



SCAN VIRTUAL MENU

SALT+STONE

RAW + FRESH

SEAFOOD PLATTER* \$65

6 local oysters, 6 local clams, 6 jumbo shrimp, tuna poke, mignonette, cocktail sauce, wonton crisps

YUZU TUNA STACK* \$18

Jasmine rice, avocado, yuzu, sesame oil, furikake, wontons, scallions (served cold)

SHRIMP CEVICHE \$18

Lime juice, mango pineapple salsa, wonton crisp

JUMBO SHRIMP COCKTAIL \$4/PER PC

LOCAL LITTLE NECK CLAMS* \$2/PER PC

OYSTERS ON THE HALF SHELL MKT/PER PC

START + SHARE

NEW ENGLAND CLAM CHOWDER \$12

Fresh clams, cream, onion, potatoes, butter, paprika and scallions

FRENCH ONION SOUP AU GRATIN \$12

Vidalia, Spanish onions, Swiss cheese, mozzarella, croutons, scallions

TRUFFLED DEVILED EGGS \$15

Mayonnaise, fresno chilles, crispy bacon *Contains pork 🍖

SEASONAL BOARD \$24

Chef select cheeses, hard cured meats, dried apricot, seared peaches, fig jam, crostini *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

STRAWBERRY SUMMER HOUSE SALAD \$9/\$16

Local greens, watermelon radish, fresh strawberry, candied walnuts, goat cheese, mango vinaigrette

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 \$20

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

MAIN + SEARED

PAN SEARED HALIBUT \$40

Garlic broccolini, jasmine rice, lemon-caper beurre blanc, scallions

SESAME CRUSTED AHI TUNA* \$28

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

MUSHROOM TARRAGON CHICKEN \$30

Wild mushroom tarragon cream, garlic broccolini, smashed red potatoes, scallions

AVAILABLE GLUTEN FREE WITH PINEAPPLE MANGO SALSA SUBSTITUTION

SESAME SALMON TERIYAKI BOWL \$22

Seared salmon, jasmine rice, roasted broccoli, mango pineapple sauce, sesame seeds

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, spicy cilantro cream

STONE ROASTED FILLET \$42

Choice black angus, 30 day aged fillet, 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

Maine lobster, shallot butter cream, shaved parmesan, fresh basil

WILD MUSHROOM RAVIOLI \$28

Truffle cream, wild mushrooms, shaved parmesan, fresh basil

FETTUCINE \$25

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

TRUFFLE MAC + CHEESE \$22

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

RIGATONI BOLOGNESE \$28

Rigatoni pasta, beef ragu, basil, warm burrata, EVOO

SPICY LOBSTER RIGATONI \$34

Maine lobster, shallot cream sauce, broccoli, sun dried tomatoes, shitake mushrooms, chili flakes, parmesan cheese

ADD: LOBSTER \$16 | CHICKEN \$6 | APPLEWOOD SMOKED BACON \$6 SHRIMP \$9

MEATBALLS MARINARA + RICOTTA \$15

House marinara, fresh basil, mozzarella cheese, crostini

SEA SALT CHICKEN WINGS \$18

As is, or choice of sauce: buffalo, mango habanero, BBQ served with celery and carrots (additional sauce \$0.75)

CRAB CAKES \$18

Jonah lump crab, house seasonings, lemon garlic aioli, mango pineapple salsa

HOT CRAB DIP \$18

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

SALT + STONE CROSTINI \$15

Toasted crostini, whipped burrata, Prosciutto di Parma, roasted pistachios, honey, balsamic glaze, scallions *Contains pork 🍖

ROASTED BUFFALO CAULIFLOWER \$15

Lightly roasted cauliflower, tossed in buffalo sauce, ranch dressing

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 \$20

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

GRAIN BOWL \$18

Farro, pickled onions, asparagus, shitake mushrooms, beets, broccolini, local mixed greens, balsamic vinaigrette (served cold)

PEACH SALAD \$18

Mozzarella di bufala, fresh peaches, prosciutto, local mixed greens, balsamic glaze, mango vinaigrette

SALAD DRESSINGS

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

WOOD + FIRE

MARGHERITA FLATBREAD \$17

Tomato sauce, fresh mozzarella, basil, EVOO

WILD MUSHROOM TRUFFLE FLATBREAD \$18

Herb roasted mushrooms, fresh mozzarella, truffle cream, arugula

DEVILS FLATBREAD \$18

Tomato sauce, mozzarella, calabrese, spicy sausage, fresno chillies *Contains pork 🍖

FIG + PROSCIUTTO FLATBREAD \$20

Fig jam, EVOO, garlic, balsamic glaze, Prosciutto di Parma, goat cheese, fresh figs, arugula *Contains pork 🍖

SHRIMP FLATBREAD \$22

Blackened cajun shrimp, shallot cream sauce, roasted corn, mozzarella, scallions

BUFFALO CHICKEN FLATBREAD \$20

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 pickles (Substitute caesar or garden salad)

GLUTEN FREE BUN AVAILABLE \$2

LOBSTER ROLL MKT

Lightly dressed main lobster with lemon aioli or brown butter, cucumber slaw, grilled, buttered brioche roll

TURKEY CLUB \$19

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

CHICKEN SANDWICH \$19

Marinated chicken breast oven seared, applewood smoked bacon, fresh mozzarella, arugula, tomato, herb aioli, potato bun *Contains pork 🍖

PAN SEARED SALMON BLT \$22

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

SUMMER BREEZE BURGER (10oz) \$20

Grilled pineapple, caramelized red onion, teriyaki reduction, Swiss cheese, applewood smoked bacon, potato bun *Contains pork 🍖

SALT + STONE BURGER (10oz) \$20

Applewood smoked bacon, choice of Swiss or cheddar, bacon aioli, onion straws, potato bun *Contains pork 🍖

VEGGIE BURGER (10oz) \$18

Impossible burger, lettuce, tomato, red onion, avocado, sweet habanero sauce, potato bun

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.

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

About Last Night

Ketel One Peach Blossom, Yuzu Liqueur, Lavender Lemonade

Spritz Please!

Codigo Reposado, Don Ciccio Fico India, Aperol, Lime Juice, Agave, Prosecco

Salt + Spice

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

Peach Better Have My Honey

Malfy Grapefruit Gin, Lillet Rouge, Tarragon Honey Peach Mix, Mediterranean Tonic

Cherry Blossom

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

Berry The Hatchett

Bulleit Rye, St Elderflower, Black Currant Puree, Lemon Juice, Prosecco

Margarita \$16

Margarita Flight \$26

Traditional - Hibiscus - Mango Habanero - Seasonal

FROZEN DRINKS

Strawberry Lemon Frosé \$15

Côte Mas Rose, Absolut Wildberri, Natalie's Fresh Strawberry Lemonade

Weekend On The Cape \$16

Olmecca Altos Plata Tequila, Aperol, Agave, Watermelon Puree, Lime Juice

Talk Tiki \$16

Maibu Coconut Rum, Chinola Passion Fruit, Orgeat, Pineapple Juice, Gosling's Dark Rum Float

* 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, Cervesa \$10 | \$11 | \$40

(Mexican-Style Lager)

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

(Double IPA)

Winter Hill, Sun Buzz \$9 | \$10 | \$36

(IPA)

BBCO Elaborate Metaphor \$11 | \$12 | \$44

(PALE ALE)

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

(Nitro Stout)

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

Hop Hop & Away (Session IPA)

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

(Seasonal Cider)

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

Dogfish Head Vodka Crush (12oz) \$8

Athletic Upside Dawn Golden NA (12oz) \$6

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

Galicia, Spain

Pinot Blanc, Trimbach \$14 | \$52

Alsace, France

Chardonnay, Bravium \$15 | \$56

Russian River Valley, California

Rose, Peyrassol \$14 | \$52

Cotes de Provence, France

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

SPARKLING

Prosecco, Follador \$12 | \$44

Veneto, Italy

Sparkling Rose, Weingut \$13 | \$48

Austria

Champagne, Veuve Clicquot \$100

Reims, France



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