

Boston

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Online

Here's the Menu at Saltie Girl, Opening Tomorrow

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

By [Jacqueline Cain](#) | [The Feed](#) | May 31, 2016, 12:33 p.m.



FRIED CLAMS AT SALTIE GIRL. / PHOTO PROVIDED

Saltie Girl, a sliver of a raw 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 MET Restaurant Group and president and culinarian Kathy Sidell, Saltie Girl's menu is built on sustainably-sourced seafood. Beyond the house-smoked and imported potted offerings, chef Kyle McClelland's menu has shellfish towers and crudos, like salmon belly with avocado, cucumber, green apple, and miso; New England clam chowder, Burgundy snails with garlic butter, a Gloucester lobster roll, served hot or cold; fried, whole-belly Ipswich clams, and more. Check it out below.

"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," 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, McClelland spent time in New York at the restaurant of high-end importer Caviar Russe, as well as the Wauwinet on Nantucket. He previously worked in the Boston area at the Federalist, Ten Tables, Clio, and others. David Daniels, a longtime MET 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 Sidell's MET Back Bay. The small restaurant has 16 dining seats, plus a 12-seat, full bar and shucking station. It won't take reservations. It will be open nightly for dinner, with a late-night lineup of tins from 10 p.m.-1 a.m.

It's turning out to be the summer of tinned seafood: Haley Fortier, formerly of Sportello, is hiring for her debut, [Haley.Henry Wine Bar](#), in Downtown Crossing. The 25-seat spot will eschew an open-fire kitchen and offer an array of seafood *conservas*, mainly imported from Portugal and Spain.

FIRST QUALITY AMERICAN MADE

SALTIE GIRL SEAFOOD BAR

281 DARTMOUTH ST BOSTON, MA 02116

RAW
Allergens

SALTIE GIRL TOMERS pasta / granola / myda
CHIVERS BELLINI
East Coast JESUIT
West Coast CHEROKEE
BRUNCH

COCKTAIL
PRILLED BROWN OYSTERS with white shell / cream
ALABAMA LOBSTER maple ketchup sauce
TOKYO FISH soy / sesame / ginger / vegetable

CRUDO
TUNA CARPACCIO seared non-stirred / mushrooms / house special / potatoes
HAWAII LION tempura / cucumber / miso / ponzu / soy / sesame / ginger / vegetable
ROACH SALAD black / blueberry / cucumber / green / red / rice / pasta

HOUSE PORTED & SMOKED
SMOKED ATLANTIC SALMON
SMOKED WINTER SHAD
COLD SMOKED & SMOKED SALMON PAID
SMOKED FISH PLATTER
cantaloupe / papaya / kiwi

Saltie Girl respectfully sources pasture & antibiotic fed beef & pork from local farms. Please see our website for more info.

SMALL PLATES
NEW ENGLAND CLAM CHOWDER
CRAB BRISKET
SPRING HERB SALAD EVRO
KOCHI LETTUCE SALAD shaved vegetables / miso / ginger / vegetable
PICKLED BEET SALAD citrus / onion / horseradish / buttermilk / onion
CRISPY BRACCHIOLI pasta
FRENCH BURGUNDY SHAL black garlic butter
CHIPS & QP queso / onion / jalapeno / togar / Add sauce / extra pasta

LARGE PLATES
WINE HOUSE
New England / QP
FRESH LOBSTER & WHITE
avocado / butter / garlic / maple / onion
WINE CLAM CHOWDER
potato / butter / garlic / chili / rice
MANHATTAN
dry / onion / horseradish
NEW ENGLAND BAKE COVER SOLE
Bacon / cheese / bread

DRY AGED BRISKET & SALTIE GIRL FRIES
caramel / onion / tomatoes
SANDWICHES
GLOUCESTER LOBSTER ROLL
topped / egg

SALTIE GIRL BANBUR
3 beef / onion / jalapeno / avocado
House special / onion / jalapeno / house special
or 1/2 lb beef
WINE MORE LOBSTER - AVAILABLE BY THE OUNCE
on lobster roll, appetizer & dry aging wine

TOASTS

GRUYERE CHEESE
bocconcini / tomato / onion
ROCKY ROAD
brownie / chocolate / almond
HAND CHOPPED STEAK TARTARE
potato / onion / chives / shallots
POURCHON OF FISH BRISKET
potato / onion / chives / shallots

CONSERVED BREADS
potato / onion / chives / shallots / potato / onion / chives / shallots
SMOKED ATLANTIC SALMON
biscuits / chives / onion / tomato / house / special / sauce

WINE FISH
kaiser roll / potato / chives / shallots / balsamic
FRIED
EAST COAST COVER sweet / chili / sauce
FRENCH CLAM house / tartar / sauce
PORK BONE CHAMBERLAIN house / special / sauce
chives / shallots / onion / tomato

GLOUCESTER LOBSTER lobster / butter
SEES
SALTIE GIRL FRENCH FRIES
NEW ENGLAND COLESLAW
FRESH BREAD POTATO SALAD 1/2 lb / house / special

HOT FRENCH BREAD with soft butter

*Consulting with our food scientists, we use the best ingredients available to create our menu. We are committed to providing you with the highest quality food possible. We will do our best to accommodate you to the best of our ability.