

THE SALT LINE

OYSTER + ALE

SUMMER RESTAURANT WEEK

Three Course Dinner Menu / 55

First Course

HEIRLOOM TOMATO SALAD

hot honey balsamic, Stracciatella cheese, marinated fennel, grilled peach,
toasted pine nuts, mint, basil

GRAPEFRUIT GAZPACHO

poached shrimp, marinated hearts of palm, avocado, guajillo oil

ARCTIC CHAR CRUDO

cucumber, marinated fennel, green apple, seaweed furikake

Second Course

NEW ENGLAND BAKED COD

Ritz cracker crust, baby spinach, green garlic potato puree

LINGUINI FRUTTI DI MARE

shrimp, scallop, mussels, saffron cream sauce,
beech mushroom, spinach, garlic breadcrumbs

WATERMAN'S PLATTER

fried fish, oysters, shrimp, & scallops,
served with fries & coleslaw

LOBSTER ROLL

choice of dressed or buttered, split top bun,
served with choice of fries or greens

Dessert

BLUEBERRY ICEBOX PIE

cracker crust, pastry cream, whipped mascarpone, candied ginger

S'MORES CHEESECAKE

SORBET

2 scoops, flavor of the day

MENU ITEMS SUBJECT TO CHANGE AND AVAILABILITY

THE SALT LINE

OYSTER + ALE

SUMMER RESTAURANT WEEK

Three Course Lunch Menu / 35

First Course

BOWL OF CLAM CHOWDER

clams, bacon, potato, celery, oyster crackers

HEIRLOOM TOMATO SALAD

hot honey balsamic, Stracciatella cheese, marinated fennel,
grilled peach, toasted pine nuts, mint, basil

ARCTIC CHAR CRUDO

cucumber, marinated fennel, green apple, seaweed furikake

Second Course

CRISPY FISH SANDWICH

lettuces, pickled shallot, tartar sauce, chile,
served with choice of fries or greens

NEW ENGLAND SMASH BURGER

two ground chuck patties, american cheese, lettuce, tomato,
pickle, mayo, potato bun, served with choice of fries or greens

NORTH SHORH ROAST BEEF

bbq sauce, horseradish cream, american cheese, onion roll

LOBSTER ROLL / ADD 15

choice of dressed or buttered, split top bun,
served with choice of fries or greens

Dessert

SABAYON

with fresh berries

SORBET

2 scoops, flavor of the day

MENU ITEMS SUBJECT TO CHANGE AND AVAILABILITY