

# SALTED. *On the Harbor* dinner

## small plates

*one won't do... have a few*

**New England Clam Chowder**  
northport maritime festival best chowder  
contest winner... for good reason 12

**Eggplant Meatballs**  
spicy "nonna" style marinara 16

**Tuna Poke Nachos**  
mango-cucumber salsa, ginger, guacamole,  
cucumber wasabi sauce,  
crispy wonton chips & pickled jalapeños 26

**Fried Calamari Arrabiata**  
fried cherry peppers, marinara 20

**Maryland Crab cakes**  
wasabi crème 22

**Jumbo Wings**  
buffalo, chili lime or BBQ Jerk (8) 18

**Short Rib Sliders (2)**  
cherry pepper mayo, pepper jack cheese 16

**Steamed Littlenecks (8)**  
chorizo, shaved fennel, roasted peppers,  
toasted ciabatta 22

**Crispy Asian Brussels Sprouts**  
wok-fired brussels sprouts, general tso glaze 14

**Edamame Guacamole (V)**  
avocado, cilantro, toasted pepitas,  
edamame, housemade tortilla chips 16

**Lawbsta Fries**  
butter poached lobster, truffled  
crème, melted cheese curds, sour cream,  
applewood smoked bacon, scallions 28

**Citrus BBQ Ribs (4)**  
asian slaw 16

**Spicy Blackbean Hummus**  
insanely good black bean hummus  
with a kick, grilled pita & crudité 16

**SALTED. Mac n Cheese**  
just get it 14

## entrees

**Halibut**  
lobster risotto mkt

**\*Steak Frites**  
14 oz skirt steak, truffle parmesan fries 36

**Creole Shrimp Pasta**  
blackened jumbo shrimp, red peppers,  
roasted corn, tomatoes,  
parmesan cajun cream sauce 32

**Blackened Yellowfin Tuna Steak**  
red peppers, asparagus tips, cucumbers,  
feta, onions, evoo, fresh  
lemon couscous 34

**Our Famous Lobster Roll**  
maine lobster, celery, bibb lettuce,  
taragon mayo mp

**Cheddar BBQ Stack**  
house blend burger vidalia onion rings,  
cheddar, bbq, bacon over iceberg,  
choice of side 26

**Korean BBQ Salmon**  
rice & seasonal vegetables 32

**The Thick Chick**  
crispy chicken thigh, sticky peach  
hot sauce, low country slaw,  
bread & butter pickles on 24

**\*Sliced Steak Sandwich**  
sliced steak, caramelized onions,  
melted pepperjack, cured tomatoes,  
arugula, hot cherry pepper mayo 26

**Linguine White Clam Sauce**  
evoo, toasted garlic, fresh basil 28

**Black Truffle French Dip**  
roasted sirloin, mozzarella, truffle butter,  
baguette, au jus, choice of side 28

**Cherry Pepper Porkchop**  
caramelized onions, fingerling potatoes,  
broccoli rabe, cherry pepper demi 34

## salads & bowls

add chicken 8 / shrimp 16 / salmon 14 / steak 16 / lobster 18

**Shaved Brussel Caesar**  
shaved brussel sprouts, mixed greens,  
parmesan cheese croutons, asiago cheese,  
citrus caesar vinaigrette 16

**Summer Salad**  
watermelon, feta, arugula, sliced almonds,  
pickled red onion, champagne vinaigrette 18

**Ahi Tuna (Sushi) Bowl**  
smashed avocado, cucumbers, carrots, chipotle  
mayo, mango, wasabi cucumber sauce 28

**SALTED. Greek**  
cucumbers, red onions, tomatoes, feta, jalapeños,  
tzatziki, lemon vinaigrette, over toasted pita 18

**Mediterranean**  
grilled salmon, hummus, mixed greens, baby kale,  
cucumber, tomato, red onion, sliced avocado,  
crumbled feta, crispy falafel, lemon vinaigrette 32

**Honest Bowl**  
grilled chicken, ancient grains, brussels sprouts,  
roasted beets, edamame, arugula, avocado,  
roasted corn, pepitas, lemon vinaigrette 22

**California Cobb**  
marinated grilled chicken, bacon, crumbled hard boiled  
egg, roasted corn, avocado, tomatoes,  
edamame, cucumbers, crumbled bleu cheese,  
basil-lemon vinaigrette 22

## tacos tacos tacos

*made on our signature cheese  
stuffed white corn tortillas*

*add mexican skillet; rice, beans,  
pico de gallo, queso fresco 9*

**\*Seared Pepper-Crusted Ahi Tuna**  
cucumber wasabi sauce, shredded red & white  
cabbage, pineapple mango salsa 2 /26

**Steak Tacos**  
Black bean hummus, sliced avocado,  
salsa verde 2/22

**Chipotle Chicken**  
adobo braised chicken, melted pepperjack,  
tomato salsa fresca, avocado crema 2 /18

**Buffalo Cauliflower**  
bleu cheese, shredded carrot & scallion 2 /16

**Shrimp Tempura**  
miso sesame ginger coleslaw, pineapple,  
red onion mango salsa 2 /18

**Butter Poached Lobster**  
butter lobster, charred corn, black beans,  
tomato salsa, old bay mayo 2 / 28

**Short Rib**  
braised shredded beef, cheese sauce, lettuce,  
jalapeno, chipotle ranch, tortilla shreds 2/22

\*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

# SALTED. *On the Harbor* drinks

## cocktails

### SALTED. margaritas 15

#### SPICY MARGARITA

Lunazul blanco tequila / ancho reyes verde lime curaçao, chili-lime salt

*For those who like a little heat in each sip*

#### SMOKE SHOW MARGARITA

Lunazul blanco tequila / banhez mezcal curaçao / lime

*Mezcal adds an unmistakable savory smoke*

#### SALTED. PASSIONFRUIT MARGARITA

Lunazul blanco tequila / chinola passionfruit liqueur lime / salt blend

*Tart & tangy with the vegetal agave note we all love*

### SALTED. classics

#### MANHATTAN ON MAIN

angels envy bourbon / pineau des charentes angostura bitters 18

*served on rocks or straight up*

#### PERFECT PALOMA

Lunazul tequila blanco / secret liqueur blend of grapefruit expressions / lime / bubbles 14

*Paloma's are delicious but ours will knock your socks off.*

*Refreshing, vibrant grapefruit*

#### HUCKLEBERRY LEMONADE

44 north huckleberry vodka / lemon / blueberries 14

*Run, don't walk*

#### HARBOR SPRITZ

Lillet rose / st. germain / prosecco / bubbles / lemon 14

*Crisp & bubbly with hints of lychee. Not too sweet, not too dry*

#### COIN SHORTAGE

Ha'penny rhubarb gin / aperol / curacao / lemon 14

*Its like sipping on sunshine, bright citrus & delicious*

#### SALTED. LI TEA

Five-High quality spirits / lemon / arizona iced tea 14

*Our carefully refined version of the drink that made*

*Long Island world famous*

### SALTED. martinis 16

#### SALTED. LYCHEE-PLUM MARTINI

Tito's vodka / giffard lichi-li / ume plum liqueur lemon / lychee

*Floral and fruit-forward; our favorite photo-ready*

*version of a modern classic*

#### SALTED. ESPRESSO MARTINI

Mr. black cold brew liqueur / tito's vodka, frangelico always in style. creamy with a touch of bailey's

#### SALTED. SIGNATURE MARTINI

Tito's vodka / chateau aloe vera liqueur / cucumber Delicate touches of mint, melon and aloe accent the ultimate classic cocktail. Try it with gin too!

#### TAHITIAN PUNCH MARTINI

Tito's vodka / clement coconut rum / pineapple black raspberry / orange blossom

*A french martini with an incredible island twist*

### SALTED. Old Fashioneds

#### DOWNTOWN OLD FASHIONED

Angels envy / mr black cold brew liqueur angostura bitters 18

*gorgeous & lively, just like our downtown*

#### BANANAS FOSTER

Old overholt rye / banana cordial angostura bitters / cinnamon 16

*A touch of banana highlights the nutty caramel flavors in the rye whiskey*

#### COCONUT- CHAI

Clipper Ship Tea Co. / coconut-chai tea infused Maker's Mark bourbon / vanilla angostura toasted coconut chip 16

*Light baking spices, black tea, and toasty coconut accent wheated bourbon. Dry & complex; and easily best we've had to date*

## beer

Rotating local and craft beer on tap, by the bottle and can please ask your server for our daily selections

### SALTED. selections this season

#### PEACHFRONT MULE

Tito's vodka / clipper ship tea company tropical hibiscus tea / ginger beer / lime bracing ginger set off by stone fruit, mango, hibiscus, and citrus 14

#### COOL MULE

Tito's vodka / clipper ship tea company spearmint tea / ginger beer / lime cool mint and warming ginger 14

#### PIÑA MARGARITA

Lunazul tequila blanco / clement coconut rum jalapeño agave / pineapple / lime 16

*piña colada meets margarita in this sunny and refreshing summer cocktail*

#### JALAPEÑO WATERMELON MARGARITA

Lunazul tequila blanco / triple sec/ jalapeño agave fresh crushed watermelon/ lime 16

*bright & refreshing with just enough heat, instant summer classic*

#### OAXACAN OLD FASHIONED

Casamigos reposado /banhez mezcal agave / angostura 18

## wine

#### 2018 Borosa Berola, Grenache, Syrah

Cabernet Sauvignon Borja, Spain

*Black fruits, cherry, oak, tobacco and balsamic 12 / 44*

#### 2021 Johnson Family, Cabernet Sauvignon

Sonoma, CA

*Ripe flavors of rhubarb, plum, anise and bell pepper, notes of cocoa and mocha. Full bodied, polished tannins 13 / 48*

#### 2022 Sean Minor, Pinot Noir

Sonoma Coast, California

*Cherry, strawberry and plum nuances, light toast, old french oak 17 / 66*

#### 2021 Benmarco, Malbec

Valle de Uco, Mendoza, Argentina (sustainable)

*Black fruits, notes of violets, good acidity, firm tannins, french oak 13/ 48*

#### 2022 Sandy Cove, Sauvignon Blanc

Marlborough, NZ (sustainable)

*Bright and refreshing flavors of passion fruit and orange blossom followed by zesty textures, minerality and crisp acidity 12 / 46*

#### 2023 Chateaux de Roquefort Corail

Rose Syrah, Grenache, Cinsault

Provence, France

*Organic, biodynamic, lively citrus, notes of white fruits and berries and vegan 17 / 66*

#### NV Lamberti Prosecco, Extra Dry

Prosecco, Italy (Sustainable)

*Floral aromas, peach and tropical notes, clean, crisp 11 / 40*

#### 2021 Italo Cescon, Pinot Grigio

Friuli, Italy (sustainable)

*Notes of nutmeg, vanilla, peach, acacia blossom, orange zest. Dry, crisp, long & elegant finish 12 / 44*

#### 2020 Dough Chardonnay

North Coast, CA (sustainable)

*Crisp fuji apples, hints of citrus, baking spices, creamy oaky finish 13 / 48*

#### 2021 Paumanok Vineyards, Semi-Dry Riesling

Long Island, NY (sustainable)

*Peach, apricot, apples. Hint of sweetness, crisp & dry finish 11 / 40*

## soft drinks, coffee & teas

#### CLIPPER SHIP TEA CO. HOT TEAS

Tropical green tea, earl grey creme, english breakfast blend, decaf berry hibiscus, decaf black tea

#### REGULAR OR DECAF COFFEE

#### COKE, DIET COKE, SPRITE, GINGER ALE,

#### ARIZONA UNSWEETENED ICED TEA

#### JUICES:

Cranberry, pineapple, grapefruit, orange juice, apple

Please drink responsibly