

SALTED. *On the Harbor* dinner

small plates *one won't do... have a few*

New England Clam Chowder

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

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, cucumberwasabi sauce, crispy
wonton chips & pickled jalapeños 18

Fried Calamari Arrabiata

calamari & cherry peppers
served with marinara 16

Maryland Crab cakes

wasabi crème 18

Jumbo Wings

buffalo or BBQ Jerk (6) 16

Short Rib Sliders (2)

cherry pepper mayo, pepper jack cheese 14

French Onion Soup

Our ridiculously good French onion soup 12

Mexican Street Corn

queso fresco, off the cob 8

Edamame Guacamole (V)

avocado, cilantro pesto, toasted pepitas,
edamame, housemade 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

Black Truffle & Wild Mushroom Gnocchi

shaved black truffle and wild mushroom
cream over gnocchi 20

SALTED. Mac n Cheese

just get it.....14

Slab Bacon Burrata

creamy burrata, candied slab bacon, roasted
tomato, pesto, evoo, toasted points 16

entrees

The Thick Chick

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

***NY STRIP**

roasted fingerling potatoes, crispy onions,
seasonal vegetables with demi glace 38

***Steak Frites**

14 oz skirt steak, truffle parmesan fries 36

***SALTED Stack**

sirloin short rib patty, tempura sweet
potato, frizzled onions, truffle parmesan aioli
with choice of side 22

Braised Short Rib

mashed potatoes, seasonal vegetable,
red wine demi 34

Pan Seared Halibut

served a top lobster risotto 38

Crispy Peking Duck

with caramelized apple demi over
wild mushroom risotto 32

Papardelle Bolognese

short rib ragu with pesto and ricotta 34

***Sliced Steak Sandwich**

sliced steak, caramelized onions, melted
pepperjack, cured tomatoes, arugula, hot
cherry pepper mayo 22

Cherry Pepper Berkshire Porkchop

hot cherry peppers, demi, roasted potatoes
and seasonal vegetables 34

Korean BBQ Salmon

coconut rice & seasonal vegetables 30

salads & bowls

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

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

SALTED. Greek Salad

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

Slab Bacon Wedge Salad

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

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

tacos tacos tacos

add mexican skillet;
rice, beans, pico de gallo, queso fresco 9

*made on our signature cheese
stuffed white corn tortillas*

***Seared Pepper-Crusted Ahi Tuna**

cucumber wasabi sauce, shredded red &
white cabbage, pineapple mango salsa 2 /22

Pork Belly Taco

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

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

Please Note: Prices shown are a cash discount price. Payment by credit or debit card will incur a 4% processing fee.
Thank you for tipping in cash when possible.

*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 Lauverjat Sancerre, Sauvignon Blanc

Sancerre, Loire, France (Sustainable)
Crisp, smoky, minerals, juicy citrus & pink grapefruit 17 / 66 6

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