

SALTED. *On the Harbor*

Restaurant Week 1/29 - 2/5

Sunday - Sunday

Two Course Lunch \$22

choose an appetizer or dessert and one main

appetizer

Sweet Potato Croquettes

pancetta, parmesan,
truffle crème

Brussel Caesar Salad

parmesan croutons

Asian Pear Salad

craisins, candied cashews,
goat cheese, cucumbers,
balsamic glaze, evoo

New England Clam Chowder

voted northport's best

main

Hot Chick Sandwich

grilled lemon chili chicken,
jalapeños, monterey jack cheese, fries

French Dip

roasted rib eye, mozzarella on baguette, au jus, fries

Grilled Salmon

sweet chili salmon over crispy asian
brussels sprouts & rice (+6)

dessert

Fresh Berries & Cream

Apple Cobbler

Crème Brûlée

Deep Fried Oreos

*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



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Restaurant Week Sunday - Sunday - Saturday until 7pm

Three Course Dinner includes
one appetizer, one main selection and choice of dessert

to start

Brussel Caesar Salad
parmesan croutons
Classic Buffalo Wings
bleu cheese
Philly Cheesesteak Sliders
on pretzel bun
Sweet Potato Croquettes
pancetta, parmesan, truffle crème
New England Clam Chowder
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Asian Pear Salad
craisins, candied cashews, goat,
cucumbers, balsamic glaze, evo
Spinach & Artichoke Wonton
beschamel sauce
Butternut Squash Ravioli
brown butter sage sauce
Hoisin Chicken Lettuce Wraps
cashews, carrots, scallions
Crispy Sushi Rice + 4.
spicy tuna, avocado, jalapeno

mains

\$27

Half Roasted Chicken
spinach risotto, braised
artichoke, cherry tomatoes,
lemon rosemary sauce

Papardelle Bolognese
short rib ragu, pesto,
ricotta

French Dip Au Jus
roasted rib eye, mozzarella,
on a baguette,
au jus & fries

\$37

Thai Chili Salmon
grilled salmon, thai
chili sauce, asian brussels
sprouts, jasmine rice

Paella
clams, mussels, shrimp
over saffron risotto

Short Rib Wellington
cabernet demi,
mashed potatoes,
candied carrots

\$44

Veal Osso Bucco
braised, seasonal
vegetables,
mashed potatoes & gravy

Cornflake Crusted Halibut
rice noodles, shiitake
mushrooms,
saffron broth

8oz Filet Mignon
balsamic reduction,
crispy pancetta, mushrooms
& frizzled onions +8

dessert

Apple Cobbler - Fresh Berries & Cream

Deep Fried Oreos - Crème brûlée

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