

Saltie Girl Debuts in Back Bay Tomorrow With Tinned Seafood Galore

by Rachel Leah Blumenthal May 31, 2016, 12:12p @blumie



Saltie Girl

Photos provided

It's the latest project from MET's Kathy Sidell

First announced back in March 2015 with an estimated July 2015 opening date, **Saltie Girl** finally opens its doors tomorrow (June 1, 2016) at 281 Dartmouth St. in Boston, right next to its big sibling, MET Back Bay. Owner Kathy Sidell, who is behind the MET Restaurant Group, is drawing upon her sailing-filled East Coast childhood to serve up seafood in a variety of ways, from raw to fried to tinned.

Kyle McClelland (Ten Tables, Pigalle, Clio) is onboard as chef at the tiny restaurant, which seats 16 in the main dining area and 12 at the bar, which features views of the raw bar and shucking station. Diners can expect dishes like fried lobster and waffles with sweet corn butter and spicy maple syrup; chowders and bisques; lobster rolls; and more. There's a full cocktail menu, as well as wine and beer.

Saltie Girl will be open from 11:30 a.m. to 10 p.m. daily, plus late-night hours from 10 p.m. to 1 a.m. on Thursday through Saturday, featuring a "Cocktails and Tins" menu. The restaurant will not take reservations.

For tinned seafood enthusiasts, there's another relevant opening on the horizon: Keep an eye out for **Haley Henry Wine Bar**, opening soon in Boston's Downtown Crossing with imported tinned fish, charcuterie, cheese, and wine.



Doors open Wednesday, June 1, 2016 @dinnertime

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