Here’s the Menu at Saltie Girl, Opening Tomorrow

The latest from Kathy Sidell and the MBT Restaurant Group showcases the flavors of the ocean with tinned fish, seafood towers, fried clams, and more.

By Jacqueline Cau | The Feed | May 31, 2016, 12:32 p.m.

Saltie Girl, a sliver of a new bar and restaurant in Back Bay, opens for dinner on Wednesday, June 1, with one of the largest tinned seafood menus in New England.

The latest venture from the MBT Restaurant Group and president and chef Kathy Sidell, Saltie Girl’s menu is built on sustainably-sourced seafood. Beyond the house-smoked and imported tinned offerings, chef Kyle McCollum’s menu includes a tinned fish tower and crispy, like smoked salmon belly with avocado, cucumber, green apple, and marion; New England clam chowder; Bungundy snails with garlic butter, a Gloucester lobster roll, served hot or cold; fried, whole-belly lighthouse clams, and more. Check it out below.

“Being a New Englander is almost synonymous with the hearty 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,” Sidell says in a press release. “I have long been fascinated by the many ways to enjoy these morsels of the sea. Hence, “Saltie Girl”—reflecting a way of life and a passion for eating nature’s bounty.”

Before signing on with Saltie Girl, McCollum spent time in New York at the restaurant of high-end importer Carter Ruse, as well as the Wauwine on Nantucket. He previously worked in the Boston area at the Federalist, Ten Tables, Chin, and others. David Danishes, a longtime MBT Restaurant Group chef, is also in the kitchen at Saltie Girl.

Saltie Girl, in the works for more than a year, takes over a former private-events space next door to Salties’ MBT Back Bay. The small restaurant has 16 dining seats, plus a 10-seat, full bar and cocktail station. It won’t take reservations. It will be open nightly for dinner, with a late-night lineup of food from 11 p.m.-4 a.m.

It’s turning out to be the summer of tinned seafood: Haber Fortier, formerly of Sportello, is opening her debut, Haber Henry Wine Bar, in Downtown Crossing. The 25-seat spot will showcase an open-fire kitchen and offer an array of seafood conservas, mostly imported from Portugal and Spain.