“Growing up on the East Coast on a sailboat with my Dad, I have a deep affinity for the saltiness of the sea and the fruit it bears. During my travels I have discovered beautiful, high-quality fish in tins, jars, smoked and of course amazing local and fresh seafood. Being a New Englander is almost synonymous with the briny taste of steamed clams, the salty ocean taste of lobsters perfectly cooked, the creaminess of a local oyster and the natural sweetness of a Nantucket Bay scallop. We are blessed to have such amazing seafood locally. I have long been fascinated by the many ways to enjoy these fruits of the sea. Hence, ‘Saltie Girl’ – reflecting a way of life and a passion for eating nature’s bounty! I hope to bring all these.” - Kathy Sidell, Founder of Saltie Girl
Upper Level Buyout (Dining Room & Ballroom)

- Cocktail: 200
- Seated: 100

**Dining Room cannot be booked without Ballroom**

Semi-Private
Ballroom
Seated: 25
Cocktail: 30
Semi-Private
Library Bar
Seated: 20
Cocktail: 35
Semi-Private
OG Saltie Girl

Seated: 30
Cocktail: 30
4 Booths • 10 Bar Seats
Private
Conservatory
Seated: 14
Cocktail: 14
Private
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 accoutrements
- 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

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 / gruyere / avocado
fried lobster / house cured pork belly
angry sauce / french fries

Linguine alle Vongole con Pesto*
manila clams / tinned cockles
parmigiano reggiano / chili / cashew pesto

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.
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

Linguine alle Vongole con Pesto*
manila clams / tinned cockles
parmigiano reggiano / chili / cashew pesto

Pan Seared Striped Bass*
fava beans / morels / shiitakes / green garlic / beurre blanc

For The Table
Warm Artisanal Bread
sea salt butter

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

King Trumpet Mushrooms
roasted and grilled / caramelized pearl onions / fried quinoa
thumbelina carrots / kale sprouts / black garlic molasses
First Course
Choice Of

Clam Chowder
potato / celery / bacon / fried clam

Boston Lettuce Salad
shaved vegetables / cider vinaigrette

Heirloom Tomato Salad
mixed heirloom tomatoes / whipped ricotta
oak smoked olive oil / aged balsamic
basil / puffed & fried grains

Second Course
Choice Of

New England Lobster Roll
served warm or cold
sea salt & vinegar potato chips

Seared Local Scallops*
corn / snap peas / pea tendrils
mixed medley tomatoes

Linguine alle Vongole con Pesto*
manila clams / tinned cockles
parmigiano reggiano / chili / cashew pesto

Pan Seared Striped Bass*
fava beans / morels / shiitakes / green garlic / beurre blanc

"Steakhouse" Dry Aged Sirloin*
spring 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
roasted and grilled / caramelized pearl onions / fried quinoa
thumbelina carrots / kale sprouts / black garlic molasses