

THE **SALT LINE** OYSTER + ALE

SUMMER RESTAURANT WEEK 2025

THREE COURSE LUNCH MENU / 35

Choice of Appetizer

WATERMELON TOMATO GAZPACHO

MD lump crab meat, cucumbers,
pickled blueberries, basil oil

GREEK CUCUMBER SALAD

feta, green olives, red onion, cherry tomato

STUFFIES

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

Choice of Entree

SPICY FRIED SHRIMP ROLL

lemon aioli, shredded lettuce, pickled red onion

CRISPY FISH SANDWICH

lettuces, pickled shallot, tartar sauce, chile

NEW ENGLAND SMASH BURGER*

2 ground chuck patties, american cheese, lettuce,
tomato, pickle, mayo, potato bun

Choice of Dessert

S'MORES POT DE CRÈME

milk chocolate, marshmallows, fudge

DOUBLE SCOOP

choose from vanilla, chocolate, strawberry ice
cream or raspberry sorbet

Raw Bar Supplement

CHEF'S DAILY OYSTER SELECTION*

half dozen / 18
one dozen / 30

