

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 aoli, 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 aoli, 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.