, goat cheese, mozzarella, roasted corn

**HOLD + HEARTY**

**ALL SANDWICHES AND BURGERS SERVED WITH HOUSEMADE KETTLE CHIPS & ½ SOUR PICKLE**

**PASTRAMI SANDWICH ..... \$16**  
Swiss, coleslaw, rye bread, thousand island dressing

**TURKEY CLUB ..... \$17**  
Hand carved oven roast turkey, crispy slab bacon, tomatoes, lettuce, avocado aioli

**CAJUN CHICKEN SANDWICH ..... \$16**  
Sean's coleslaw, Cajun aioli, smoked apple bacon

**SALT + STONE BURGER ..... \$18**  
Thick slab bacon, choice of Swiss or cheddar, tomato-bacon aioli, onion straws

**JUMBO CRAB CAKE SANDWICH ..... \$22**  
Snow crab with seasonal vegetables, house seasonings, Cajun aioli, buttered brioche bun with housemade kettle chips

**LOBSTER ROLL ..... MKT**  
Traditional with mayo and lemon or with brown butter sauce on a grilled brioche roll, homemade chips and coleslaw

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. Please inform your server if anyone in your party has an allergy.  
20% Gratuity added for parties of 6 or more.