

SALTED. *On the Harbor*

Restaurant Week

Sunday - Saturday until 7pm

Two Course Lunch \$20

select one main selection and one appetizer or dessert

to start

Edamame Guacamole

served with house made tortilla chips

Asian Brussels sprouts

wok-fried, general tso glaze & nori dust

Caprese

Fresh mozzarella, roasted red peppers, roma tomato, basil oil

New England Clam Chowder

Polenta Fries

Served with truffle parmesan aioli

Tuna Tartare

With smashed avocado, lemon EVOO, house made potato chips

main

Asian Pear Salad

Asian pears, raisins, candied cashews, crumbled goat cheese, cucumbers, balsamic glaze- evoo
Choice of chicken or shrimp,
Grilled Salmon +4

SALTED Stack

Ground sirloin- shortrib blended patty, with tempura fried sweet potato, arugula, crispy fried onion rings & truffle parmesan aioli, choice of salad,
French fries or truffle fries +4

Sweet Chili Pork Belly Tacos (2)

Pickled vegetables & salsa verde

Honest Bowl

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

Fish n Chips Sandwich

Beer battered halibut, slaw, fried pickle chips on a brioche long bun, choice of salad,
French fries, or truffle fries +4

Mediterranean Wrap

Romaine, feta, marinated tomatoes, cucumbers, roasted red peppers, chickpea-cilantro wrap, choice of salad,
french fries, truffle fries +4,

dessert

Apple Streusel with Almonds

Fried Oreos

Fried Churros

Berries & Cream

*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 - Saturday until 7pm

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

to start

New England Clam Chowder

Caprese

Fresh mozzarella, roasted red peppers,
roma tomato, basil oil

Polenta Fries

Served with truffle parmesan aioli

Tuna Tartare

With smashed avocado, lemon EVOO,
house made potato chips

Pork Belly Brussels Sprouts

Craisins, candied cashews, watermelon
radish, mint, hot honey

Asian Pear Salad

Asian pears, craisins, candied cashews,
crumbled goat cheese, cucumbers,
balsamic glaze- evoo

Edamame Guacamole

served with house made tortilla chips

main

\$25

SALTED Stack

Sirloin- shortrib blended patty,
tempura fried sweet potato, arugula,
onion rings, truffle parmesan aioli

Fried Chicken & Waffles

Crispy Fried chicken thighs & belgium
waffles stacked high with
maple hot sauce

\$35

Cajun Salmon

Served with polenta cake, roasted
corn puree & succotash

Skirt Steak Teryaki Stir Fry

Served over basmati rice

\$42

Paella

Shrimp, clams, mussels over risotto

Berkshire Pork Chop

Hot cherry pepper demi, garlic mashed

dessert

Apple Streusel with Almonds

Fried Oreos

Fried Churros

Berries & Cream

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