

RAW + FRESH

FRESH

SEAFOOD PLATTER* \$65

6 local oysters, 6 local clams, 4 jumbo shrimp, tuna poke, mignonette, 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 - pineapple salsa, wonton crisp

RAW BAR

(PRICE PER PIECE)

LOCAL LITTLE NECK CLAMS* \$2

LOCAL OYSTERS* MKT

JUMBO SHRIMP COCKTAIL \$4

START + SHARE

NEW ENGLAND CLAM CHOWDER BOWL \$12

Fresh clams, cream, onion, potatoes, butter

FRENCH ONION SOUP AU GRATIN BOWL \$11

Swiss cheese, mozzarella, croutons

TRUFFLED DEVILED EGGS \$14

Mayonnaise, fresno chiles, crispy bacon

SEASONAL BOARD \$24

Chef selection cheeses, hard cured meats, dried apricot, seasonal fruit, crackers

HUMMUS PLATE \$18

Hummus, naan bread, garlic-olive oil, roasted baby carrots, olive medley, roasted red peppers, tabouli salad

CAST IRON BAKED BRIE \$17

Fig jam, toasted almonds, crostini

FORAGED + FIELD

ADD: CHICKEN \$6 | SHRIMP \$9 | SALMON \$12 | HANGER STEAK \$12 | TUNA (SERVED RARE) \$12

SEASONAL SALAD \$9/\$16

Bibb lettuce, strawberries, apples, goat cheese, walnuts, mango vinaigrette

CAESAR SALAD \$8/\$14

Romaine, Cajun croutons, shaved parmesan cheese, Caesar dressing

BLACK AND BLUE STEAK TIP SALAD \$23

5 oz hanger steak, local greens, blue cheese crumbles, tomato, croutons, pickled red onion, blue cheese dressing

COBB SALAD \$18

Romaine, grilled chicken, bacon, blue cheese, avocado, hard boiled egg, pickled red onion, cucumber, tomato, zinfandel vinaigrette

MAIN + SEARED

PAN SEARED HALIBUT \$38

Garlic spinach, lemon-caper beurre blanc, smashed red potatoes

SESAME CRUSTED AHI TUNA* \$28

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

MUSHROOM TARRAGON CHICKEN \$28

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

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

FIRE-ROASTED SALMON* \$30

Spicy cilantro cream, smashed red potatoes, seared asparagus

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

PAN SEARED SEA SCALLOPS \$36

Roasted corn and black bean salsa, cilantro cream

STONE ROASTED FILLET \$40

Choice black angus, 30 day aged fillet, asparagus, smashed red potatoes, bernaise

SURF + TURF \$48

Choice black angus, 30 day aged fillet, seared shrimp, asparagus, smashed red potatoes, bernaise

HANGER STEAK 10oz \$38

Smashed red potatoes, asparagus, chimichurri

TWIRL + TASTE

NOT SERVED ON SATURDAY AND SUNDAY FROM 11 AM - 4 PM

LOBSTER RAVIOLI \$38

Lobster, shallot butter cream, shaved parmesan, fresh basil

WILD MUSHROOM RAVIOLI \$28

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

FETTUCCINE \$23

Wood-fire roasted mushrooms, asparagus, pearl onions, black truffle butter, shaved parmesan cheese

TRUFFLE MAC + CHEESE \$22

Cavatappi, four cheese blend, parmesan bread crumbs, truffle oil

RIGATONI BOLOGNESE \$25

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

ADD: LOBSTER \$12 | CHICKEN \$6 | APPLEWOOD SMOKED BACON \$4
SHRIMP \$9

MEATBALLS MARINARA + RICOTTA \$14

House marinara, fresh basil, crostini

SEA SALT CHICKEN WINGS \$18

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

CRAB CAKES \$18

Jonah lump crab, 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 \$15

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

TUNA NIÇOISE SALAD \$20

Sesame crusted seared Ahi tuna (served rare), hard boiled egg, green beans, smashed red potatoes, tomato, pickled red onion, caper berries, olives, local greens, zinfandel vinaigrette

SOUTHWEST CHOPPED CHICKEN SALAD \$18

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

GRAIN BOWL \$17

Farro, zucchini, green beans, roasted beets, roasted pistachios, local greens, balsamic vinaigrette

SALAD DRESSINGS

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

WOOD + FIRE

MARGHERITA FLATBREAD \$15

Tomato sauce, fresh mozzarella, basil, EVOO

WILD MUSHROOM TRUFFLE FLATBREAD \$18

Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

THE DEVILS FLATBREAD \$18

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

FIG + PROSCIUTTO FLATBREAD \$20

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

LOBSTER FLATBREAD \$24

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

BUFFALO CHICKEN FLATBREAD..... \$18

Blue cheese, buffalo sauce, chicken, bacon, mozzarella, caramelized onions, ranch drizzle dressing

HOLD + HEARTY

ALL SANDWICHES AND BURGERS SERVED WITH HOUSE MADE KETTLE CHIPS AND PICKLE

GLUTEN FREE BUN AVAILABLE \$2

LOBSTER ROLL MKT

Traditional with lemon-mayo or with brown butter sauce, grilled brioche, homemade chips and coleslaw

TURKEY CLUB \$18

Oven roasted turkey, crispy applewood smoked bacon, tomatoes, lettuce, honey mustard, sourdough toast

CAJUN CHICKEN SANDWICH \$18

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

PULLED PORK SANDWICH \$18

Bbq pulled pork, sliced jalapenos, caramelized onions, cheddar cheese, potato roll

CHEF ALEX BURGER (10oz) \$20

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

SALT + STONE BURGER (10oz) \$20

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

BLACKENED SHRIMP TACOS \$20

Spicy slaw, mango pineapple salsa, avocado, spicy sour cream, flour tortilla

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 - FRI 11:30 AM - 10 PM
SAT - SUN 11 AM - 10 PM
BAR STAYS OPEN ONE HOUR
AFTER KITCHEN CLOSES



SCAN VIRTUAL MENU

SALT+
STONE

COCKTAILS \$15

Teatime in Wonderland

Hanson Cucumber Vodka, Elderflower, Aquavit, Chamomile Dragon Fruit Infused Syrup, Tost Sparkling White Tea

Peach Better Have My Honey

Malfy Grapefruit Gin, Lillet Rouge, Tarragon Infused Honey, Fresh Peach Puree, Lemon Juice, Mediterranean Tonic Water

Oath to Order

Ten to One Rum, Elderflower, Basil Infused Simple Syrup, Pineapple Juice, Lime Juice

Solstice D'été

Bar Hill Honey Gin, Thai Basil, Black Peppercorn, Lemon Juice, Prosecco

Salt and Spice

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

I'll Be Your Huckleberry

Jack Daniel's Bonded, Crème de Mûre, House Made Huckle Berry Syrup, Lemon Juice

Cherry Blossom

Roku Japanese Gin, Elderflower, Yuzu, Cherry Puree, Lemon Juice

About Last Night

Herradura Ultra, Crème De Violette, House Made Lavender Yuzu Lemonade

MARGARITA \$15

MARGARITA FLIGHTS \$24

Traditional - Strawberry Elderflower - Mango Habanero - Seasonal

FROZEN DRINKS

BERRY LEMON FROSÉ \$14

Côte Mas Rose, Absolute Berry Vodka, Natalie's Fresh Strawberry Lemonade

TALK TIKI TO ME \$15

Malibu Coconut Rum, Pineapple Juice, Chinola Passion fruit Liqueur, * Orgeat, Lime Juice, Ten to One Dark Rum

WEEKEND ON THE CAPE \$15

Olmecco Altos Tequila, Aperol, Fresh Watermelon Puree, Mint Infused Agave, Lime Juice

* Contains Tree Nuts

DRAFT BEER

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

FIDDLEHEAD, AETHERIUM \$8 | \$9 | \$32

(Belgium Style White Ale)

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

(Light Lager)

TRUE NORTH, CERVEZA \$8 | \$9 | \$32

(Mexican Style Lager)

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

(Double IPA)

CITIZENS..... \$10 | \$11 | \$40

(Seasonal cider)

JACK'S ABBY POST SHIFT \$8 | \$9 | \$32

(Pilsner)

AERONAUT \$10 | \$11 | \$40

Hop hop & away (Session IPA)

HARPOON BOSTON \$9 | \$10 | \$36

(Nitro Stout)

WINTER HILL \$8 | \$9 | \$32

Suburban home (Pale Ale)

BENT WATER \$11 | \$12 | \$44

Sluice juice (NE IPA)

LAMPLIGHTER

Seasonal (Ask your server)

BONE UP

Seasonal (Ask your server)

CANS + BOTTLES

COORS LIGHT (16oz)\$6

NARRAGANSETT (16oz)\$5

SAM ADAM'S BOSTON LAGER (16oz)\$7

SAM ADAM'S SEASONAL (16oz)\$7

MIGHTY SQUIRREL (16oz)\$10

Sourface

DOWN EAST SEASONAL CIDER\$8

CELLY VODKA SODAS\$8

WINE

GLASS | BOTTLE

WHITE WINE

Chenin Blanc, Terra d'Oro \$12 | \$44
California

Sauvignon Blanc, Echo Bay\$12 | \$44
Marlborough, New Zealand

Albarino, Terras Gauda.....\$12 | \$44
Galicia, Spain

Pinot Blanc, Trimbach\$13 | \$48
Alsace, France

Chardonnay Bravium \$14 | \$52
Russian River Valley, California

RED WINE

Malbec, The Show \$11 | \$40
Mendoza, Argentina

Pinot Noir, Substance..... \$12 | \$44
Columbia Valley, Washington

Toscana, Rubio \$12 | \$44
Tuscany, Italy

Cabernet Sauvignon, The Stag \$13 | \$48
Paso Robles, California

Red Blend, Requiem \$14 | \$52
Columbia Valley, Washington

Cabernet Sauvignon, Twenty Rows \$16 | \$60
Napa Valley, California

SPARKLING/ROSE

Prosecco, La Marca \$11 | \$40
Veneto, Italy

Rose, The Beach \$14 | \$52
Cotes de Provence, France

Champagne, Veuve Clicquot \$100
Reims, France



SCAN VIRTUAL MENU

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