

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

RAW BAR

(PRICE PER PIECE)

LOCAL LITTLE NECK CLAMS* \$2

LOCAL OYSTERS* \$3.50

JUMBO SHRIMP COCKTAIL \$3

START + SHARE

NEW ENGLAND CLAM CHOWDER BOWL \$12

Fresh clams, cream, bacon, onion, potatoes, butter

FRENCH ONION SOUP AU GRATIN BOWL \$11

Swiss cheese, mozzarella, croutons

TRUFFLED DEVILED EGGS \$12

Mayonnaise, chili Fresno, crispy bacon

SEASONAL BOARD \$24

Artisan cheeses, hard cured meats, seasonal fruit, fire roasted red peppers, honey, house made crostini or cranberry pecan bread

HUMMUS PLATE \$16

Hummus, naan bread, garlic-olive oil, chickpeas, olives medley, roasted red peppers, tabouli salad

CAST IRON BAKED BRIE \$16

Fig jam, toasted almonds, crostini

MEATBALLS MARINARA + RICOTTA \$14

House marina, fresh basil, crostini

ROSEMARY SEA SALT CHICKEN WINGS (10) \$18

As is, or choice of sauce: buffalo, mango habanero, BBQ

SALT + STONE JUMBO CRAB CAKE \$17

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

HOT CRAB DIP \$18

Alaskan snow crab, sweet onions, cream cheese, mayo house seasoning and crostini

SALT + STONE CROSTINI \$14

Crostini, whipped burrata, prosciutto de parma, roasted pistachios, scallions, honey

SHRIMP CEVICHE \$18

Lime juice, mango - pineapple salsa, wonton crisp

FORAGED + FIELD

ADD: CHICKEN \$6 | SHRIMP \$9 | SALMON \$12 | TUNA (SERVED RARE) \$12| ADD 1/2 SALAD TO ANY ITEM FOR HALF PRICE

SEASONAL HOUSE SALAD \$14

Local greens, roasted butternut squash, candied walnuts, goat cheese, mango vinaigrette

CAESAR SALAD \$14

Romaine, cajun croutons, shaved Parmesan cheese, Caesar dressing

SIMPLE GREEN GODDESS \$13

Local greens, cucumber, fennel, shaved carrot, tomato, green goddess dressing

BLT SALAD \$15

Romaine lettuce wedge, crisp applewood smoked bacon, hard-boiled egg, pickled red onions, cherry tomato, avocado, blue cheese dressing

TUNA NIÇOISE SALAD \$18

Sesame crusted seared Ahi tuna (served rare), hard boiled egg, beans, smashed red potatoes, tomato, pickled red onion, capers, olives, zinfandel vinaigrette

SOUTHWEST CHOPPED CHICKEN SALAD \$17

Chopped romaine, grilled chicken breast, roasted corn, tomato, shaved carrots, avocado, honey chipotle dressing, corn tortilla strips

GRAIN BOWL \$13

Quinoa, arugula, roasted medley (beets, butternut squash, onion, turnip), roasted pastachios, mango vinaigrette

SALAD DRESSINGS

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

MAIN + SEARED

SESAME CRUSTED AHI TUNA* \$27

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

MUSHROOM TARRAGON CHICKEN \$26

Wild mushroom tarragon cream, garlic green beans, smashed red potatoes

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

FIRE-ROASTED SALMON* \$27

Spicy cilantro cream, smashed red potatoes, seared asparagus

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

OVEN PAN SEARED SEA SCALLOPS \$36

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, green beans, smashed red potatoes

TWIRL + TASTE

SATURDAY AND SUNDAY SERVED AFTER 4 PM ONLY

LOBSTER RAVIOLI \$36

Lobster, shallot butter cream, shaved parmesan, fresh Basil

WILD MUSHROOM RAVIOLI \$27

Truffle cream, wild mushrooms, shaved parmesan, tarragon, parsley

BUTTERNUT RAVIOLI \$26

Butternut squash, marscapone cheese, candied walnuts

TRUFFLE MAC + CHEESE \$22

Cavatappi, extra sharp cheddar, swiss, parmesan, truffle oil

ADD: LOBSTER \$12 | CHICKEN \$6 | APPLEWOOD SMOKED BACON \$4

RIGATONI BOLOGNESE.....\$24

Rigatoni pasta, beef, ragu tomato sauce, basil, shaved parmesan

WOOD + FIRE

MARGHERITA FLATBREAD \$15

Tomato sauce, fresh mozzarella, basil, EVOO

WILD MUSHROOM TRUFFLE FLATBREAD \$18

Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

ROASTED WINTER VEGETABLE FLATBREAD \$17

EVOO, fresh shaved garlic, roasted beets, butternuts squash, turnip, burrata, mozzarella

THE DEVILS FLATBREAD \$18

Tomato sauce, fresh mozzarella, Calabrese, spicy sausage, Fresno chilles

FIG + PROSCIUTTO WITH GOAT CHEESE FLATBREAD \$20

Fig jam, EVOO, garlic, balsamic glaze, prosciutto di Parma, goat cheese, arugula

LOBSTER FLATBREAD \$27

Fresh lobster, shallot butter cream sauce, roasted corn, goat cheese, mozzarella,

HOLD + HEARTY

ALL SANDWICHES AND BURGERS SERVED WITH HOUSE MADE KETTLE

CHIPS AND PICKLE

GLUTEN FREE BUN AVAILABLE \$1

JUMBO CRAB CAKE SANDWICH \$22

Snow crab with seasonal vegetables, house seasonings, pineapple - mango salsa, brioche bun, Cajun aioli, housemade kettle chips,

TURKEY CLUB \$18

Oven roasted turkey, crispy applewood smoked bacon, tomatoes, lettuce, avocado aioli

CAJUN CHICKEN SANDWICH \$18

Sean's coleslaw, swiss cheese, cajun aioli, applewood smoked bacon

PASTRAMI SANDWICH \$18

Swiss, sean's coleslaw, rye bread, thousand island dressing

CHEF ALEX BURGER (10oz) \$19

Sauteed mushrooms, caramelized sweet onions, horseradish aioli, swiss cheese, special sauce

SALT + STONE BURGER (10oz) \$19

Applewood smoked bacon, choice of Swiss or cheddar, bacon aioli, onion straws

20% Gratuity added to all parties of 6 or more

* 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.

MON - WED 4 PM - 10 PM
THURS - FRI 12 PM - 10 PM
SAT - SUN 11 AM - 10 PM
BAR STAYS OPEN ONE HOUR AFTER KITCHEN CLOSES

SALT+
STONE

COCKTAILS

Barrels & Flowers \$15

Woodford Rye, Crème De Violette, House Yuzu
Lavender Lemonade

Just Like Grandma Use to Make Em \$15

Praline Pecan Infused Old Forester*, Maple Syrup, Black
Walnut Bitters, Orange Bitters

Rose Colored Lenses \$15

Glendalough Rose Gin, Italicus, Lemon Juice, Rosemary
Grapefruit Honey

Winter Solstice \$15

Tito's Vodka, Maraschino Liqueur, Vanilla Orange Sage
Simple, Blood Orange Juice, Lime Juice, Ginger Beer

Salt and Spice \$15

Ghost Tequila, Rosaluna Mezcal, Blood Orange Juice,
Blood Orange Puree, Tajin Rim

Talk Tiki To Me \$15

Rum-Haven Coconut Rum, Pineapple Juice, Chinola
Passionfruit Liqueur, Orgeat*, Lime Juice, Diplomatico
Mantuano Dark Rum

Cherry Blossom \$15

Roku Japanese Gin, Elder Flower, Yuzu, Cherry Puree,
Lemon Juice

Shrubbish \$15

Herradura Silver, Campari, Ancho Reyes, Rosemary
Grapefruit Honey, Carrot Ginger Juice

MARGARITA \$15

MARGARITA FLIGHTS \$24

Traditional - Strawberry Elderflower - Mango Habanero - Seasonal

* Contains Tree Nuts



DRAFT BEER

14OZ. GLASS | 18OZ. SCHOONER | 64 OZ. TOWER (Min 2 people)

NIGHT SHIFT, NIGHT LITE \$8| \$9| \$32

(Light Lager)

TRUE NORTH, NORTHERN HAZE \$10| \$11| \$40

(Juicy NEIPA)

LORD HOBO, BOOMSAUCE \$11 | \$12 | \$44

(Double IPA)

WORMTOWN, BLIZZARD OF 78' \$11| \$12| \$44

(Brown Ale)

DOWNEAST \$9 |\$10 | \$36

(Seasonal cider)

STELLA ARTOIS \$8| \$9| \$32

(Lager)

SULLIVAN ISLAND, BLACK MARBLE \$9 |\$10 |\$36

(Nitro Stout)

BENT WATER BREWING

Seasonal (Ask your server)

BONE UP

Seasonal (Ask your server)

LAMPLIGHTER

Seasonal (Ask your server)

WINTER HILL BREWING

Seasonal (Ask your server)

CANS + BOTTLES

BUDWEISER\$6

COORS LIGHT\$6

CORONA\$6

HEINEKEN\$7

HIGH NOON.....\$7

NARRAGANSETT\$5

BUD LIGHT\$6

* Ask your server for our current rotating beer offerings

WINE

GLASS | BOTTLE

SPARKLING

Veuve Clicquot \$100

Reims, France

La marca \$11 | \$40

Veneto, Italy

WHITE WINE

Pinot Grigio, Bastianich\$11 | \$40

Colli Orientali del Friuli, Italy

Sauvignon Blanc, Echo Bay\$12 | \$44

Marlborough, New Zealand

White Blend, Fulvia Tombolini "Fiora"\$12 | \$44

Marche, Italy

Complicated chardonnay \$14 | \$52

Sonoma country, california

ROSE

The Beach Rose \$14 | \$52

Cotres du Providence, France

RED WINE

Pinot Noir, Cloudfall \$12 | \$44

Monterey County, California

Malbec, The Show \$11 | \$40

Mendoza, Argentina

Cabernet Sauvignon, 75 Wine Company \$12 | \$44

Mendocino County, California

Cabernet Sauvignon, Decoy \$16 | \$60

Sonoma County, California

Requiem Red Blend \$14 | \$52

Columbia Valley, Washington



SCAN VIRTUAL MENU

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