

# SALTED. *On the Harbor* lunch

## small plates

*one mon'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 10

### **Chili Lime Wings**

Hot honey glazed 10

### **Tuna Poke Nachos**

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

### **Fried Calamari Arrabiata**

Calamari & cherry peppers served with marinara 16

### **Maryland Crab cakes**

Crispy vegetables, wasabi crème 18

### **Buffalo Mac N Cheese Balls**

Mac and cheese balls with bleu cheese 9

### **Truffle Fries**

With parmesan aioli 8

### **SALTED. Roasted Veg**

Roasted seasonal vegetables 8

### **Mexican Street Corn**

Queso fresco 8

### **Edamame Guacamole (V)**

Avocado, cilantro pesto, toasted pepitas, housemade tortilla chips 14

### **Lawbsta Fries**

Butter poached lobster, truffled lobster crème, melted cheese curds, sour cream, applewood smoked bacon, scallions 20

### **Tempura Asparagus Fries**

Truffle parmesan aioli 12

### **Mexican Rice Skillet**

Rice, beans, salsa fresca, queso fresco 8

## salads

### **Shaved Brussel Sprouts & Kale Caesar**

Parmesan cheese croutons, asiago cheese, citrus caesar vinaigrette 14  
Add chicken 6 / shrimp 12 / steak 14 / salmon 12

### **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

### **SALTED. Summer Salad**

Jumbo grilled shrimp, watermelon, feta, cucumber, pickled red onions, lemon vinaigrette 24

### **MTK Calamari Salad**

Fried calamari, friseé white miso, red pepper vinaigrette & mango ribbons 22

### **Honest Bowl**

Grilled Chicken, ancient grains, brussels sprouts, roasted beets, edamame, arugula, avocado, roasted corn, pepitas, lemon vinaigrette 20

## tacos tacos tacos

*made on our signature cheese stuffed white corn tortillas*

**Make it a Meal** – Mexican style rice, charred tomato, black beans, salsa fresca, cotija cheese and a taco 16

### **\*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

### **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

## sandwiches

*Served with choice of side salad or french fries. Truffle fries + 4*

### **Our Famous Maine Lobster Roll**

Fresh maine lobster slightly coated with tarragon-dill mayo, fine celery, lettuce on a buttery brioche bun mkt "while they last"

### **\*Sliced Steak Sandwich**

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

### **Fish n Chips Sandwich**

Beer battered halibut, coleslaw, fried pickle chips on a brioche long bun 20

### **Maui Chick**

Grilled chili lime chicken breast, bbq sauce, swiss, grilled pineapple, grilled red onion, avocado, arugula on ciabatta 18

### **The Thick Chick**

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

### **Portobello Caprese**

Marinated portobello with fresh mozzarella, roasted red pepper, basil oil and balsamic reduction on ciabatta 16

\*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**

### CUCUMBER MOJITO

Hula hut le hukilau lemongrass & ginger vodka / cucumber / lime / agave / sprite  
*This fresh little number will keep you coming back for more.. bright, light & refreshing.*

### HUCKLEBERRY LEMONADE

44 north huckleberry vodka / lemon / fresh blueberries  
*run, don't walk*

### BEACH BUM DAIQUIRI

Papa's pilar blonde rum / clement coconut liqueur / lime  
*vanilla and coconut balance invigorating lime*

### 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. 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*

#### HOT SUMMER 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*

#### LATE NIGHT LYCHEE MARGARITA

Lunazul blanco tequila / giffard lychee / ancho reyes verde / lemon / chili-lime salt  
*Floral and soft with a hint of rose and a touch of heat*

### SALTED. mule city 13

#### COOL MULE

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

#### 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*

#### KENTUCKY MULE

Maker's mark bourbon / ginger beer / lemon  
*Barrel-aged bourbon caramelly-rich mule variant*

#### MEXICAN MULE

Lunazul blanco tequila / ginger beer / lime  
*Savory and vegetal, crisp and bright*

### 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*

#### COIN SHORTAGE

Ha' Penny Rhubarb gin / Aperol / curaçao / lemon  
*Its like sipping on sunshine, bright citrus & delicious*

#### HARBOR SPRITZ

Lillet Rosé / St. Germain / Prosecco / bubbles / lemon  
*Crisp & bubbly with hints of lychee. Not too sweet, not too dry*

#### BANANAS FOSTER

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

#### 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

### Nv Lamberti Prosecco, Extra Dry

Prosecco, Italy (Sustainable)  
*Floral aromas with peach and tropical notes, clean, crisp, balanced acidity, long finish 11 / 40*

### 2019 Italo Cescon, Pinot Grigio

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

### 2019 Mossback, Chardonnay

Russian River Valley, CA (sustainable)  
*Honeysuckle, crisp apple, pear, French oak 12 / 44*

### 2020 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*

### 2019 Lauverjat Sancerre, Sauvignon Blanc

Sancerre, Loire, France (Sustainable)  
*Herbs & gooseberries on the nose, crisp, dry, smoky minerals, juicy citrus & pink grapefruit 15 / 56*

### 2020 Paumanok Vineyards, Semi-Dry Riesling

Long Island, NY (Sustainable)  
*Peach, apricot, nectarine and apples. Hint of sweetness and finishes crisp & dry 11 / 40*

### 2020 Chateaux de Roquefort Corail Rose Syrah, Grenache, Cinsault

Provence, France  
*Organic, biodynamic, lively citrus, note s of white fruits and berries and vegan 11 / 44*

### 2017 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*

### 2018 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*

### 2016 Borosa Berola, Grenache, Syrah

Cabernet Sauvignon Borja, Spain  
*Black fruits, cherry, oak, tobacco and balsamic 12 / 44*

## beer

**On Tap:** Rotating local craft selection 8 - 10  
Ask your server

**By the Bottle:** Bud, Bud Light, Heineken Light 6

## soft drinks, coffee & teas

### CLIPPER SHIP TEA COMPANY 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

Please drink responsibly