

TSL *to-go*



SUNDAY-THURSDAY 4-9PM

FRIDAY & SATURDAY 4-10PM



CLASSICS

PARKER HOUSE ROLLS / 5
fresh baked, served with Chesapeake butter

CLAM CHOWDER / 6 CUP / 11 BOWL
clams, bacon, potato, celery, oyster crackers

CODDIES / 9
salt cod, yukon gold potato, house yellow mustard, crackers

STUFFIES / 11
three baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce

WATERMAN'S PLATTER / 34
fried fish, oysters, shrimp & scallops served with fries & coleslaw

APPETIZERS

BAKED PIMENTO CRAB DIP / 18
Maryland jumbo lump crab, Tillamook cheddar, green tabasco, Old Bay crab chips, scallions
Crab dip will be refrigerated and heating instructions will be included.

TSL CHOPPED SALAD / 15
whipped feta, crispy chickpeas, pickled pepperoncini peppers, kalamata olives, red wine vinaigrette

16oz DRAFT COCKTAILS *serves 2-3*

FISH HOUSE PUNCH / 42
aged rum, spiced rum, cognac, peach brandy, oleo, lemon, assam tea

LYCHEE PALOMA / 38
Altos tequila blanco, Soho lychee liqueur, grapefruit, lime

CAPE CODDER G&T / 34
Beefeater gin, lime, house cranberry tonic

ROSE SPRITZ / 38
Lillet rose, Absolut vodka, strawberry-lemon soda

ESPRESSO MARTINI / 42
Absolut vodka, Mexican coffee liqueur, chicory, cold brew

SALTIER DOG / 42
Absolut vodka, Aperol, Strega, sea salt, grapefruit

SANDIA COBBLER / 42
Altos tequila, Manzanilla sherry, watermelon, lime, mint



ENTRÉES

HOUSEMADE CAMPANELLE / 30
baby shrimp, confit cherry tomatoes, basil breadcrumbs, black pepper chevre - *vegetarian modification available upon request**

MISO HONEY GLAZED MAHI MAHI* / 34
confit oyster mushrooms, grilled asparagus, caramelized onion puree, orange and sesame relish

SEARED SCALLOPS* / 36
aji romesco, smoked sweet baby yams, bok choy, oregano persillade

CRISPY SKIN ROCKFISH / 35
toasted farro, maple brown butter artichokes, butternut squash puree, Calabrian chili crisp

SANDWICHES

MAINE PEEKYTOE CRAB ROLL / 32
dressed with lemon, mayo, celery, & chives
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS +\$3

NEW ENGLAND SMASH BURGER* / 19
2 ground chuck patties, american cheese, lettuce, tomato, pickle, mayo, potato bun
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS +\$3

NORTH SHORE ROAST BEEF* / 18
horseradish cream, bbq sauce, american cheese, onion roll
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS +\$3

SPICY FRIED SHRIMP ROLL / 19
lemon aioli, shredded lettuce, pickled red onion
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS +\$3

CRISPY FISH SANDWICH / 18
lettuces, pickled shallot, tartar sauce, chile
CHOICE OF FRIES OR GREENS, OR SUB BRUSSELS +\$3

SIDES

CRISPY FRIED BRUSSELS SPROUTS / 10
Frank's aioli, blue cheese crumbles, pickled carrots

ROASTED CAULIFLOWER / 11
tahina, cucumber, fried pita, pomegranate molasses

FRIES / 9

DESSERTS

KEY LIME ICEBOX PIE / 12
key lime curd, toasted meringue, graham cracker crust, lime zest

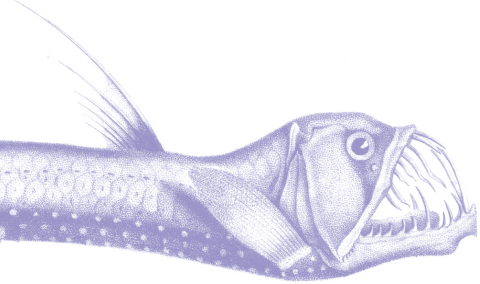
BOSTON CREAM MILLE FEUILLE / 14
puff pastry, vanilla cream, chocolate sauce, raspberries



DOCK-TO-DISH

Every day we feature local catch from fishermen focused on providing the freshest, healthiest and most sustainable wild seafood harvests in our region. Dock-to-Dish connects small scale fishermen to our community through sustainable seafood sourcing cooperatives.

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



TSL *to-go*



THE
SALT LINE
LUNCH

MONDAY-FRIDAY 11:30-3PM



STARTERS

PARKER HOUSE ROLLS / 5
fresh baked, served with Chesapeake butter

CLAM CHOWDER / 6 CUP / 11 BOWL
clams, bacon, potato, celery, oyster crackers

STUFFIES / 11
3 baked topneck clams, smoked linguica,
lemon, bread crumbs, house hot sauce

CODDIES / 9
salt cod, yukon gold potato, house yellow mustard, crackers

BAKED PIMENTO CRAB DIP / 18
jumbo lump crab, Tillamook cheddar,
green tabasco, Old Bay crab chips, scallions
Crab dip will be refrigerated and heating instructions will be included.

WATERMAN'S PLATTER / 34
fried fish, oysters, shrimp & scallops
served with fries & coleslaw

SALADS

TSL CHOPPED SALAD / 15
whipped feta, crispy chickpeas, pickled pepperoncini peppers,
kalamata olives, red wine vinaigrette

GRILLED ALBACORE TUNA NICOISE* / 23
bibb lettuce, olives, hard boiled egg,
whole grain mustard vinaigrette

GRILLED GULF SHRIMP WEDGE* / 26
bacon lardons, iceberg lettuce, cherry tomatoes,
pickled shallots, crushed almonds, green goddess dressing

GRILLED ROMAINE STEAK SALAD* / 27
smoked cherry tomatoes, parmesan cheese, avocado,
fried garlic bread crumbs, buttermilk caesar dressing

SIDES

ROASTED CAULIFLOWER / 11
tahina, cucumber, fried pita, pomegranate molasses

FRIES / 9

DESSERT

KEY LIME ICEBOX PIE / 12
key lime curd, toasted meringue, graham cracker crust, lime zest

MAINS

MAINE PEEKYTOE CRAB ROLL / 32
dressed with lemon, mayo, celery, & chives
CHOICE OF FRIES OR GREENS, OR SUB CAULIFLOWER +\$4

NEW ENGLAND SMASH BURGER* / 19
2 ground chuck patties, american cheese, lettuce,
tomato, pickle, mayo, potato bun
CHOICE OF FRIES OR GREENS, OR SUB CAULIFLOWER +\$4

NORTH SHORE ROAST BEEF* / 18
horseradish cream, bbq sauce, american cheese, onion roll
CHOICE OF FRIES OR GREENS, OR SUB CAULIFLOWER +\$4

SPICY FRIED SHRIMP ROLL / 19
lemon aioli, shredded lettuce, pickled red onion
CHOICE OF FRIES OR GREENS, OR SUB CAULIFLOWER +\$4

CRISPY FISH SANDWICH / 18
lettuces, pickled shallot, tartar sauce, chile
CHOICE OF FRIES OR GREENS, OR SUB CAULIFLOWER +\$4

MISO HONEY GLAZED MAHI MAHI* / 34
confit oyster mushrooms, grilled asparagus, caramelized onion puree,
orange and sesame relish

HALF ROLL COMBO
choice of half roll, served with a cup of
clam chowder and greens

SPICY FRIED SHRIMP ROLL / 15
PEEKYTOE CRAB ROLL / 22

16oz DRAFT COCKTAILS *serves 2-3*

FISH HOUSE PUNCH / 42
aged rum, spiced rum, cognac, peach brandy, oleo, lemon, assam tea

LYCHEE PALOMA / 38
Altos tequila blanco, Soho lychee liqueur, grapefruit, lime

CAPE CODDER G&T / 34
Beefeater gin, lime, house cranberry tonic

ROSE SPRITZ / 38
Lillet rose, Absolut vodka, strawberry-lemon soda

ESPRESSO MARTINI / 42
Absolut vodka, Mexican coffee liqueur, chicory, cold brew

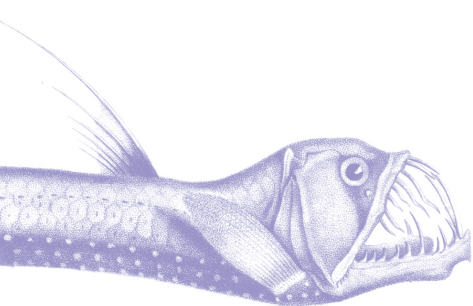
SALTIER DOG / 42
Absolut vodka, Aperol, Strega, sea salt, grapefruit

SANDIA COBBLER / 42
Altos tequila, Manzanilla sherry, watermelon, lime, mint

DOCK-TO-DISH

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TSL to-go

SATURDAY & SUNDAY 11-3PM

THE SALT LINE BRUNCH

STARTERS

PARKER HOUSE ROLLS / 5
fresh baked daily,
served with Chesapeake butter



CLAM CHOWDER / 6 CUP / 11 BOWL
clams, bacon, potato, celery, oyster crackers

CODDIES / 9
salt cod, yukon gold potato, house yellow mustard, crackers

STUFFIES / 11
three baked topneck clams, smoked linguica, lemon, bread crumbs,
house hot sauce

WATERMAN'S PLATTER / 34
fried fish, oysters, shrimp & scallops - served with fries & coleslaw

BAKED PIMENTO CRAB DIP / 18
lump crab, tillamook cheddar, old bay crab chips, scallions
Crab dip will be refrigerated and heating instructions will be included.

TSL CHOPPED SALAD / 15
whipped feta, crispy chickpeas, pickled pepperoncini peppers,
kalamata olives, red wine vinaigrette

SIDES

CRISPY POTATOES / 9
aleppo oil, salsa rosada, herbs

CRISPY FRIED BRUSSELS SPROUTS / 10
Frank's aioli, blue cheese crumbles, pickled carrots

BACON / 8

FRIES / 9

16oz DRAFT COCKTAILS *serves 2-3*

FISH HOUSE PUNCH / 42
aged rum, spiced rum, cognac, peach brandy, oleo, lemon, assam tea

LYCHEE PALOMA / 38
Altos tequila blanco, Soho lychee liqueur, grapefruit, lime

CAPE CODDER G&T / 34
Beefeater gin, lime, house cranberry tonic

ROSE SPRITZ / 38
Lillet rose, Absolut vodka, strawberry-lemon soda

ESPRESSO MARTINI / 42
Absolut vodka, Mexican coffee liqueur, chicory, cold brew

SALTIER DOG / 42
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SANDIA COBBLER / 42
Altos tequila, Manzanilla sherry, watermelon, lime, mint

BRUNCH

KING CRAB BENEDICT* / 25
garlicky spinach, old bay hollandaise, english muffin
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

MARINATED AVOCADO BENEDICT* / 18
grilled tomato, hollandaise sauce, english muffin
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

MUSHROOM OMELETTE / 18
spinach, spicy feta, chives
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

RICOTTA TOAST* / 16
sunny side up eggs, broccoli pesto, basil, pickled shallots
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

SAUSAGE, EGG & CHEESE SANDWICH* / 17
housemade maple sausage, fried egg,
american cheese, mixed berry jam
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

CINNAMON VANILLA FRENCH TOAST / 16
bacon, strawberry compote, spiced maple syrup

GRILLED ALBACORE TUNA NICOISE* / 23
bibb lettuce, olives, hard boiled egg, whole grain mustard vinaigrette

SANDWICHES

MAINE PEEKYTOE CRAB ROLL / 32
dressed with lemon, mayo, celery, & chives
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

NEW ENGLAND SMASH BURGER* / 19
2 ground chuck patties, american cheese, lettuce,
tomato, pickle, mayo, potato bun
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

NORTH SHORE ROAST BEEF* / 18
horseradish cream, bbq sauce, american cheese, onion roll
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

SPICY FRIED SHRIMP ROLL / 19
lemon aioli, shredded lettuce, pickled red onion
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

CRISPY FISH SANDWICH / 18
lettuces, pickled shallot, tartar sauce, chile
CHOICE OF FRIES OR GREENS, OR SUB CRISPY POTATOES +\$4

DESSERT

KEY LIME ICEBOX PIE / 12
key lime curd, toasted meringue, graham cracker crust, lime zest

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