

SALTED. *On the Harbor*

to start

SALTED. Classic French Onion Soup

Caramelized onions, whiskey beef broth, provolone & gruyere topped with crispy onions 12

Ahi Tuna Sliders (3)

Nori crusted ahi tuna (served rare), sliced cucumbers, pickled ginger, edamame guacamole, wasabi cucumber sauce 21

Korean BBQ Fried Calamari

Wok fried, caramelized pineapple, korean bbq sauce 18

Crispy Asian Brussels Sprouts

Wok fired brussels sprouts, general tso glaze, nori dust 16

Braised Jamaican Jerk Chicken Flatbread

Jerk BBQ sauce, heirloom tomatoes, melted Jack & cheddar, mango salsa, crispy bacon 16

Eggplant Meatballs

Spicy “nonna” style marinara 16

Roasted Chili Honey Lime Rubbed Wings

Scallion lime crema 18

Edamame Guacamole (V)

Avocado, cilantro pesto, toasted pepitas, crispy lavash chips 16

Lawbsta Fries

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

Tuna Poke Nachos

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

tacos tacos tacos

White corn tortillas stuffed with pepperjack cheese

Make it a Meal – Mexican style rice, charred tomato, black beans, salsa fresca, cotija cheese 12

***Seared Pepper-Crusted Ahi Tuna**

Cucumber wasabi sauce, shredded red & white cabbage, pineapple mango salsa
2 / 18 4 / 36

Chipotle Chicken

Adobo braised chicken, melted pepperjack cheese, tomato salsa fresca, avocado crema
2 / 10 4 / 20

Shrimp Tempura

Miso sesame ginger coleslaw, pineapple, red onion mango salsa
2 / 12 4 / 24

Baja Fish

Battered cod filets, apple mango salsa, avocado poblano coleslaw
2 / 14 4 / 28

Butter Poached Lobster

Butter lobster, charred corn, black beans, tomato salsa, old bay mayo
2 / 20 4 / 36

Carne Asada

Marinated steak, fire roasted poblano, cilantro pesto, pickled onions
2 / 16 4 / 32

Buffalo Cauliflower

Sriracha honey wing sauce, bleu cheese dressing, carrot – scallion salad
2 / 10 4 / 20

salads

Watermelon

Grilled jumbo shrimp, heirloom tomatoes, watermelon, mint, feta, shaved brussels, arugula, radicchio, hearts of palm, red onions, red wine vinaigrette 26

Lobster Cobb

Butter poached lobster, mixed greens, charred corn, heirloom tomatoes, hearts of palm, avocado, applewood smoked bacon, chipotle ranch dressing mkt

handhelds

Served with fries or house salad or add Truffle Parmesan Fries + 4

Ahi Tuna (Sushi) Burrito

Flour tortilla, nori, brown rice, avocado, cucumbers, carrots, chipotle mayo, mango, wasabi cucumber sauce 24
make it a bowl 26

***Sliced Steak Sandwich**

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

The Thick Chick

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

Baja Chicken

Grilled honey lime chicken over mixed greens, tortilla strips, black beans, corn, poblano, avocado, sour cream, chipotle ranch 18

Mediterranean

Grilled salmon, hummus, baby kale, cucumbers, tomatoes, red onion, avocado, crumbled feta, crispy falafel, white balsamic dressing 22

Shaved Brussel Sprouts & Kale Caesar

Parmesan cheese croutons, asiago cheese, citrus caesar vinaigrette 14
*Add chicken 5 / shrimp 8 / steak 10 / salmon 12

Black Bean Burger

Black bean, sweet potato, falafel burger, roast jalapeño, smashed avocado, pickled onions, mayo 18

Our Famous Lobster Roll

Chunky Maine lobster, celery, bibb lettuce, tarragon mayo, buttered and toasted long bun mkt

The “Northportobello”

Balsamic marinated portobello, hummus, olive oil cured tomatoes, baby arugula, roasted red peppers 16

* Due to price increases in the market, we are forced to raise prices. We hope prices will soon go back to normal so we can adjust our prices accordingly. Thank you for your understanding *

*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