

## 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 ..... \$12

Swiss cheese, mozzarella, croutons

#### TRUFFLED DEVILED EGGS ..... \$14

Mayonnaise, fresno chiles, crispy bacon \*Contains pork

#### SEASONAL BOARD ..... \$24

Chef selection cheeses, hard cured meats, dried apricot, seasonal fruit, crackers \*Contains pork

#### HUMMUS PLATE ..... \$18

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

#### CAST IRON BAKED BRIE ..... \$18

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

Local greens, roasted butternut squash, candied walnuts, goat cheese, maple goat cheese dressing

#### CAESAR SALAD ..... \$9/\$16

Romaine, Cajun croutons, shaved parmesan cheese, Caesar dressing

#### BLACK AND BLUE STEAK TIP SALAD ..... \$25

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

#### COBB SALAD ..... \$19

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

### MAIN + SEARED

#### PAN SEARED HALIBUT ..... \$38

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

#### SESAME CRUSTED AHI TUNA\* ..... \$28

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

#### MUSHROOM TARRAGON CHICKEN ..... \$30

Wild mushroom tarragon cream, garlic sautéed spinach, smashed red potatoes

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

#### FIRE-ROASTED SALMON\* ..... \$32

Spicy cilantro cream, smashed red potatoes, seared asparagus

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

#### PAN SEARED SEA SCALLOPS ..... \$38

Roasted corn and black bean salsa, cilantro cream

#### STONE ROASTED FILLET ..... \$42

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

#### SURF + TURF ..... \$52

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

#### 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

#### BUTTERNUT SQUASH RAVIOLI ..... \$28

Butternut squash purée, candied walnuts, fried sage, shaved parmesan

#### FETTUCCINE ..... \$25

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 ..... \$26

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

ADD: LOBSTER \$16 | CHICKEN \$6 | APPLEWOOD SMOKED BACON \$6  
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, crostini

#### SALT + STONE CROSTINI ..... \$15

Toasted crostini, whipped burrata, prosciutto de parma, roasted pistachios, scallions, honey, balsamic glaze \*Contains pork

#### OVEN ROASTED BRUSSELS SPROUTS ..... \$14

EVOO, roasted, applewood bacon, buffalo sauce, blue cheese crumble, ranch dipping sauce \*Contains pork

#### TUNA NIÇOISE SALAD ..... \$22

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

#### SOUTHWEST CHOPPED CHICKEN SALAD ..... \$19

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

#### GRAIN BOWL ..... \$18

Farro, quinoa, local greens, red beets, butternut squash, roasted pistachios, balsamic vinaigrette

#### SALAD DRESSINGS

Balsamic vinaigrette, caesar, chunky blue cheese, zinfandel vinaigrette, olive oil + vinegar, ranch, honey chipotle, maple goat cheese

### WOOD + FIRE

#### MARGHERITA FLATBREAD ..... \$16

Tomato sauce, fresh mozzarella, basil, EVOO

#### WILD MUSHROOM TRUFFLE FLATBREAD ..... \$18

Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

#### BUTTERNUT SQUASH FLATBREAD ..... \$19

Fontina and mozzarella cheese, butternut squash purée, pepitas, fried sage, bacon, caramelized onion, balsamic glaze \*Contains pork

#### FIG + PROSCIUTTO FLATBREAD ..... \$20

Fig jam, EVOO, garlic, balsamic glaze, prosciutto di Parma, goat cheese, arugula \*Contains pork

#### 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 dressing drizzle \*Contains pork

### 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, coleslaw, grilled brioche

#### TURKEY CLUB ..... \$19

Oven roasted turkey, crispy applewood smoked bacon, tomatoes, lettuce, honey mustard, sourdough toast \*Contains pork

#### CAJUN CHICKEN SANDWICH ..... \$19

Cajun aioli, applewood smoke bacon, fresh mozzarella, garlic spinach, tomato, potato roll \*Contains pork

#### PAN SEARED SALMON BLT ..... \$20

Fresh Atlantic salmon, applewood smoked bacon, lettuce, tomato, lemon garlic aioli, sourdough toast \*Contains pork

#### CHEF ALEX BURGER (10oz) ..... \$20

Sautéed 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 \*Contains pork

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 \$16

### Teatime in Wonderland

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

### Fire + Blood

Short Path Hibiscus Rum, Ancho Reyes Chili Liqueur,  
Blood Orange, Passionfruit, Pomegranate

### Rosemary's Cat

Barr Hill Tomcat Gin, Shine Kumquat Aperitif, Rosemary  
Honey, Lemon Juice

### Spirited Dilemma

Rabbit Hole Boxergail Rye Whiskey, Karkade Black Walnut  
Aperitivo, Concerto Espresso Liqueur, Earth Soju Aperitif  
(Contains Tree Nuts)

### Salt + Spice

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

### Winter Solstice

Velo Vodka, Maraschino Liqueur, Orange Vanilla  
Simple, Lime juice, Blood Orange Juice, Ginger Beer

### Cherry Blossom

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

### Blame it on the Aperol

Jeffersons Bourbon, Rosaluna Mezcal, Aperol,  
Bauchant Orange Liqueur, Elderflower, Orange Bitters

Margarita ..... \$16

Margarita Flight ..... \$26

Traditional - Hibiscus - Mango Habanero - Seasonal

## FROZEN DRINKS

Strawberry Lemon Frose ..... \$15

Côte Mas Rose, Olmecca Altos Plata Tequila, Natalie's Fresh Strawberry Lemonade

Talk Tiki To Me ..... \$16

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

Pear-fect Ambrosia ..... \$16

Absolute Pear Vodka, Bully Boy Amaro, Chai Agave, Local Apple Cider

\* Contains Tree Nuts

## DRAFT BEER

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

Fiddlehead, White ..... \$9 | \$10 | \$36

(Belgium Style White Ale)

Night Shift, Night Lite ..... \$9 | \$10 | \$36

(Light Lager)

True North, Northern Haze ..... \$10 | \$11 | \$40

(Hazy IPA)

Lord Hobo, Boomsauce ..... \$11 | \$12 | \$44

(Double IPA)

Winter Hill, Suburban Home ..... \$9 | \$10 | \$36

(Pale Ale)

Bent Water, Sluice Juice ..... \$11 | \$12 | \$44

(NE IPA)

Harpoon Boston ..... \$9 | \$10 | \$36

(Nitro Stout)

Downeast ..... \$9 | \$10 | \$36

(Seasonal cider)

Aeronaut ..... \$10 | \$11 | \$40

Hop Hop & Away (Session IPA)

Jack's Abby

Seasonal (Ask your server)

Lawson's Finest Liquids

Seasonal (Ask your server)

Lamplighter

Seasonal (Ask your server)

## CANS + BOTTLES

Coors Light (16oz) ..... \$6

Narragansett (16oz) ..... \$5

Sam Adam's Boston Lager (16oz) ..... \$8

Sam Adam's Seasonal (16oz) ..... \$8

Downeast, Vodka Soda (12oz) ..... \$8

Zero Gravity, Green State Lager (16oz) ..... \$8

Mighty Squirrel, Sourface (16oz) ..... \$10

## WINE

GLASS | BOTTLE

### WHITE WINE

Chenin Blanc, Terra d'Oro ..... \$13 | \$48

California

Sauvignon Blanc, Echo Bay ..... \$13 | \$48

Marlborough, New Zealand

Albarino, Terras Gauda ..... \$13 | \$48

Galicía, Spain

Pinot Blanc, Trimbach ..... \$14 | \$52

Alsace, France

Chardonnay, Bravium ..... \$15 | \$56

Russian River Valley, California

### RED WINE

Toscana, Rubio ..... \$13 | \$48

Tuscany, Italy

Rioja, Finca Nueva ..... \$13 | \$48

Rioja, Spain

Pinot Noir, Substance ..... \$14 | \$52

Columbia Valley, Washington

Red Blend, Requiem ..... \$14 | \$52

Columbia Valley, Washington

Cabernet Sauvignon, Iron + Sand ..... \$15 | \$56

Paso Robles, California

Cabernet Sauvignon, Katherine ..... \$17 | \$64

Alexander Valley, California

### SPARKLINGS + ROSE

Prosecco, Follador ..... \$12 | \$44

Veneto, Italy

Sparkling Rose, Weingut ..... \$13 | \$48

Austria

Rose, Peyrassol ..... \$14 | \$52

Cotes de Provence, France

Champagne, Veuve Clicquot ..... \$100

Reims, France



SCAN VIRTUAL MENU

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