

# SALT WHARF

RESTAURANT AND ROOFTOP BAR

## SUMMER COCKTAILS



### THE LOST GARDEN

\$14

*Barren's Coastal Mountain Gin, Aperol, hibiscus, grapefruit, lemon*

### OUTER LEDGES

*Bourbon, dark rum, pineapple shrub, mint*

### MAINSAIL MARG

*Tequila, blueberry Cointreau, lime, mint*

## ZERO - PROOF

\$10

### SUNNY SIDE UP

*Lemon, cucumber, sumac, soda*



## NON-ALCOHOLIC BEER & CIDER

WOODLAND FARMS POINTER IPA \$9

WHITE WIDOW BLACKBERRY CIDER \$6

## OYSTERS

### DAILY SELECTION

*Half dozen, black lime mignonette, cocktail sauce \$18*

## SNACKS

### SALT WHARF POPCORN MIX

*Amish popcorn, nori, Maine maple, Cobanero chili \$7*

### SHRIMP COCKTAIL

*North Carolina shrimp, lemon, horseradish \$18*

### SMOKED LOCAL BLUEFISH DIP

*Pickled vegetables, crostini, crackers \$12*

### GRILLED SALMON BLT

*Westeross salmon, horsey cream, red onion marmalade, North Country bacon, lettuce, tomato \$18*

### TINNED FISH

*Served with mustard, red onion jam, crostini \$24*

## LOCAL DRAFT BEER



\$12

### MAST LANDING PILSNER 4.2%

*Crisp, refreshing, perfect balance of hop bitterness and malt sweetness*

### BELLFLOWER TOMORROW TOMORROW IPA 5.8%

*Bursting with juicy grapefruit zest, sweet fruit, hoppy notes of mango and dark berries*

## CRAFT BEER & CIDER

### ST. BERNARDUS TOKYO \$8

*Refreshing, unfiltered Belgian wit ale. 6%*

### NARRAGANSETT LAGER \$4

*New England classic: clean, crisp, refreshing and perfectly balanced. 5%*

### BLACK WIDOW BLACKBERRY CIDER \$8

*Fruit-forward, tart, complex, blackberry, apples. 6%*

## WINE

### JOSEPH CATTIN PINOT BLANC \$13/\$50

*Alsace, France • 2022*

### FRICO BY SCARPETTA FRIZZANTE \$9/can

*Trebiano, Glera, Chardonnay • Veneto, Italy*

## BEVERAGES

### MAINE ROOT \$5

*Blueberry Soda, Ginger Beer, Root Beer*

### FEVER TREE \$5

*Tonic Water*



## DESSERT

### ICE CREAM SANDWICH

*Chocolate chip cookie, vanilla ice cream \$5*