

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
crispy vegetables, wasabi crème 18

Jumbo Wings
buffalo or BBQ Jerk (6) 16

Short Rib Sliders (3)
cherry pepper mayo, pepper jack cheese (3) 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

***Buffalo Bleu Stack**
backened beef patty, buffalo cauliflower,
bleu cheese over iceberg served
with choice of side 20

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 ricotta 28

Grilled Salmon
over ancient grains, grilled squash
with dijon crème 30

Cherry Pepper Berkshire Porkchop
hot cherry peppers, demi, roasted potatoes
and seasonal vegetables 34

salads & bowls

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

Shaved Brussel Sprouts & Kale Caesar
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

Asian Pear Salad
csian pears, craisins, candied cashews,
crumbled goat cheese, cucumbers,
balsamic glaze, evoo 16

Mediterranean
grilled salmon, hummus, baby kale,
cucumber, tomato, red onion,
smashed avocado, crumbled feta,
crispy falafel, white balsamic dressing 26

Honest Bowl
grilled ghicken, 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

CUCUMBER MOJITO

Hula hut le hukilau lemongrass &
ginger vodka / cucumber / lime / agave / sprite
*This fresh little number will keep you coming back for more..
bright, light & refreshing.*

HUCKLEBERRY LEMONADE

44 north huckleberry vodka / lemon / fresh blueberries
run, don't walk

SALTED. ESPRESSO MARTINI

Mr. black cold brew liqueur / Tito's vodka,
frangelico / oat / salt
*always in style. rich coffee flavor with hazelnut
and marshmallow accents*

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

LATE NIGHT LYCHEE MARGARITA

Lunazul blanco tequila / giffard lychee / ancho reyes verde
lemon / chili-lime salt
Floral and soft with a hint of rose and a touch of heat

SALTED. mule city 13

COOL MULE

Tito's vodka / clipper ship tea company
spearmint tea / ginger beer / lime
Cool mint and warming ginger

SWEATAH WEATAH MULE

cinnamon apple tea infused Tito's vodka / lemon
ginger beer / dried cinnamon apple garnish
*Like curling up by the campfire, eating a candy apple
surrounded by crunchy leaves*

KENTUCKY MULE

Maker's mark bourbon / ginger beer / lemon
Barrel-aged bourbon caramelly-rich mule variant

MEXICAN MULE

Lunazul blanco tequila / ginger beer / lime
Savory and vegetal, crisp and bright

SALTED. classics 14

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*

COIN SHORTAGE

Ha' Penny Rhubarb gin / Aperol / curaçao / lemon
Its like sipping on sunshine, bright citrus & delicious

HARBOR SPRITZ

Lillet Rosé / St. Germain / Prosecco / bubbles / lemon
Crisp & bubbly with hints of lychee. Not too sweet, not too dry

BANANAS FOSTER

Old Overholt Rye / Banana cordial angostura bitters / cinnamon
*A touch of banana highlights the nutty
caramel flavors in the rye whiskey*

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

Nv Lamberti Prosecco, Extra Dry

Prosecco, Italy (sustainable)
*Floral aromas with peach and tropical notes, clean,
crisp, balanced acidity, long finish 11 / 40*

2019 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*

2020 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*

2019 Lauerjat Sancerre, Sauvignon Blanc

Sancerre, Loire, France (Sustainable)
*Herbs & gooseberries on the nose, crisp, dry, smoky
minerals, juicy citrus & pink grapefruit 15 / 56*

2020 Paumanok Vineyards, Semi-Dry Riesling

Long Island, NY (Sustainable)
*Peach, apricot, nectarine and apples. Hint of sweetness
and finishes crisp & dry 11 / 40*

2020 Chateaux de Roquefort Corail Rose Syrah, Grenache, Cinsault

Provence, France
*Organic, biodynamic, lively citrus, note s of white fruits
and berries and vegan 11 / 44*

2017 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*

2018 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*

2016 Borosa Berola, Grenache, Syrah

Cabernet Sauvignon Borja, Spain
Black fruits, cherry, oak, tobacco and balsamic 12 / 44

beer

On Tap: Rotating local craft selection 8 - 10
Ask your server

By the Bottle: Corona, Bud, Bud Light,
Heineken Light 6

soft drinks, coffee & teas

CLIPPER SHIP TEA COMPANY 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

Please drink responsibly