



saltwater
COASTAL GRILL
wavy lines

PARTIES & EVENTS

847-233-0077
5509 PARK PLACE | ROSEMONT, IL 60018

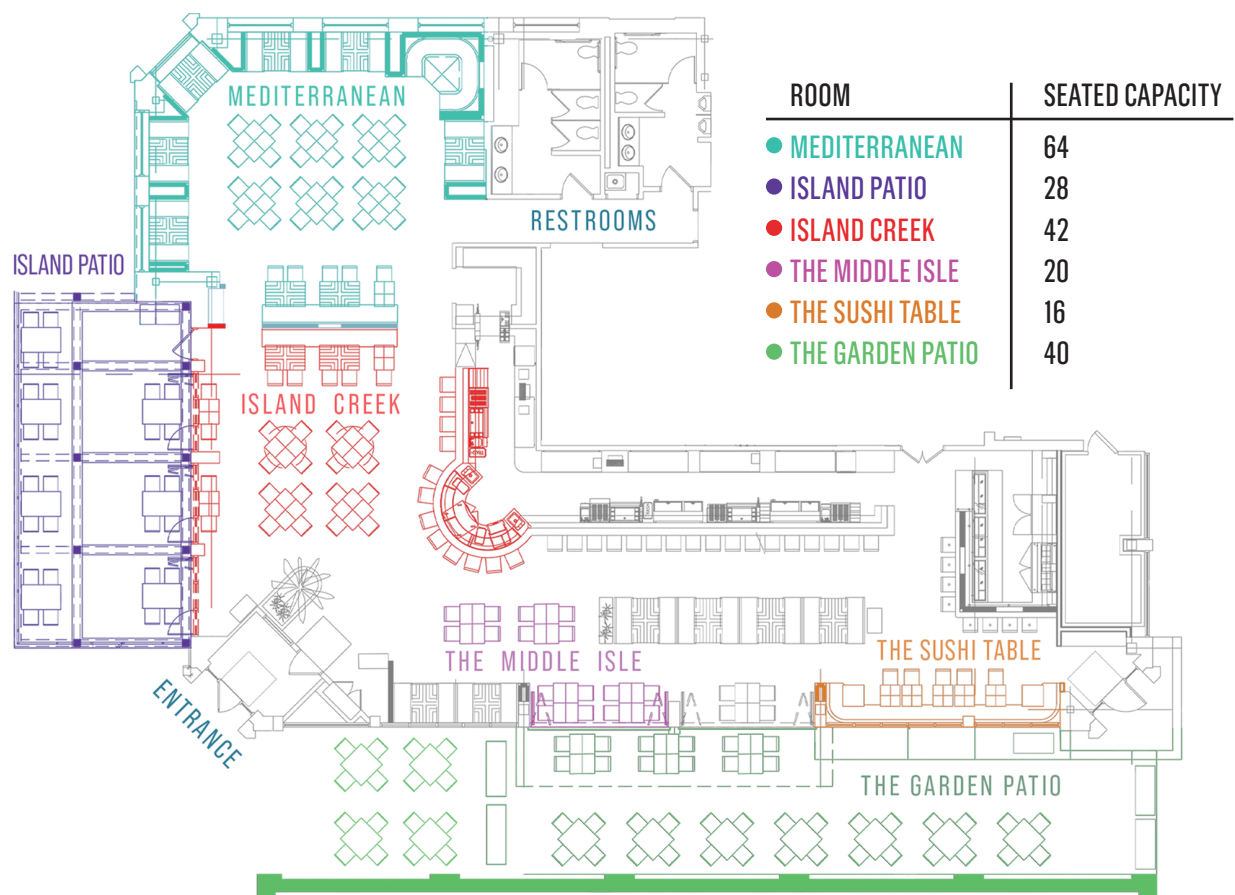
SALTWATERROSEMONT.COM



WELCOME TO SALTWATER

Saltwater Coastal Grill is a seafood-centric restaurant led by Executive Chef Gabriel Miranda, specializing in globally inspired small plates that celebrate the vibrant flavors of coastal cuisines. The menu, designed for sharing, features bold dishes like Za’atar Hummus, Black Nori Halibut, and Cinnamon Kefta Kebabs—perfect for everything from casual lunches to full-blown special celebrations.

Located near O’Hare Airport, Saltwater’s flexible semi-private spaces, including the Mediterranean Room and Garden Patio, make it an ideal choice for corporate lunches, team gatherings, and social events alike. Whether you’re hosting colleagues or catching up with friends, Saltwater Coastal Grill offers a fresh and memorable dining experience tailored to any occasion.



CONTACT US:

Cecily Vasquez | General Manager
info@saltwaterrosemont.com



COASTAL LUNCH

Available 11am–3pm
Starting at \$38.95 per person
Family-Style Service | includes soft drinks, coffee, & tea

HUMMUS & SPREADS

select 2

BABA GANOUSH | roasted eggplant, paprika, extra virgin olive oil
SPICY WHITE BEAN HARISSA | tempura crunch, green onion, paprika oil
WHIPPED FETA | cherry tomatoes, roasted peppers, lemon oil, grilled sourdough
SPICY EDAMAME HUMMUS | whipped ginger edamame, sumac spice, sesame seeds, roasted nori
ZA'ATAR HUMMUS | mediterranean relish, olives, cucumber, green onion, lemon oil, feta crumbles
LOCAL HONEY & GOAT CHEESE | almonds, cranberries, grapes, mint-breadcrumbs, toasted french bread

SALADS & RAW

select 1

CAESAR SALAD | chopped romaine, parmesan cheese, baguette crouton, sardine topper
HORIATIKI SALAD | feta, green pepper, capers, tomatoes, kalamata olives, red onion, cucumber, greek dressing
CHOPPED SALAD | lettuce, crispy chickpeas, banana peppers, cucumber, tomatoes, bacon, onion, blue cheese, vinaigrette
SALMON TARTARE | cucumber ginger ponzu, sesame oil, green onion, roasted nori, ginger, crispy wonton strips (+\$4pp)
CHILLED CALABRIAN OCTOPUS | calabrese aioli, paprika oil, mango-cabbage slaw, served on a kettle chip (+\$4pp)
SALTWATER CEVICHE | tigerwater halibut, cucumber, red onion, cilantro, beet ponzu, tortilla chips

VEGETABLES & CHEESES

select 2 | served with Coastal Grill selections

ROASTED ROOTS | seasonal vegetable roots
BRUSSELS SPROUTS | Nueske bacon, balsamic
CABBAGE-POTATO LATKES | mint yogurt sauce
CRISPY SAFFRON POTATOES | house tartar sauce
FRIED CAULIFLOWER | smoked ranch, calabrese aioli
BAKED FETA | puff pastry, spinach, extra-virgin olive oil, paprika-honey drizzle
HALLOUMI SAGANAKI | sweet chimichurri-honey, toasted french bread (+\$4pp)

COASTAL GRILL

select 2

VEGETABLE KEBAB | bell peppers, squash, zucchini, onion, tzatziki, basmati-herb rice
CINNAMON KEFTA KEBABS | ground beef & lamb, charred mini peppers, roasted kabocha
CHICKEN KEBAB | ground chicken, basmati-herb rice, peruvian pearl peppers, mint-yogurt sauce
MYKONOS FILET KEBAB | couscous, parsley, peas, crushed red pepper, basil oil, balsamic glaze
GRILLED MEDITERRANEAN SALMON | yellow pepper puree, mediterranean relish (+\$4pp)
MOROCCAN BRAISED SHORT RIB | roasted kabocha, paprika-honey, moroccan spice, fried leeks
BLACK NORI HALIBUT | roasted nori crust, kataiti, cucumber-ginger broth, radish slaw, sesame seeds (+\$6pp)

DESSERT

select 2 | add \$7.95 per person

CLASSIC CHEESECAKE
CHOCOLATE RASPBERRY BOMB
CARAMEL MOUSSE CAKE
TIRAMISU

**Menu items & prices subject to change seasonally. *Please inform us if anyone in your party has a food allergy.
*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Sales Tax & 5% Event Planner Fee will be added to all menus.



COASTAL DINNER

Starting at \$59.95 per person
Family-Style Service | includes soft drinks, coffee, & tea

HUMMUS & SPREADS

select 2

BABA GANOUSH | roasted eggplant, paprika, extra virgin olive oil
SPICY WHITE BEAN HARISSA | tempura crunch, green onion, paprika oil
WHIPPED FETA | cherry tomatoes, roasted peppers, lemon oil, grilled sourdough
SPICY EDAMAME HUMMUS | whipped ginger edamame, sumac spice, sesame seeds, roasted nori
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SALADS & RAW

select 1

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CHOPPED SALAD | lettuce, crispy chickpeas, banana peppers, cucumber, tomatoes, bacon, onion, blue cheese, vinaigrette
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SALTWATER CEVICHE | tigerwater halibut, cucumber, red onion, cilantro, beet ponzu, tortilla chips

VEGETABLES & CHEESES

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BAKED FETA | puff pastry, spinach, extra-virgin olive oil, paprika-honey drizzle
HALLOUMI SAGANAKI sweet chimichurri-honey, toasted french bread (+\$4pp)

COASTAL GRILL

select 3

VEGETABLE KEBAB | bell peppers, squash, zucchini, onion, tzatziki, basmati-herb rice
CINNAMON KEFTA KEBABS | ground beef & lamb, charred mini peppers, roasted kabocha
CHICKEN KEBAB | ground chicken, basmati-herb rice, peruvian pearl peppers, mint-yogurt sauce
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DESSERT

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CHOCOLATE RASPBERRY BOMB
CARAMEL MOUSSE CAKE
TIRAMISU

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RECEPTION PACKAGE

items priced by the dozen | 2-dozen minimum per item

CANAPÉS

artisan crostini with toppings

Fig & Brie | 48

Feta & Olive | 48

Pepper Crusted Sirloin | 62

Prosciutto, Sweet Balsamic, & Ricotta | 55

COLD ITEMS

Oyster Tower | 48

Shrimp Cocktail | 48

Lobster Sliders | *MP*

Fresh Spring Rolls | 48

Tuna Tartare Spoons | 55

Ceviche Spoons | 55

Hummus Crudité | 48

HOT ITEMS

Chicken Gyoza | 18

Vegetable Gyoza | 18

Tempura Shrimp | 48

Chicken Satay | 55

Mini Baked Feta Puffs | 48

Silver Dollar Sliders | 52

Vegetarian Stuffed Mushrooms | 45

Mini Crab Cakes with Remoulade | 55

STATIONS

each station serves approx. 15 people

HOUSE SALAD | mixed greens, cucumber, tomato, croutons, lemon vinaigrette | 45

CAESAR SALAD | chopped romaine, tahini-caesar dressing, fresh parmesan, baguette croutons | 48

ZA'ATAR HUMMUS | mediterranean relish, olives, cucumber, green onion, lemon oil, geta, warm pita | 55

WHIPPED FETA | cherry tomatoes, peppadews, roasted red peppers, dill, lemon oil, grilled sourdough | 65

IMPORT CHEESE PLATTER | assorted crackers & bread, fig jam, dried fruit, grapes | 65

FRESH VEGETABLE PLATTER | fresh seasonal vegetables & dipping sauces | 55

FRESH FRUIT PLATTER | fresh seasonal fruit | 45

SWEETS

Mini Chocolate Chip Cookies | 24

French Macarons | 32

Mini Brownies | 28

Cheesecake Bites | 32

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SUSHI BOAT PACKAGES

Menu by Chef Ismael Lopez of Casa Madai

TRADITIONAL SUSHI BOAT

x2 of each roll | 6pc per roll · 60pc total | **\$100**

California Roll
Salmon Avocado Roll
Spicy Tuna Avocado Roll
Panko Shrimp Roll
Hamachi-Jalapeno Roll

SPECIALTY SUSHI BOAT

x1 of each roll | 48pc total | **\$150**

BAJA ROLL | panko shrimp, tuna, avocado, pickled jalapenos
ROSEMONT ROLL | tuna, salmon, avocado, cilantro, spicy mayo, chili oil, lime
CRUNCHY ROLL | panko shrimp, cucumber, spicy tobiko-mayo, crispy rice
KISS ON FIRE ROLL | seared salmon, tuna, yellowtail, avocado, jalapeno, tobiko, scallion, chili sauce
DRAGON ROLL | panko shrimp, cucumber, eel, avocado, spicy mayo, eel sauce, crispy rice topping
PACIFIC ROLL | avocado, cucumber, jalapeno, yellowtail, spicy mayo, chili oil, sesame seeds, green onion
SALTWATER ROLL | honey crab, sweet potato, cream cheese, red tobiko, green onion, wasabi aioli, sweet soy reduction

VEGGIE SUSHI BOAT

x2 of each roll | 6pc per roll · 60pc total | **\$75**

Kimchi Roll
Avocado Roll
Cucumber Roll
Kampyo Roll
Takuan Roll

*Mini Sushi-Boats can be accommodated by request.
Please mention this to your Event Coordinator*

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TRADITIONAL BAR PACKAGE

\$18 per person, per hour

SPIRITS

New Amsterdam Vodka · New Amsterdam Gin · Planteray 3 Star Rum
El Jimador Tequila · Four Roses Bourbon · Rittenhouse Rye

BEER

DRAFT BEER

Allagash White · Revolution West Coast Hero · Goose Island 312
Off Color Apex Predator · Peroni Italian Lager · Solemn Oath Lü · Phase Three Geo

BOTTLED BEER

Asahi · Coors Light · Corona Extra
Krombacher N/A · Miller Lite · Modelo Especial

WINE

SPARKLING & ROSÉ

CAVA | Marques de Caceres | Catalonia, ESP · NV
RHONE ROSÉ BLEND | Perrin Reserve | Cotes du Rhone, FRA · 2023

WHITE WINES

PINOT GRIGIO | Zenato | Veneto, ITA · 2023
SAUVIGNON BLANC | Mohua | Marlborough, NZL · 2022
RIESLING | August Kessler 'R' | Kabinett, Rheingau, DEU · 2022

RED WINES

PINOT NOIR | Talbott 'Kali Hart' | Monterey, CA · 2021
RED BLEND | Juan Gil 'Honoro Vera' | Jumilla, ESP · 2022
CABERNET | Lapis Luna | Lodi, CA · 2021

BEER & WINE PACKAGE

\$16 per person, per hour

Includes 'Traditional' Wine & Beer Selection

PACKAGE ADDITIONS

'SIGNATURE COCKTAILS' ADD-ON

select 2 | +\$4 per person, per hour

Echo Chamber · Off to the Races · Saltwater Old Fashioned
Kilometros · Unusual Fraises · Roots & Thorns
Just Keep Swimming · Sea Glass · Saltwater Old Fashioned

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PREMIUM BAR PACKAGE

\$22 per person, per hour

SIGNATURE COCKTAILS

select 2

Glow Up · Peace Offering · Saltwater Old Fashioned · Sea Glass
“I’m Not A Guppy!” · Sweater Weather · Lunch Money · Painted Skies

SPIRITS

New Amsterdam Vodka · Tito’s Vodka · Ketel One Vodka · Grey Goose Vodka
New Amsterdam Gin · Tanqueray Gin · Bombay Sapphire Gin
Planteray ‘3 Star’ Rum · Planteray ‘Original Dark’ Rum · Sailor Jerry Spiced Rum
El Jimador Tequila · Ghost Blanco Tequila · Corazon Reposado Tequila
Four Roses · Bulleit · Knob Creek · Maker’s Mark · Jack Daniel’s
Jameson Irish Whiskey · Rittenhouse Rye · Sazerac Rye · Knob Creek Rye

BEER

DRAFT BEER

Allagash White · Founders Porter · Goose Island 312
Off Color Apex Predator · Peroni Italian Lager · Solemn Oath Lü

BOTTLED BEER

Asahi · Coors Light · Corona Extra
Krombacher N/A · Miller Lite · Modelo Especial

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FAQ

WHAT IS A FOOD & BEVERAGE MINIMUM

A food and beverage minimum is the monetary amount that must be spent on food and drinks for the event, which depends on factors like the event size, space, date and time.

If the minimum is not met, the difference will be applied as a room fee. Please note that the f&b minimum excludes tax, service gratuity, and event planner fee. Our event planner will work closely with the host to ensure the menu meets the minimum.

HOW DO I SECURE MY EVENT?

Saltwater Coastal Grill requires a signed contract & \$250 deposit to confirm a group dining reservation or event. For full buyouts/closedowns of the restaurant Saltwater requires a signed contract & 20% deposit of the food & beverage minimum to secure your event.

AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

A guaranteed headcount for all contracted events must be given 5 business days before the time/date of the event. Should the guaranteed headcount decrease after the guaranteed number has already been provided, the host will be charged based on the final count provided on the due date.

WHEN DO I SELECT MY MENU?

Menu options must be submitted 5 business days in advance of the time/date of an event. We have set menu options that are available, and your event planner can also help customize menus upon request. Most dietary restrictions and special requests can also be accommodated with advance notice.

WHERE CAN I PARK?

Saltwater Coastal Grill is located within Parkway Bank Park, which features a conveniently attached parking garage. Guests are welcome to park in the garage, and we are happy to validate parking tickets for free parking during your visit.

Ask your Event Coordinator about our paid Valet Parking options.

