



SOUP | APPETIZERS

| | | |
|------------------------------------|---|------|
| Lobster Bisque | Cold water lobster, sherry cream, tarragon puff pastry | 13.5 |
| Sweet & Sticky Brussels | Roasted sprouts, caramelized pears, double smoked bacon, toasted pecans, pickled fennel, raspberry balsamic glaze (GF) | 14 |
| Mussels | PEI mussels, white wine, garlic cream, baby spinach, lemon breadcrumbs | 18 |
| Charcuterie Board | Chef's assortment of meats & cheeses, homemade jams pickled vegetables, candied nuts, sun dried fruits, sourdough baguette <i>*Perfect for 2 - 3 to share</i> | 24 |
| Shrimp Cocktail | Jumbo Shrimp, house cocktail, charred lemon (GF) | 16 |
| Oysters Rockefeller | Half dozen, doubled smoked bacon, baby spinach, aged parmesan, toasted breadcrumbs | 20 |

FLATBREADS

| | | |
|------------------------------|---|------|
| Pear & Prosciutto | Herbed cheese spread, prosciutto de parma, arugula, peaches, shaved pear and fennel, fig balsamic glaze | 17 |
| Margherita | heirloom tomatoes, burrata cheese, basil pesto, extra virgin olive oil | 16.5 |

SALADS

| | | |
|------------------------|---|------|
| House Salad | Mixed greens, heirloom tomato, shaved red onion, radish, cucumber, balsamic vinaigrette (GF) (V) | 12.5 |
| Heirloom Tomato | Local heirlooms, arugula, burrata cheese, shaved red onion, candied basil, aged balsamic, truffle oil | 14 |
| Classic Caesar | hearts of romaine, radicchio, pickled red onion, croutons shaved parmesan, mixed peppercorn - caesar dressing | 13.5 |

add chicken breast +5 | add grilled shrimp +7.5

Asian Sticky citrus - soy glaze, sesame seeds, scallions

Classic BBQ (GF)

House Buffalo spicy and buttery (GF)

Old Bay (GF)

ENTREES

| | |
|--|----|
| Pesto Salmon Pan seared, smashed red potatoes with sweet peppers, sautéed seasonal vegetables, basil pesto cream (GF) | 31 |
| Sesame Tuna Ginger - scallion basmati rice, blistered vegetables, avocado mousse, ponzu - sesame vinaigrette | 32 |
| Steak Au Poivre Pan roasted filet mignon, duck fat confit potatoes, sautéed seasonal vegetables, peppercorn – cognac sauce | 39 |
| SYC Fresh Pick Organic grilled chicken breast or wild caught salmon, steamed local farm vegetables, roasted marble potatoes (GF) (DF) <small>*Chimichurri available upon request</small> | 30 |
| Clams Linguine Chopped clams, little necks, white wine cream sauce, fresh herbs | 30 |
| Lemon – Herb Chicken marinated chicken breast, couscous with almonds and apricots, tabouleh salad, lemon – oregano vinaigrette | 31 |
| Nashville Hot Chicken Sandwich Pickled juice brined, Cajun dust, buttermilk herb slaw, house kosher dill pickles, toasted brioche bun, served with seasoned fries | 20 |
| Saltaire Burger Short rib - brisket blend, American cheese, smoked bacon, red onion jam, sliced tomato, house pickle chips, chopped romaine, Chef Tyler's burger sauce, toasted brioche bun, served with seasoned fries | 20 |
| Cold Lobster Roll Cold water lobster, brown butter – tarragon aioli, lettuce, tomato, brioche bun served with chips | 33 |
| Impossible Burger Avocado spread, red onion jam, sliced tomato, shredded romaine, house dill pickles, vegan burger sauce, toasted gluten free bun, served with seasoned fries (GF) (V) | 21 |

(GF) - Gluten Free

(DF) - Dairy Free

(V) - Vegan

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
