

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 10

Crispy Asian Brussels Sprouts

wok -fired brussels sprouts,
general tso glaze, nori dust 12

Tuna Poke Nachos

mango-cucumber salsa, ginger, smashed
avocado guacamole, cucumber wasabi sauce,
crispy wonton chips & pickled jalapeños 22

Fried Calamari Arrabiata

calamari & cherry peppers, marinara 18

Spicy Blackbean Hummus

insanely good black bean hummus
with a kick, grilled pita & crudité 14

Maryland Crab cakes

wasabi crème 20

Short Rib Sliders (2)

cherry pepper mayo, pepper jack cheese 14

French Onion Soup

Our ridiculously good french onion soup 12

Eggplant Meatballs

spicy “nonna” style marinara 12

Edamame Guacamole (V)

avocado, cilantro pesto, toasted pepitas,
edamame, housemade tortilla chips 14

Lawbsta Fries

butter poached lobster, truffled
lobster crème, melted cheese curds,
sour cream, applewood smoked bacon,
scallions 26

Tempura Asparagus Fries

truffle parmesan aioli 12

SALTED. Mac n Cheese

just get it.....14

Jumbo Wings

buffalo or BBQ Jerk (6) 16

entrees

*Cherry Pepper Berkshire Porkchop

hot cherry peppers, demi, roasted potatoes
and seasonal vegetables 34

*Steak Frites

14 oz skirt steak, truffle parmesan fries 36

Iceberg-er Stack

sirloin-shortrib patty, tempura sweet potato,
frizzled onions, truffle parmesan aioli,
iceberg cups, choice of side 20

Pan Seared Halibut

served a top lobster risotto 38

SALTED. Lobster Roll

chunk maine lobster, celery,
bibb lettuce, taragon mayo mp

Korean BBQ Salmon

coconut rice & seasonal vegetables 30

The Thick Chick

crispy chicken thigh, sticky peach hot
sauce, low country slaw, bread & butter
pickles on toasted brioche bun 18

*Sliced Steak Sandwich

sliced steak, caramelized onions,
melted pepperjack, cured tomatoes,
arugula, hot cherry pepper mayo 22

Creole Shrimp Pasta

blackened jumbo shrimp, red peppers,
roasted corn, tomatoes,
parmesan cajun cream sauce 30

salads & bowls

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

Shaved Brussel Caesar

shaved brussel sprouts, mixed greens,
parmesan cheese croutons, asiago cheese,
citrus caesar vinaigrette 14

Ahi Tuna (Sushi) Bowl

smashed avocado, cucumbers, carrots, chipotle
mayo,mango, wasabi cucumber sauce 26

SALTED. Greek Salad

cucumbers, red onions, tomatoes, feta, jalapeños,
tzatziki, lemon vinaigrette, over toasted pita 16

Mediterranean

grilled salmon, hummus, baby kale,
cucumber, tomato, red onion,
smashed avocado, crumbled feta,
crispy falafel, white balsamic dressing 26

Honest Bowl

grilled chicken, ancient grains, brussels sprouts,
roasted beets, edamame, arugula, avocado,
roasted corn, pepitas, lemon vinaigrette 20

Spring Salad

fresh strawberries, sliced almonds, cucumbers,
feta, red onion, spring mix, house dressing 14

California Cobb

marinated grilled chicken, bacon, crumbled hard
boiled egg, roasted corn, avocado, tomatoes,
edamame, cucumbers, crumbled bleu cheese,
basil-lemon vinaigrette 20

tacos tacos tacos

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

*made on our signature cheese
stuffed white corn tortillas*

*Seared Pepper-Crusted Ahi Tuna

cucumber wasabi sauce, shredded red &
white cabbage, pineapple mango salsa 2 /24

Chipotle Chicken

adobo braised chicken, melted pepperjack,
tomato salsa fresca, avocado crema 2 /16

Buffalo Cauliflower

bleu cheese, shredded carrot & scallion 2 /12

Shrimp Tempura

miso sesame ginger coleslaw, pineapple,
red onion mango salsa 2 /16

Butter Poached Lobster

butter lobster, charred corn, black beans,
tomato salsa, old bay mayo 2 / 26

Carne Asada

Salsa verde, avocado,
black bean hummus, lime crema 2/20

Please Note:

Prices shown are a cash discount price.
Payment by credit or debit card will incur a 4%
processing fee. Thank you for tipping in cash
when possible.

*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

This season at **SALTED.** 14

HUCKLEBERRY LEMONADE

44 north huckleberry vodka / lemon / blueberries
Run, don't walk

PINK SKY AT NIGHT

Capel pisco / lillet rosé /
giffard pink grapefruit liqueur / lemon
*Crisp, clean, and gentle; a must-try for those
who love their morning grapefruit juice*

TAHITIAN PUNCH MARTINI

Tito's vodka / clement coconut rum / pineapple
black raspberry / orange blossom
A french martini with an incredible island twist

ONE IN A MELON

Chateau aloe liqueur / tito's vodka
cantaloupe / dry vermouth
*A study in balance with delicate flavors
of mint and melon, thirst quenching, pure*

STONE FRUIT REFRESHER

Matchbook distilling co. day trip peach amaro
hayman's gin / apricot / dry vermouth
*When the sun hits different. dry and aromatic;
familiar yet brand new. Stunning.*

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*

SALTED. classics 14

PERFECT PALOMA

Lunazul tequila blanco / secret liqueur blend of
grapefruit expressions / lime / bubbles
*Paloma's are delicious but ours will knock your socks off.
Refreshing, vibrant grapefruit*

HARBOR SPRITZ

Lillet rose / st. germain / prosecco / bubbles / lemon
Crisp & bubbly with hints of lychee. Not too sweet, not too dry

COIN SHORTAGE

Ha'penny rhubarb gin / aperol / curacao / lemon
Its like sipping on sunshine, bright citrus & delicious

SALTED. LI TEA

Five-High quality spirits / lemon / arizona iced tea
*Our carefully refined version of the drink that made
Long Island world famous*

SALTED. margaritas 15

SALTED. PASSIONFRUIT MARGARITA

Lunazul blanco tequila / chinola passionfruit liqueur
lime / curacao / salt blend

Tart & tangy with the vegetal agave note we all love

SPICY MARGARITA

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

For those who like a little heat in each sip

SMOKE SHOW MARGARITA

Lunazul blanco tequila / banhez mezcal / curacao / lime
Mezcal adds an unmistakable savory smoke note that we love

SPICED HIBISCUS MARGARITA

Lunazul blanco tequila / Sorel hibiscus liqueur
ancho reyes verde / lime

*Warm winter spices combine with tart hibiscus and
green chilies to touch every tastebud*

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 / oat / salt
*always in style. rich coffee flavor with hazelnut
and marshmallow accents*

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!*

SALTED. Old Fashioneds 14

COCONUT- CHAI

Clipper Ship Tea Co. / coconut-chai tea infused Maker's Mark
bourbon / vanilla angostura toasted coconut chip
*Light baking spices, black tea, and toasty coconut accent wheated
bourbon. Dry & complex; and easily best we've had to date*

BANANAS FOSTER

Old overholt rye / banana cordial / angostura bitters / cinnamon
*A touch of banana highlights the nutty caramel
flavors in the rye whiskey*

wine

2016 Borosa Berola, Grenache, Syrah

Cabernet Sauvignon Borja, Spain

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

2018 Mossback, Cabernet Sauvignon

Sonoma, CA

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

2019 Sean Minor, Pinot Noir

Sonoma Coast, California

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

2018 Benmarco, Malbec

Valle de Uco, Mendoza, Argentina (sustainable)

*Black fruits, notes of violets, good acidity,
firm tannins, french oak 12 / 44*

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*

2021 Chateaux de Roquefort Corail

Rose Syrah, Grenache, Cinsault

Provence, France

*Organic, biodynamic, lively citrus, notes of white fruits
and berries and vegan 12 / 44*

Nv Lamberti Prosecco, Extra Dry

Prosecco, Italy (Sustainable)

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

2020 Italo Cescon, Pinot Grigio

Friuli, Italy (sustainable)

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

2019 Dough Chardonnay

North Coast, CA (sustainable)

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

2021 Lauverjat Sancerre, Sauvignon Blanc

Sancerre, Loire, France (Sustainable)

Crisp, smoky, minerals, juicy citrus & pink grapefruit 17 / 66

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

Lemon mint 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, white grapefruit, orange juice

beer

On Tap:

Rotating local craft 8 - 10 selections

Ask your server

By the Bottle:

Corona, Bud, Bud Light,

Heineken Light 6

non-alcoholic beer available 8

Please drink responsibly