













# Saltie Girl Private Dining Options

## Raw Bar

Petite Tower MKT 6 oysters, 2 littlenecks, 2 top necks, crab salad

Grande Tower MKT 12 oysters, 4 little necks, 4 top necks, 4 shrimp, 4 jonah crab claws,

lobster cocktail, tuna poke

Royale Tower MKT 18 oysters, 4 little necks, 4 top necks, 4 shrimp,, lobster cocktail,

tuna poke, jumbo lump crab, sea urchin, 1oz Siberian caviar

# Passed Appetizers \$\$/Person

Mini Steak Tartare Toast 12 quail egg, truffle aioli, reggiano, buttered brioche

Mini Crab Toast 14 avocado, pistachios, stracciatella, wheat

Spicy Crab Roll 32 avocado, soy paper

Mini Lobster Roll 22 hot or cold, served on buttered brioche

Tuna Tartare 6 green onion, tempura, ponzu

Scallop Shooter 8 lime, avocado, caviar

Sea Urchin Shooter 8 quail egg, sea urchin

Mini Sliders 12 beef blend, gruyere, pork belly, fried lobster

# Stationary

Assorted Tin Platter 250 house whipped butter, piquillo pepper jam, trio of salts, francese bread

Cheese Board 200 traditional accourrements

Smoked Fish Platter 225 Artisanal bagels, cream cheese

Caviar Dip & Saltie Girl Chips 175 creme fraiche, fried onions, american caviar



# Private Dining Menu - Seated Lunch

85

#### **First Course**

Choice Of

# Clam Chowder

potato / celery / bacon / fried clam

#### **Boston Lettuce Salad**

shaved vegetables / cider vinaigrette

## **Second Course**

Choice Of

# Saltie Girl Burger\*

3 beef blend / cheddar / avocado fried lobster / house cured pork belly angry sauce / french fries

# Ricotta Stuffed Gnocchi

pulled duck confit / sweet potato / hazelnuts brown butter/ whipped ricotta / duck crackling / sage

# **New England Lobster Roll**

served warm or cold sea salt & vinegar potato chips

## **Dessert**

# Paige's Chocolate Chip Cookies

Saltie Girl mindfully sources pristine and sustainable seafood.

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs' may increase your risk of food-borne illness.



# Private Dining Menu - Seated Dinner

145

## **First Course**

Choice Of

# Clam Chowder

potato / celery / bacon / fried clam

## **Boston Lettuce Salad**

shaved vegetables / cider vinaigrette

# **Second Course**

Choice Of

# **New England Lobster Roll**

served warm or cold sea salt & vinegar potato chips

#### Ricotta Stuffed Gnocchi

pulled duck confit / sweet potato / hazelnuts brown butter / whipped ricotta / duck crackling / sage

# Faroe Island Salmon\*

french coco beans / butternut / heirloom cherry tomatoes pea tendrils / zhoug

# Pan Seared Halibut\*

shiitake / corn / parsnip / butternut squash pea tendrils / cauliflower-celery root puree

# For The Table

#### Warm Artisanal Bread

sea salt butter

#### **Fried Artichokes**

za'atar spiced yogurt / chili honey / feta / dill / upland cress

# **King Trumpet Mushrooms**

raosted and grilled / caramelized pearl onions / fried quinoa thumbelina carrots / kale sprouts / black garlic molasses



# Private Dining Menu - Seated Dinner

### **First Course**

Choice Of

# Clam Chowder

potato / celery / bacon / fried clam

#### **Boston Lettuce Salad**

shaved vegetables / cider vinaigrette

#### **Beet Salad**

red, golden & candycane beets / laura chenel goat cheese puffed grains / torched bucheron / mache / radish cabernet & chardonnay vinegar

## **Second Course**

Choice Of

#### **New England Lobster Roll**

served warm or cold sea salt & vinegar potato chips

#### Faroe Island Salmon\*

french coco beans / butternut / heirloom cherry tomatoes pea tendrils / zhoug

#### Ricotta Stuffed Gnocchi

pulled duck confit / sweet potato / hazelnuts brown butter / whipped ricotta / duck crackling / sage

## Pan Seared Halibut\*

shiitake / corn / parsnip / butternut squash pea tendrils / cauliflower-celery root puree

# "Steakhouse" Dry Aged Sirloin\*

garlic butter / smashed fingerlings grilled trumpet mushrooms / charred cipollini

#### For The Table

#### Warm Artisanal Bread

sea salt butter

## **Fried Artichokes**

za'atar spiced yogurt / chili honey / feta / dill / upland cress

#### **King Trumpet Mushrooms**

raosted and grilled / caramelized pearl onions / fried quinoa thumbelina carrots / kale sprouts / black garlic molasses