SALTINE

SHELLFISH • SEAFOOD • SPIRITS

CHRISTMAS DAY 2026

3 COURSE PRIX FIXE | $55 PER PERSON | +$35 WITH WINE PAIRINGS**

FIRST COURSE

PLEASE CHOOSE ONE

She Crab Soup
old bay | sherry

New England Clam Chowder
oyster crackers | *contains pork*

FIRST COURSE PAIRING Jean Marc Lafont Crémant de Bourgogne

SECOND COURSE

House Dry Aged Prime Rib of Beef
potato purée | roasted root vegetables | au jus | horseradish

SECOND COURSE PAIRING Martis Cabernet Sauvignon

THIRD COURSE

Christmas Plum Toffee Pudding
seasonal compote | crunchy toffee

THIRD COURSE PAIRING Taylor Fladgate 10-Year Tawny Port

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.
**For parties of 6 or more a 20% standard tip has been applied to your bill for your convenience. You may add additional tip and or adjust as you see fit. For guests starting a tab, any check left unclosed at the end of service will have applied 20% tip for your convenience. This amount may be adjusted by speaking with a manager. One-check policy for parties of 8 or more.