



PRIVATE DINING



**Upper Level Buyout
(Dining Room
& Ballroom)**

Cocktail: 200

Seated: 100

***Dining Room
cannot be booked
without Ballroom***

Semi-Private



Ballroom

Seated: 30

Cocktail: 40

Semi-Private



The Shell Bar

Seated: 20

Cocktail: 35

Semi-Private



Seafood Bar

Seated: 30

Cocktail: 35

4 Booths • 12 Bar Seats

Private





The Siren Room

Seated: 12-14

Private



Saltie Girl Private Dining Options

Raw Bar

- Petite Tower **MKT** 6 oysters, 2 littlenecks, 2 top necks, crab salad
- Grande Tower **MKT** 12 oysters, 4 little necks, 4 top necks, 4 shrimp, 4 jonah crab claws, lobster cocktail, tuna poke
- Royale Tower **MKT** 18 oysters, 4 little necks, 4 top necks, 4 shrimp,, lobster cocktail, tuna poke, jumbo lump crab, sea urchin, 1oz siberian caviar

Passed Appetizers **\$\$/Person**

- Mini Steak Tartare Toast **12** quail egg, truffle aioli, reggiano, buttered brioche
- Mini Crab Toast **14** avocado, pistachios, stracciatella, wheat
- Spicy Crab Roll **32** avocado, soy paper
- Mini Lobster Roll **24** hot or cold, served on buttered brioche
- Tuna Poke **8** green onion, tempura, ponzu
- Scallop Shooter **8** lime, avocado, caviar
- Sea Urchin Shooter **8** quail egg, sea urchin
- Mini Sliders **12** beef blend, gruyere, pork belly, fried lobster
- Vegetarian **10** seasonal option upon request

Stationary

- Assorted Tin Platter **250** house whipped butter, piquillo pepper jam, trio of salts, francese bread
- Cheese Board **200** traditional accoutrements
- Smoked Fish Platter **225** artisanal bagels, cream cheese
- Saltie Girl Kaluga Caviar Service 50g **235** 125g **400**
crêpes / toast points / everything bun / crème fraîche / diced shallots / egg whites / egg yolks / chives
- *LARGE FORMAT AVAILABLE UPON REQUEST AND 7 DAY PRIOR NOTICE**



Private Dining Menu - Seated Lunch

85

First Course

Choice Of

Clam Chowder

potato / celery / bacon / fried clam

Boston Lettuce Salad

shaved vegetables / cider vinaigrette

Second Course

Choice Of

Saltie Girl Burger*

3 beef blend / cheddar / avocado
fried lobster / Nueske bacon
angry sauce / french fries

Linguine alle Vongole con Pesto*

manila clams / tinned cockles / pine nut pesto
parmesan / grilled francese

New England Lobster Roll

served warm or cold
sea salt & vinegar potato chips

Dessert

Chocolate Chip Cookies

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.



Private Dining Menu - Seated Dinner

145

First Course

Choice Of

Clam Chowder

potato / celery / bacon / fried clam

Boston Lettuce Salad

shaved vegetables / cider vinaigrette

Second Course

Choice Of

New England Lobster Roll

served warm or cold

sea salt & vinegar potato chips

Linguine alle Vongole con Pesto*

manila clams / tinned cockles / pine nut pesto
parmesan / grilled francesce

Whole Branzino Almondine

brown butter / sliced almonds

Pan Seared Halibut

roasted winter vegetables / edamame / jimmy nardellos
savoy cabbage / beurre blanc

For The Table

Warm Artisanal Bread

sea salt butter

Charred Savoy Cabbage

thai red curry / spiced pepitas / micro cilantro



Private Dining Menu - Seated Dinner

185

First Course

Choice Of

Clam Chowder

potato / celery / bacon / fried clam

Boston Lettuce Salad

shaved vegetables / cider vinaigrette

Lump Crab Toast

avocado / pistachio / stracciatella

Second Course

Choice Of

New England Lobster Roll

served warm or cold

sea salt & vinegar potato chips

Linguine alle Vongole con Pesto*

manila clams / tinned cockles / pine nut pesto

parmesan / grilled francese

Whole Branzino Almondine

brown butter / sliced almonds

Pan Seared Halibut*

roasted winter vegetables / edamame / jimmy nardellos

savoy cabbage / beurre blanc

14oz Prime Sirloin*

crispy fingerlings / chanterelles

pea greens / green garlic butter

For The Table

Warm Artisanal Bread

sea salt butter

Charred Savoy Cabbage

thai red curry / spiced pepitas / micro cilantro