

SALTED. *On the Harbor* DINNER

SMALL PLATES

NEW ENGLAND CLAM CHOWDER
northport maritime festival best chowder
contest winner... for good reason 12

French Onion Soup
with frizzled onions 14

FRIED CALAMARI ARRABIATA
fried cherry peppers, marinara 20

BAKED CLAMS
buttered toasted bread crumbs (8) 18

LAWBSTA FRIES
butter poached lobster, truffled crème,
melted cheese curds, sour cream, scallions
applewood smoked bacon mp

SHORT RIB SLIDERS (2)
cherry pepper mayo, pepper jack cheese 16

*TUNA POKE NACHOS
mango-cucumber salsa, ginger,
guacamole, cucumber wasabi sauce,
crispy wonton chips & pickled jalapeños 26

CRISPY ASIAN BRUSSELS SPROUTS
wok-fired brussels sprouts,
general tso glaze 14

EDAMAME GUACAMOLE (V)
avocado, cilantro, toasted
pepitas, edamame, housemade
tortilla chips 16

JUMBO WINGS
salted special wing sauce (8) 18

SALTED. MAC N CHEESE
just get it 14

ENTREES

HONEY DIJON SALMON
farro, green lentils, crispy kale,
honey dijon glaze 34

KOREAN BBQ JUMBO SHRIMP
butterflied, pan fried coconut rice,
seasonal vegetables 32

LINGUINE WHITE CLAM SAUCE
evoo, toasted garlic, fresh basil 28

CHICKEN PARMESAN ALA VODKA
breaded chicken cutlet over cavatappi ala vodka 28

CRISPY PORKCHOP MARSALA
prosciutto, mushrooms, melted mozzarella,
mashed potatoes, asparagus 32

*STEAK FRITES
14 oz skirt steak, truffle parmesan fries 36

*SLICED STEAK SANDWICH
sliced steak, caramelized onions,
melted pepperjack, cured tomatoes,
arugula, hot cherry pepper mayo 26

*SWISS BACON JAM STACK
house blend burger, swiss, bacon jam, frizzled
onions, portobello “bun”, choice of side 26

THE THICK CHICK
crispy chicken thigh, peach hot sauce,
country slaw, bread and
butter pickles 24

SALADS & BOWLS

add chicken 10 / shrimp 16
*steak 16 / *salmon 14

SHAVED BRUSSEL CAESAR
shaved brussel sprouts, mixed greens, parmesan
cheese croutons, citrus caesar dressing 16

*AHI TUNA (SUSHI) BOWL
smashed avocado, cucumbers, carrots,
chipotle mayo, mango, wasabi cucumber sauce 28

SALTED. GREEK
cucumbers, red onions, tomatoes, feta,
jalapeños, tzatziki, red wine vinaigrette,
over toasted pita 18

MEDITERRANEAN
grilled salmon, hummus, mixed greens, baby kale,
cucumber, tomato, red onion, sliced avocado,
crumbled feta, crispy falafel, lemon vinaigrette 32

HONEST BOWL
ancient grains, brussels sprouts,roasted beets,
edamame, arugula, avocado, roasted corn,
pepitas, lemon vinaigrette 18

TACOS

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 /26

CHIPOTLE CHICKEN
adobo braised chicken, melted pepperjack,
tomato salsa fresca, avocado crema 2 /18

BUFFALO CAULIFLOWER
bleu cheese, shredded carrot and scallion 2 /18

SHRIMP TEMPURA
miso sesame ginger coleslaw, pineapple,
red onion mango salsa 2 /18

SHORT RIB
braised shredded beef, cheese sauce, lettuce,
jalapeño, chipotle ranch, tortilla shreds 2/22

*VOODOO STEAK TACOS
blackened steak, caramelized peppers
& onions, jalapeño cheese sauce 2/24

Before placing your order, please inform your server if a person in your party has a food allergy.
*This menu item can be cooked to order. Consuming raw or under cooked meats, fish, shellfish may increase your risk
or food-borne illness, especially if you have certain medical conditions.

SALTED. *On the Harbor* COCKTAILS & WINE

SEASONAL

- PEACHFRONT MULE
tito's vodka, clipper ship tea company
tropical hibiscus tea, ginger beer, lime 14
- BLACKBERRY SOUR
tito's vodka, leopold bros rocky mountain
blackberry liqueur, lemon fresh shaken meringue 16
- Sweatah Weathah Mule
cinnamon apple tea infused tito's vodka, lemon
ginger beer, dried lemon 14
- APRICOT NEGRONI
hayman's london dry gin, campari
giffard apricot liqueur, dry vermouth 16
- LOG CABIN
maker's mark bourbon, clipper ship tea co.
"log cabin" organic tea, angostura bitters 16

CLASSICS

- MANHATTAN ON MAIN
angels envy bourbon, pineau des charentes
angostura bitters 18 served on rocks or straight up
- PERFECT PALOMA
lunazul tequila blanco, secret liqueur blend of
grapefruit expressions, lime, bubbles 14
- HUCKLEBERRY LEMONADE
44 north huckleberry vodka, lemon, blueberries 14
- HARBOR SPRITZ
lillet rose, st. germain, prosecco, bubbles, lemon 14
- Coin Shortage
ha'penny rhubarb gin, aperol, curacao, lemon 14
- SALTED. LI TEA
five-High quality spirits, lemon, arizona iced tea 14

MARGARITAS

- SPICY MARGARITA
lunazul blanco tequila, ancho reyes verde
lime curaçao, chili-lime salt 16
- SMOKE SHOW MARGARITA
lunazul blanco tequila, banhez mezcal
curaçao, lime 16
- SALTED PASSION FRUIT MARGARITA
lunazul blanco tequila, chinola passionfruit
liqueur lime, salt blend 16
- PIÑA MARGARITA
lunazul tequila blanco, clement coconut rum
jalapeño agave, pineapple, lime 16

MARTINIS

- SALTED. LYCHEE-PLUM MARTINI
tito's vodka, giffard lichi-li, ume plum liqueur
lemon, lychee 16
- SALTED. ESPRESSO MARTINI
mr. black cold brew liqueur, tito's vodka, frangelico 16
- TAHITIAN PUNCH MARTINI
tito's vodka, clement coconut rum, pineapple
black raspberry, orange blossom 16

OLD FASHIONEDS

- DOWNTOWN OLD FASHIONED
angels envy, mr black cold brew liqueur
angostura bitters 18
- BANANAS FOSTER
old overholt rye, banana cordial
angostura bitters, cinnamon 16

WINE

- NV LAMBERTI PROSECCO, EXTRA DRY
Prosecco, Italy (Sustainable)
Floral aromas, peach and tropical notes, clean, crisp 11, 40
- 2023 LTAO CESCO, PINOT GRIGIO
Friuli, Italy (sustainable)
notes of nutmeg, vanilla, peach, acacia blossom,
orange zest, dry, crisp, long & elegant finish 12, 44
- 2024 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
- 2023 ROSE GOLD, GRENACHE, CINSULT
Provence, France
Stone fruit, raspberry, fresh cherry, wetstone 13, 48
- 2022 DOUGH CHARDONNAY
North Coast, CA (SUSTAINABLE)
Crisp fuji apples, hints of citrus, baking spices,
creamy oaky finish 13, 48
- 2023 PAUMANOK VINEYARDS, SEMI-DRY RIESLING
Long Island, NY (sustainable)
Peach, apricot, apples. Hint of sweetness,
crisp & dry finish 11, 40
- 2021 LA FOLLETTE, PINOT NOIR
Sonoma Coast, California
Red and black cherry, pomegranate rose & sandalwood 17, 66
- 2021 JOHNSON FAMILY, CABERNET SAUVIGNON
Sonoma, CA
Ripe flavors of rhubarb, plum, anise and bell pepper, notes of
cocoa and mocha. Full bodied, polished tannins 13, 48
- 2020 BOROSA BEROLA, GRENACHE, SYRAH
Cabernet Sauvignon Borja, Spain
Black fruits, cherry, oak, tobacco and balsamic 12, 44
- 2021 BENMARCO, MALBEC
Valle de Uco, Mendoza, Argentina (sustainable)
Black fruits, notes of violets, good acidity,
firm tannins, french oak 13, 48

SOFT DRINKS, COFFEE & TEAS

- CLIPPER SHIP TEA CO. HOT TEAS
imperial 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, grapefruit, orange juice, apple

BEER

- Rotating local and craft beer on tap,
by the bottle and can
please ask your server for our daily selections

PLEASE DRINK RESPONSIBLY