

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..... \$17

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, BBQ

SALT + STONE JUMBO CRAB CAKE \$17

Snow crab, seasonal vegetables, house seasonings, Cajun aoli, mango salsa

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

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

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

MAIN + SEARED

SESAME CRUSTED AHI TUNA* \$25

(Served rare) Wasabi aioli, smashed red potatoes, tomato + cucumber salad

FIRE-ROASTED SALMON* \$24

Spicy cilantro cream, smashed red potatoes, seared asparagus
AVAILABLE GLUTEN FREE WITH MANGO SALSA SUBSTITUTION

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

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

* 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.