

# THE SALT LINE

OYSTER + ALE

## SUMMER RESTAURANT WEEK

Three Course Dinner Menu / 55

### First Course

#### BOWL OF CLAM CHOWDER

clams, bacon, potato, celery, oyster crackers

#### CODDIES

salt cod, Yukon gold potato, house yellow mustard, crackers

#### STUFFIES

3 baked topneck clams, smoked linguica, lemon, bread crumbs, house hot sauce

### Second Course

#### PAN ROASTED ATLANTIC COD PICCATA

brown butter, capers, fingerling potatoes, spinach

#### HOUSEMADE CAMPANELLE

baby shrimp, confit cherry tomatoes, basil breadcrumbs,  
black pepper chevre

#### GRILLED PRIME NEW YORK STRIP STEAK

potato puree, brussels sprouts, bacon lardons, dried apricot,  
mint chimichurri

### Dessert

#### BLUEBERRY ICE BOX PIE

graham cracker crust, pastry cream, whipped mascarpone, candied ginger

#### SORBET OR ICE CREAM

2 scoops, flavor of the day

MENU ITEMS SUBJECT TO CHANGE AND AVAILABILITY