

# SALTWATER GRILLE

## RAW BAR & STARTERS

- Oysters\*** (GF)(DF).....3 ea  
housemade mignonette
- Shrimp Cocktail** (GF)(DF).....3 ea  
housemade cocktail sauce
- Tuna Tartare\*** (GFA)(DF).....20  
ahi tuna, gochujang aioli, cucumbers,  
sweet peppers, onions, sesame wonton chips
- Fried Calamari** (GF).....20  
banana peppers, balsamic glaze, parmesan,  
garlic aioli
- Bang Bang Shrimp** (GF).....20  
fried shrimp, gochujang aioli
- Fried Brussels** (GF)(DFA).....16  
garlic hot honey, sweet peppers, pea sprouts, feta

## BREAKFAST MAIN(E)S

- Eggs Benedict**  
ham (GFA) (20)  
lobster, spinach (GFA) (25)  
spinach, peppers, mushroom (GFA) (19)
- SWG Breakfast Plate** (GFA).....20  
eggs (scrambled, sunny or poached), bacon,  
sourdough toast, home fries
- Chicken & Waffles**.....22  
fried chicken, waffle, spiced maple syrup,  
home fries
- Steak & Eggs** (GF).....52  
grilled 12oz strip with hash browns, eggs  
(scrambled, sunny or poached), black garlic aioli

## SPOON & FORK

- Seafood Chowder** (GFA).....10/14  
New England style chowder with clams, haddock,  
potato, celery, onion, bacon
- SWG House Salad** (GF)(DFA).....12  
arugula, spring mix, raisins, pumpkin seeds,  
pear, squash, feta cheese, maple vinaigrette
- Caesar Salad** (GFA).....14  
chopped romaine lettuce, radicchio, homemade  
Caesar dressing, shaved parmesan, white anchovies,  
black pepper parmesan crostini
- Beet Salad** (GF)(DFA).....14  
red beets, spring mix, whipped honey goat cheese,  
candied walnuts, lemon chili vinaigrette
- salad add ons: 6oz grilled steak\* (18), grilled shrimp (12)  
4 oz seared scallops (18), grilled chicken breast (10)  
grilled salmon\* (14), lobster salad (20)

## SIDES

Coleslaw 4 | Farm Vegetables 8 | French Fries 6  
Broccoli 7 | Mashed Potatoes 6

## LOBSTER

- Baked Stuffed Lobster** (GF).....MKT  
stuffed with our house made seafood stuffing with  
a side of newburg cream sauce, choice of two sides
- Steamed Lobster** (GF).....MKT  
warm butter, lemon & choice of two sides  
(lazy style + 10)
- SWG Lobster Roll** (GFA).....MKT  
choice of cold with lemon thyme aioli OR warm  
with butter, fries

## LUNCH MAIN(E)S

- Zuppa di Pesce**.....38  
seafood stew over linguine, with scallops, shrimp,  
mussels, grilled baguette
- Blackened Salmon\*** (GF).....32  
grilled cajun rubbed salmon, tomato parmesan  
risotto, beurre blanc
- Baked Stuffed Haddock** (GF).....44  
fresh haddock stuffed with house made seafood  
stuffing, farm vegetable, newburg cream sauce,  
GF breadcrumbs
- Napa Stir Fry** (GF)(V)(DF).....28  
napa cabbage, peppers, broccolini, mushrooms,  
thai chili sauce, ponzu sauce  
*add - 6 oz grilled steak (18) grilled shrimp (12) grilled salmon (14)*  
*4 oz seared scallops (18) grilled chicken breast (10) lobster salad (20)*
- Fried Haddock Sandwich** (GFA).....20  
fried haddock, lettuce, tomato, house made tartar  
sauce, brioche bun, fries
- Fried Shrimp** (GF).....34  
fried shrimp, house made tartar sauce, coleslaw,  
fries
- Fish & Chips** (GF).....30  
fried haddock, house made tartar sauce, coleslaw,  
fries
- SWG Smash Burger\*** (GFA)(DFA).....20  
two seared beef patties, charred onion, tomato,  
american cheese, pickles, garlic aioli, bacon,  
brioche bun, fries  
*add egg & avocado (9)*  
*add bacon (3)*
- Veggie Life Burger** (GFA)(DFA).....18  
veggie life quinoa patty with charred onion,  
mushrooms, tomato, lettuce  
*add egg & avocado (9)*  
*add cheese (2)*
- Bacon Meatloaf Sandwich** (GFA)(DFA).....18  
all beef house made meatloaf wrapped in bacon,  
sliced & seared, swiss cheese, avocado, egg, black  
garlic aioli, ciabatta

Vegan (V), Dairy-Free (D), Gluten-Free (GF)  
Option Available (A)

\* Consuming raw or undercooked meats, poultry, seafood,  
shellfish or eggs may increase risk of foodborne illness.  
20% Gratuity will be added to parties of 6 people or more.

# SALTWATER GRILLE

## HOUSE COCKTAILS

### Frostbite Cosmo | 14

Vodka, Cointreau, White Cranberry, Lime, Peychaud's

### Citrus Solstice | 14

Tequila Blanco, Lime, Blood Orange, Cinnamon Agave

### Evergreen Gimlet | 14

Gin, Lime, Rosemary-Thyme Simple, Celery Bitters

### Smoked Orchard | 14

Mezcal, Ginger, Pear, Lemon, Sparkling Apple Cider

### Cranberry Boulevardier | 15

Rye, Campari, Sweet Vermouth, Cranberry Reduction

### SWG Winter Sangria | 14

Spanish Red Wine, Brandy, Pomegranate, Cinnamon, Apples, Pears, Star Anise, Cloves

## RITUAL ZERO PROOF COCKTAILS

### The Dry Yorker | 12

Ritual Whiskey, Lemon, Simple, Ariel Floater

### Sage Against The Machine | 12

Ritual Tequila, lime, Cranberry Reduction, Sage Simple

### Cool As A Cuke | 12

Ritual Gin, Lime, Fever Tree Cucumber

### Fireside Spritz | 12

Ritual Aperitif, Blood Orange, Rosemary-Thyme Simple, Club Soda

## SELTZERS, CIDERS & THC

### Après So Was Red (Raspberry + Rhubarb)

Portland, ME, 5%, 12oz | 8

### Après Argonaut (Ginger + Lemon)

Portland, ME, 5%, 12oz | 8

### Après Rotating Flavor

Portland, ME, 5%, 12oz | 8

### Freedom's Edge Semi-Dry Hard Cider

Albion, ME, 6.8% | 9

### Alte Beverage Co THC (5mg) Infused (NA)

Tangerine Cranberry or Watermelon Basil Jalapeño | 9

## DRAFT BEER

Golden Ale **Shipyard Export** ME, 5.1% | 10

Seasonal **Shipyard** ME | 10

IPA **Nonesuch River Brewing 2.0** ME, 5.3% | 10

Red Ale **Belleflower Scarlett** ME, 5.3% | 10

Wheat **Sea Dog Blueberry** ME, 4.6% | 10

IPA **Orono Brewing Tubular** ME, 7.2% | 12

Wheat **Allagash White** ME, 5.2% | 10

Pilsner **Rothaus Tannenzäpfle** DE, 5.1% | 10

Milk Stout **Mast Landing Gunner's Daughter** ME, 5.5% | 10

**Rotating Maine Draft** Ask your server

## BOTTLES/CANS

Wheat **Sea Dog Sunfish Ale** ME, 4.6% | 8

Session IPA **Austin Street Rally** ME, 3.8% | 8

Hazy IPA **Foundation Fetch** ME, 6.2% | 10

Lager **Mast Landing Champ** ME, 5.0% | 7

Pilsner **Miller Lite** WI, 4.2% 12oz | 7

Lager **Bud Light** MO, 4.2% 12oz | 7

Lager **Corona Extra** MX, 4.6% 12oz | 7

Lager **Heineken** HO, 5.0% 12oz | 8

NA **Woodland Farms Pointer IPA** ME, < .5% | 8

NA **Woodland Farms Ruby Sour** ME, < .5% | 8

NA **Corona Non-Alcoholic** MX, < .5% | 6

NA **Heineken Zero Lager** HO, <.5% | 6

## SPARKLING WINE

Prosecco **Acinum** Italy | 12 / 48

Prosecco Rosé **Angelini** Italy | 14/56

Sparkling Brut **Mason De Madeleine** Italy | 12/48

NA Sparkling Müller-Thurgau **Fritz Müller** Germany | 12/48

NA Sparkling White Tea Brut **Töst** Dorset, VT | 10

NA Sparkling White Tea Brut Rosé **Töst** Dorset, VT | 10

## WHITE WINE & ROSE

Pinot Grigio **Maso Canali** Italy | 14/56

Albarino **Martin Codax** Spain | 15/60

Sauvignon Blanc **Whitehaven** New Zealand | 14/56

Chardonnay **Fess Parker** California | 14/56

Riesling **Dr. Fisher Steinbock** Germany | 12/48

Rosé **Fleurs de Prairie** France | 14/56

NA Sauvignon Blanc **Seaglass** California | 10/40

## RED WINE

Pinot Noir **Inscription** Oregon 14/56

Malbec **Piattelli** Argentina | 13/52

Cabernet Sauvignon **Louis Martini** California | 15/60

Red Blend **Palazzo della Torre** Italy | 15/60

Montepulciano **Zaccagnini** Italy | 14/56

NA Cabernet Sauvignon **J. Lohr 'Ariel'** California | 11/44