

COCKTAILS 16

GRAPEFRUIT vodka, aperol, elderflower, lemon

ORANGE bourbon, dram, bitters

SPICED APPLE vodka, brandy, agave, sparkling cider

CRANBERRY gin, cordial, lemon, egg white

COCONUT rum, falernum, lime

BLUEBERRY hibiscus tequila, mezcal, elderflower tonic

BARREL AGED OAK bourbon, campari, sweet vermouht 18

SALTIE vodka, gordal olive, pickled onion, caviar 25

BEER Bottle / Can

Ballast Point, Sculpin IPA (USA) 12oz. BTL 8

Estrella, Daura Damn (SPAIN) 12oz. BTL 8

Lagunitas, IPA (USA) 12oz. BTL 8

North Coast Brewing, PranQster (USA) 11.2oz BTL 11

Bantam, Buzzwig, Organic Cider (USA) 12oz BLT 9

Hitachino, White Ale (JPN) 11.2oz BTL 12

Chimay, Cinq Cents (BEL) 11.2oz BTL 14

DRAFT BEER

Peroni 7

Bitburger Triple Hop'd Lager 9

Sierra Nevada Hazy Little Thing IPA 9

Ommegang Farmhouse Saison 9

Maine Peeper 12

SPARKLING / CHAMPAGNE

Jean-Charles Boisset, JCB Crémant de Bourgogne Brut No°21 (Burgundy, FR) NV GL 13 / BTL 65

Avissi, Prosecco (Salgadera, IT) NV

GL 13 / BTL 65

Lucien Albrecht, Crémant d'Alsace Brut Rosé, (FR) NV

GL 15 / BTL 75

Perrier Jouet, Grand Brut, (Champagne, FR) NV

GL 24 / BTL 120

Veuve Cliquot, Yellow Label (Champagne, FR) NV

BTL 115

Bollinger, Special Cuvée (Champagne, FR) NV

BTL 150

Billecart-Salmon, Champagne Brut Rosé (Champagne, FR) NV

½BTL 100 / BTL195

Dom Perignon, Brut (Champagne, FR) 2010

BTL 300

Dom Ruinart, Blanc de Blanc (Champagne, FR) NV

BTL 325

ROSÉ Côtes de Provence

Le Caprice de Clementine (Provence, FR) 2018

GL 13 / BTL 65

Whispering Angel (Provence, FR) 2019

GL 16 / BTL 80

Rock Angel Chateau d'Esclans (Provence, FR) 2018

GL 23 / BTL 115

WHITE

Can Feixes, Chardonnay Blend, Catalonia, Penedès, ESP 2018.

GL 11 / BTL 55

Christina Ascheri, Arneis, Piedmont, IT 2018.

GL 12 / BTL 60

Cosmic, Xarel-lo, Parés Baltà, Penedès, ESP 2018.

GL 12 / BTL 60

Sauska, Furmint, Tokaj, HU 2018.

GL 13 / BTL 65

Nautilus, Sauvignon Blanc, Marlborough, NZ 2019.

GL 13 / BTL 65

Isabelle et Pierre Clément, Sauvignon Blanc, Menetou-Salon, Loire Valley, FR 2018. GL 13 / BTL 65

Jean-Marc Brocard, Chardonnay, Chablis Sainte Claire, Burgundy, FR 2019. GL 15 / BTL 75

Langlols-Chateau, Sauvignon Blanc, Sancerre, FR 2018.

GL 16 / BTL 80

Calera, Chardonnay, Central Coast, CA 2016.

GL 17 / BTL 85

Simonnet-Febvre, Chardonnay, Chablis, Grand Vin de Bourgogne FR 2018.

GL 17 / BTL 85

Etude, Chardonnay, Carneros Estate Grown Napa, CA 2017.

BTL 65

Grgich Hills Estate, Fumé Blanc, Estate Grown Napa, CA 2016.

BTL 65

Chateau Gravielle-Lacoste, Semillon, Graves, Bordeaux, FR 2019.

BTL 66

Manincor, Pinot Bianco Blend, Terlano, Trento-Alto Adige, IT 2019.

BTL 68

Graci, Carricante, Etna Bianco, Sicily, IT 2018.

BTL 72

Domaine Roger Neveu, Sauvignon Blanc, Sancerre, Loire Valley, FR 2019. BTL 75

BTL 75

Bodegas Palacio, Godello, As Sortes, Galicia, ESP 2016.

BTL 78

Flowers, Chardonnay, Vineyards & Winery Sonoma Coast, CA 2017

BTL 80

Domaine Montirius, Grenache Blanc Blend, Vacqueyras, Rhone Valley, FR 2018. BTL 82

BTL 82

Domaine Ostertag, Riesling, Alsace, FR 2018.

BTL 85

Chateau d'Epre, Chenin Blanc, Savennieres, Loire Valley, FR 2018.

BTL 88

Bouchard Aine & Fils, Chardonnay, Pouilly-Fuisse, Burgundy, FR 2018.

BTL 89

Domaine du Pre Semele, Sauvignon Blanc, Sancerre, Loire Valley, FR 2018. BTL 92

BTL 92

Donelan, Chardonnay, Sonoma Coast, CA 2016

BTL 95

Planeta, Fiano, Cometa, Sicily, IT 2018.

BTL 98

Domaine Sigalas, Assyrtiko, Santorini, Aegean Islands, GRE 2019.

BTL 99

PlumpJack, Chardonnay, Napa, CA 2018.

BTL 100

Domaine Weinbach, Riesling, Cuvee Theo, Alsace, FR 2018.

BTL 110

William Fevre, Chardonnay, Champs Royaux, Chablis, Burgundy, FR 2018.

BTL 120

Domaine Jessiaume, Chardonnay, Auxey-Duresses 1er Cru Les Ecussaux, Burgundy, FR, 2018. BTL 135

BTL 135

Jean-Marc Boillot, Chardonnay, Montagny 1er Cru, Burgundy, FR 2018.

BTL 135

Kistler, Chardonnay, Les Noisetiers, Sonoma Coast, CA 2017.

BTL 155

Saint Cosme, Voignier, Condrieu, Rhône Valley, FR 2016.

BTL 160

Maison Pascal Clement, Chardonnay, Meursault, Burgundy, FR 2017.

BTL 175

Maison Leroy, Chardonnay, Burgundy, FR 2019.

BTL 225

The Sadie Family, Chenin Blanc Blend, Palladius, Swartland, ZA 2017.

BTL 325

RED

CVNE, Rioja Cune Crianza, Rioja, ESP 2014.

GL 11 / BTL 55

Mas de Daumas, Gassac, Pont de Gassac, FR 2016.

GL 12 / BTL 60

Planeta, Frapato, Siciia Vittoria DOC, Vittoria, IT 2018.

GL 14 / BTL 70

Chateau Muscar, Muscar Jeune, Bekaa Valley, LBN 2018.

GL 15 / BTL 75

Sella & Mosca, Cannonau di Sardegna Riserva, Sardinia, IT 2015.

GL 15 / BTL 75

Lioco, Pinot Noir, Mendocino, CA 2018.

GL 17 / BTL 85

Mercurey, Vin de Bourgogne, Bourgogne, FR 2016.

GL 18 / BTL 90

Chateau du Vieux-Guinot, Saint-Emilion Grand-Cru,

Bordeaux, FR 2014. GL 19 / BTL 95

Murieta's Well, Cabernet Blend, Livermore Valley, CA 2017.

BTL 65

Henschke, Syrah, Henrys Seven, Barossa, AU 2016.

BTL 80

Cross Barn, Pinot Noir, Paul Hobbs,

Sonoma Coast, CA 2017.

BTL 95

Giuseppe Cortese, Nebbiolo, Barbaresco,

Rabaja DOCG, Piedmonte, IT 2016.

BTL 140

Pride, Merlot, Mountain Vineyards, Napa Valley, CA 2016.

BTL 145

Larkin, Cabernet Franc, Napa Valley, CA 2017.

BTL 150

Robert Craig, Cabernet Sauvignon, Affinity, Napa Valley, CA 2016.

BTL 165

Napanook, Cabernet Sauvignon, Napa Valley, CA 2016.

BTL 180

Chimey Rock, Cabernet Sauvignon, Stags Leap District,

Napa Valley, CA 2016.

BTL 195

Orin Swift, Zinfandel Blend, "el Coco" G.B. Crane Vineyard,

Napa Valley, CA 2016. BTL 200

Finca Allende, Mingortiz, Tempranillo, Rioja, ESP 2015.

BTL 240

Rene Barbier, Clos Mogador, Garnacha, Gratallops, Catalonia,

ESP 2017. BTL 280

Sesti, Sangiovese, Brunello di Montalcino, Tuscany, IT 2013.

BTL 300

Quintessa, Red Blend, Rutherford, Napa Valley, CA 2016.

BTL 350

Dominus, Red Blend, Estate Bottled, Cabernet Sauvignon,

Napa Valley, CA 2014. BTL 350

Spottswoode, Cabernet Sauvignon, St. Helena, CA 2016.

BTL 450

SAKE

Miyozakura, Junmai, "Panda Cup" 6oz. CUP 15

Kunizakari, Nigorisake Cup, 6oz. CUP 12

Poochi Poochi, Nigori Sake, 10oz. BTL 24

ANCHOVIES

IN EVOO, CAYENNE, & GARLIC Olasagasti / Spain 6.7oz 21

SARDINES

IN TOMATO SAUCE Jose Gourmet / Portugal / 4oz 16

IN TOMATO SAUCE Porthos / Portugal / 4.4oz 15

IN EVOO Porthos / Portugal / 4.4oz 15

IN EVOO Jose Gourmet / Portugal / 4oz 18

IN BRINE Porthos / Portugal / 4.4oz 15

IN HOT VEGETABLE OIL Porthos / Portugal / 4.4oz 15

SPICED SARDINES IN EVOO Porthos / Portugal / 3oz 15

IN OLIVE OIL WITH LEMON Matiz / Spain / 4.2oz 12

SMOKED SARDINES EVOO Jose Gourmet / Portugal / 3oz 18

WITH PIQUILLO PEPPERS Matiz / Spain / 3oz 12

IN OLIVE OIL La Brujula / Spain / 4oz 18

IN SAUCE Ramon Peña / Spain / 4.6oz 20

IN PADRON PEPPER Ramon Peña / Spain / 4.6oz 24

NEEDLE IN OLIVE OIL Ramon Peña / Spain / 4.8oz 25

IN HOT SAUCE Cabo de Peñas / Spain / 4.2oz 12

IN HOT TOMATO SAUCE Porthos / Portugal / 4.4oz 15

IN EVOO & SUN-DRIED TOMATO Gonidec / Brittany / 4oz 14

IN EVOO & LOBSTER OIL Groix & Nature / Brittany / 4oz 24

IN EVOO Les Mouttees d'Arvor / Brittany / 4oz 25

OCTOPUS

IN SPICED OLIVE OIL Jose Gourmet / Portugal / 4oz 38

IN OLIVE OIL Cabo de Peña / Spain / 4oz 32

IN PAPRIKA SAUCE Ramon Peña Silver / Spain / 4oz 36

MUSSELS

IN OLIVE OIL & VINEGAR (ORGANIC) Matiz / Spain / 4oz 14

IN ESCABECHE SAUCE Ramon Peña / Spain / 4.6oz 32

IN PICKLED SAUCE Cabo de Peñas / Spain / 4oz 15

IN PICKLED SAUCE La Brujula / Spain / 4.6oz 24

SQUID

IN A SPICED RAGOUT SAUCE Jose Gourmet / Portugal / 4oz 20

IN OLIVE OIL Ramon Peña / Spain / 4.6oz 24

IN SQUID INK Ramon Peña / Spain / 4.6oz 28

IN SQUID INK WITH ONION Don Bocarte / Gulf of Biscay / 4.8oz 28

COCKLES

BERBERECHOS IN BRINE Matiz / Spain / 4oz 18

IN BRINE La Brujula / Spain / 4oz 58

IN BRINE Ramon Pena / Spain / 4.9oz 70

CLAMS

RAZOR CLAMS IN BRINE Cabo de Peñas / Spain / 3.9oz 30

MACKEREL

IN OLIVE OIL Jose Gourmet / Portugal / 4oz 18

STICKLEBACK

IN PICKLED SAUCE Jose Gourmet / Spain / 4oz 18

TUNA

IN EVOO Porthos / Portugal / 4.4oz 18

IN EVOO Jose Gourmet / Portugal / 4.4oz 24

IN SAUTEED ONION Olasagasti / Portugal / 7oz 22

IN SUNDRIED TOMATO Olasagasti / Portugal / 7oz 22

IN WHITE BEAN Olasagasti / Portugal / 7oz 22

VENTRESCA IN EVOO Arroyabe / Portugal / 4.4oz 28

WHITE TUNA BELLY La Brujula / Spain / 4oz 42

FIRST QUALITY

AMERICAN MADE

SALTIE GIRL SEAFOOD BAR



SALTIE GIRL SEAFOOD TOWERS mkt price

PETITE*

6 oysters / 2 littlenecks / 2 top necks / 2 shrimp
jonah crab salad

GRANDE*

12 oysters / 4 littlenecks / 4 top necks / 4 shrimp
4 snow crab claws / lobster cocktail / tuna poke

ROYALE*

18 oysters / 4 littlenecks / 4 top necks / 4 shrimp
4 snow crab claws / lobster cocktail / tuna poke
king crab / sea urchin / 30g siberian caviar

RAW

TUNA*

pickled mushrooms / fried shallots / shisho 16

DAY BOAT SCALLOP*

jalapeño / lime / avocado / caviar 18

KING SALMON*

cucumber / pistachios / avocado oil 16

SEA URCHIN*

quail egg yolk / rice / caviar 30

NEW YORK STYLE SMOKED FISH

served with artisanal bagelette / cream cheese

SMOKED ATLANTIC SALMON 22

PASTRAMI SMOKED SALMON 22

SMOKED WHITE FISH SALAD 19

SMOKED TROUT 16

SMOKED FISH PLATTER 65

CAVIAR BY THE OZ

PACIFIC SALMON ROE 11

PACIFIC STEELHEAD TROUT ROE 12

PACIFIC WHITE STURGEON 75

SIBERIAN OSETRA 95

SELECT OSETRA 135

GOLDEN OSETRA 175

281 DARTMOUTH ST

BOSTON, MA 02116

SMALL PLATES

CAVIAR DIP crème fraiche / fried shallots / green onion

Saltie Girl Sea Salt Potato Chips™ 28

CLAM CHOWDER marble potato / salsify / bacon 14

BOSTON LETTUCE SALAD shaved vegetables / cider vinaigrette 14

add tuna in EVOO +8 add lobster mkt

TRIO OF BEETS rye pine nut crumble / whipped goat / toasted quinoa 16

OCTOPUS AL PASTOR charred pineapple / fried baby artichokes / piquillo / arugula 21

WARM SPICY KING CRAB ROLL avocado / soy paper 24

TORCHED SALMON BELLY* avocado / apple / cucumber / miso glaze 19

LARGE PLATES

MUSSELS ESCABECHE

garlic / cilantro / smoked paprika / grilled bread 21

FRIED LOBSTER & WAFFLES

sweet corn butter / spicy maple syrup 32

CACIO LOBSTER E UNI

lemon bread crumb / spaghetti / reggiano 38

PAN ROASTED HALIBUT

brussels sprouts / citrus soy roasted shiitakes / parsnip 35

SKATE CHEEKS

whipped potato / pickled onions / winter veg / brown butter 32

8OZ PRIME FILET MIGNON

green and pink peppercorn sauce 46

FOR TWO: WHOLE FRIED BLACK BASS (bone in)

ginger / soy / green onion / steamed rice mkt price

MAINE LOBSTERS mkt price

2LB BAKED STUFFED crab / uni butter

1.25LB GRILLED LOBSTER green curry lobster sauce

GINGER SCALLION LOBSTER (1.25 or 2LB)

ginger / green onion / jalapeno / miso glaze / rice

Saltie Girl mindfully sources pristine and sustainable seafood.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw, undercooked, or cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

TOASTS

SNOW CRAB

avocado / pistachios / stracciatella 19

SEARED TUNA FLATBREAD

sundried tomato / red onion / yuzu aioli 28

HAND-CHOPPED DRY AGED STEAK TARTARE*

quail egg / truffle aioli / reggiano / buttered brioche 18

FOIE GRAS TERRINE

sheep's milk yogurt / house granola / cranberry / apple 25

FRIED

IPSWICH CLAMS tartar sauce mkt price

FRIED CALAMARI spanish chorizo / pickled peppers / yuzu aioli 16

GLOUCESTER LOBSTER drawn butter mkt price

DIVER SCALLOP tartar sauce / malt vinegar fries 26

FISH STICKS panko & malt vinegar crusted 20

SANDWICHES

GLOUCESTER LOBSTER ROLL

Saltie Girl Malt Vinegar Potato Chips™

warm or cold mkt price

SALTIE GIRL BURGER*

3 beef blend / gruyere / avocado / fried lobster

house cured pork belly / angry sauce / fries 26

SIDES

HOT FRENCH BREAD sea salt butter 4

SALTIE GIRL FRENCH FRIES 7

SALTIE GIRL POTATO CHIPS™ malt vinegar or sea salt 2.50

ROASTED WINTER SQUASH golden raisins / apple puree 10

TWICE COOKED MARBLE POTATO 8

CAULIFLOWER burrata / smoked honey / truffle oil 8

DESSERTS

CHEESE PLATE daily selection 16

SALTED CARAMEL - CHOCOLATE TART sea salt / chocolate crumble 12

BRETON BUTTER CAKE almond / pecan / walnut / honey / vanilla 12

APPLE HARVEST CAKE local apples / dried pears / cinnamon allspice

reduced cider / vanilla ice cream 12

Food is made to order and served as it's ready.
Changes & modifications are politely declined.

Please note there will be an additional fee for PPE
that will be added to your bill at \$2 per person.
Thank you for understanding.