

# SALTED. *On the Harbor* lunch

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

## **Crispy Asian Brussels Sprouts**

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

## **Eggplant Meatballs**

Spicy “nonna” style marinara 12

## **Tuna Poke Nachos**

mango-cucumber salsa, ginger, smashed  
avocado guacamole, cucumber wasabi sauce,  
crispy wonton chips & pickled jalapeños 18

## **Maryland Crab cakes**

crispy vegetables, wasabi crème 18

## **Jumbo Wings**

buffalo or BBQ Jerk (6) 16

## **Mexican Street Corn**

off the cob, queso fresco 8

## **Edamame Guacamole (V)**

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

## **Lawbsta Fries**

butter poached lobster, truffled lobster  
crème, melted cheese curds, sour cream,  
applewood smoked bacon, scallions 22

## **Tempura Asparagus Fries**

truffle parmesan aioli 12

## **SALTED. Mac n Cheese**

just get it.....14

## *salads*

add chicken 6 / shrimp 12 / steak 14 / salmon 12

## **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

## **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

## **SALTED. GREEK SALAD**

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

## **Asian Pear Salad**

asian pears, craisins, candied cashews, crumbled  
goat cheese, cucumbers, balsamic glaze, evoo 16

## **Slab Bacon Wedge Salad**

honey maple bacon, crispy onions,  
red wine- bleu cheese dressing 14

## **SALTED. Burrito Bowl**

mexican rice, black beans, pico de gallo, queso  
fresco, guacamole, jalapeños, sour cream 14

## *soups*

## **New England Clam Chowder**

northport maritime festival best chowder  
contest winner... for good reason 10

## **French Onion Soup**

Our ridiculously good french onion soup 12

## *tacos tacos tacos*

*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 /22

## **Chipotle Chicken**

adobo braised chicken, melted pepperjack,  
tomato salsa fresca, avocado crema 2 /12

## **Buffalo Cauliflower**

bleu cheese, shredded carrot & scallion 2 /10

## **Pork Belly Taco**

watercress, candied cashew, pickled  
vegetables & sweet chili 2/14

## **Shrimp Tempura**

miso sesame ginger coleslaw, pineapple,  
red onion mango salsa 2 /14

## **Butter Poached Lobster**

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

## **VooDoo Steak**

blackened skirt steak, ghost pepper cheese  
sauce sauteed peppers & onions 2 / 20

## *mains*

*Served with choice of side salad, french fries. Truffle fries + 4 substitute soup + 6*

## **\*Sliced Steak Sandwich**

sliced steak, caramelized onions, melted  
pepperjack, cured tomatoes, arugula,  
hot cherry pepper mayo 20

## **Fish n Chips**

beer battered halibut, coleslaw, fried  
pickle chips, malt vinegar 20

## **\*SALTED Stack**

sirloin short rib patty, tempura sweet  
potato, frizzled onions, truffle parmesan aioli  
with choice of side 20

## **The Thick Chick**

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

## **North Portobello**

marinated portobello, hummus,  
roasted tomato, baby arugula,  
balsamic reduction on ciabatta 16

## **Cali Chicken Club**

Chicken breast, avocado, bacon, lettuce,  
tomatoes, herbed mayo 18

\*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 / fresh blueberries  
*Run, don't walk*

### BLACKBERRY SOUR

tito's vodka / leopold bros rocky mountain blackberry liqueur  
lemon / fresh shaken meringue  
*Bright and lively with unmatched texture*

### SWEATAH WEATHAH MULE

cinnamon apple tea infused Tito's vodka / lemon  
ginger beer / dried lemon  
*Like curling up by the campfire, eating a candy apple  
surrounded by crunchy leaves*

### 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*

**SALTED**. OLD FASHIONEDS 13

### LOG CABIN

Maker's Mark bourbon / Clipper Ship Tea Co.  
"log cabin" organic tea / angostura bitters  
*Maple, spice and smoke transport you into the woods*

### 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*

### 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*

**SALTED**. classics 14

**SALTED**. margaritas 14

### SALTED. PASSIONFRUIT MARGARITA

Lunazul blanco tequila / chinola passionfruit liqueur  
lime / curaçao / salt blend  
*Tart & tangy with the vegetal agave note we all love*

### 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 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: 15

### 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*

### MINT CHIP ESPRESSO MARTINI

Mr. Black cold brew coffee liqueur / pilar blonde rum  
hazelnut / branca menta / oat  
*Our house favorite Espresso Martini with a minty,  
graham cracker-y accents. Dairy free!*

### 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!*

### 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*

## 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 13 / 48*

### 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*

### 2020 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 Lauerjat 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