MAIN & GRANBY

SALTINE

SHELLFISH • SEAFOOD • SPIRITS

ESTABLISHED 2017

RAW BAR

***Daily Selection of Oysters on the Half Shell** GF **MKT**
mignonette | cocktail sauce | sold in orders of 3

Old Bay Peel and Eat Shrimp GF **19**
5 chilled jumbo shrimp | cocktail sauce

***Middle Neck Clams (6)** GF **12**
6 chilled raw clams | mignonette

Chilled Jumbo Shrimp Cocktail GF **19.50**
4 chilled jumbo shrimp | cocktail sauce

STARTERS

Charbroiled Bay Oysters GF **14**
5 oysters | sea butter | grilled lemon | parsley

Oysters Rockefeller GF **14**
5 oysters | pernod | spinach | grana padano
bacon | grilled lemon

Truffle Fries GF
full order 12 | half order 8
grana padano | parsley | spicy garlic aioli

Saltine Signature Fried Shrimp
4 shrimp 19 | 8 shrimp 35
jumbo fantail shrimp | housemade seafood sauce
grilled lemon

Thick-Cut House Bacon GF **14**
pot liquor lacquer | bbq peanuts
sweet & spicy chow chow

Rhode Island Calamari 16
banana pepper relish | remoulade | calabrian chile oil
drizzle | grana padano | grilled lemon

Fried Oysters 14
remoulade | grilled lemon

Smoked Fish Dip 15
house crackers | seasonal mustard | hushpuppies

Smoked Salmon Croquette 13
parsley | spicy garlic aioli

Saltine Classic Hushpuppies 9
honey butter

Middle Neck Clams 19
pickled fresno chili | white wine bay broth
bacon lardon | great northern beans | grilled focaccia

VA Blue Crab Cake 24
remoulade

She Crab Soup bowl 12.50 | cup 9.50
sherry | oyster crackers

New England Clam Chowder bowl 12 | cup 9
oyster crackers | *contains pork*

Baby Iceberg Wedge GF **14**
black garlic ranch | shallot marinated baby heirloom
tomato | pickled red onion | house queso fresco
bacon lardon

Lobster Baby Iceberg Wedge GF **34**
black garlic ranch | lobster salad
shallot marinated baby heirloom tomato
pickled red onion | house queso fresco | bacon lardon

House Salad GF **12**
balsamic vinaigrette | mixed greens | cucumber
baby heirloom tomato | carrot | radish | onion

Saltine Caesar 14
house dressing | boquerón anchovies | grana padano
house focaccia croutons

Roasted Beet Salad GF **14**
citrus whipped ricotta | toasted walnut pesto
blood orange curd | dill

Enhance Your Salad
Chicken +7 | *Salmon +17 | *Tuna +17
Grilled or Fried Shrimp (4) +17 | VA Blue Crab Cake +24
Handpicked Lump Crab +17 | Lobster Salad +20

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. These items contain food that is raw, undercooked, or cooked to order.

**Guests serviced by a Bartender must initiate a tab using a valid credit card, room number, or identification. 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.

SANDWICHES & ENTREES

Your choice of Truffle Fries, Succotash, Beef Braised Collard Greens, Garden Vegetable Mélange, House Salad or Caesar Salad. Garden Fusilloni excluded.

***Saltine Double Smash Burger 17**
house ground patties | tomato jam | applewood bacon
american cheese | potato bun

Blackened Mahi Sandwich 16
seafood sauce | lump crab | lettuce
pickled red onion | potato bun

Blackened Mahi Tacos 17
tomatillo salsa | green papaya & red cabbage slaw
spicy garlic aioli | flour tortilla

Crab Cake Sandwich 24
seafood sauce | shredded lettuce | potato bun

Chicken Sandwich 15
grilled chicken breast or fried chicken thigh
shredded lettuce | hot honey glaze | pickle
potato bun

Po'Boy 18

Shrimp
jumbo fried shrimp | remoulade | lettuce | tomato

or

Oyster
crispy fried oysters | remoulade | lettuce | tomato

Lobster Roll 25

Connecticut Style
buttered lobster | celery salad | toasted brioche bun

or

Maine Style
lobster salad | malt vinegar aioli | celery salad
toasted brioche bun

Moules Frites GF 20
P.E.I. mussels | pickled fresno chili
white wine bay broth | bacon lardon | truffle fries
spicy garlic aioli | grilled focaccia

Garden Fusilloni 18
cherry tomato | long bean | summer squash | corn
roasted tomato butter | grana padano
With Chicken $25

***Atlantic Salmon GF 29**
prepared blackened, bronzed, or grilled
seasonal succotash | chermoula sauce
Substitute Rockfish +6
Substitute Tuna +6

SIGNATURE HALF & HALF LUNCH 14

CHOOSE ONE HALF SANDWICH

Connecticut or Maine Style Lobster Roll (half) +5 | Mahi Taco (single)
Shrimp or Oyster Po'Boy (half)

CHOOSE ONE SOUP OR SALAD

She Crab Soup (cup) | New England Clam Chowder (cup)
Caesar Salad (half) | House Salad GF (half) | Wedge Salad GF (half)

We would love to host your special occasion or business function in one of our private dining rooms. Ask your server for details.