

THE
SALT LINE
OYSTER + ALE

Restaurant Week 2026

THREE COURSE LUNCH MENU / 35

Choice of Appetizer

BOWL OF CLAM CHOWDER

clams, bacon, potato, celery, oyster crackers

TSL CHOPPED SALAD

romaine, mixed greens, roasted tomatoes, marinated cucumbers,
garlic breadcrumbs, dijon parmesan vinaigrette

CODDIES

salt cod, yukon gold potato, house yellow mustard, crackers

Choice of Entree

CRISPY FISH SANDWICH

lettuce, pickled shallot, tartar sauce, chile

NEW ENGLAND SMASH BURGER

2 ground chuck patties, american cheese, lettuce, tomato,
pickle, mayo, potato bun

SPICY SHRIMP ROLL

lemon aioli, shredded lettuce, pickled red onion

all served with choice of fries or greens

Choice of Dessert

S'MORES POT DE CREME

milk chocolate, marshmallows, fudge

DOUBLE SCOOP

choice of vanilla, chocolate, strawberry ice cream or raspberry sorbet

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of foodborne illness.*

THE
SALT LINE
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Restaurant Week 2026

THREE COURSE DINNER MENU / 55

Choice of Appetizer

ROASTED BEET SALAD

curry leaf & sesame yogurt, cashews, watercress, pickled beets

BAKED OYSTERS

cured chorizo, jalapeño, manchego cheese

TUNA TARTARE

spicy sesame sauce, avocado, wonton chips

Choice of Entree

BRAISED SHORT RIB

cauliflower-potato mash,
maple glazed carrots & turnips, beef jus

TAGLIATELLE CACIO E PEPE

shrimp, pecorino romano, black pepper

GRILLED SWORDFISH

white bean puree, braised swiss chard & tomatoes, parsley oil

CRAB ROLL

dressed MD lump crab, bibb lettuce, Old Bay crispy shallots,
split top bun, served with fries or greens

Choice of Dessert

S'MORES POT DE CREME

milk chocolate, marshmallows, fudge

KEY LIME ICEBOX

graham crackers, citrus curd, pretzel crumb

DOUBLE SCOOP

choice of vanilla, chocolate, strawberry ice cream or raspberry sorbet