

The Old Salt

Appetizers

- LOCAL STEAMERS**
CLAM BROTH
AND CLARIFIED BUTTER MKT
- BACON WRAPPED SCALLOPS**
WARM MAPLE SYRUP 19
- * OYSTERS**
ON THE HALF SHELL 2.75 each
- SHRIMP COCKTAIL (3)**
WITH COCKTAIL SAUCE 12
- BUFFALO POPCORN SHRIMP**
SERVED WITH BLUE CHEESE 16
- ESCARGOT**
TOPPED WITH PROVOLONE CHEESE 17

- HONEY BUFFALO TENDERS**
BLUE CHEESE DRESSING
SWEET WITH MILD HEAT 17
- CHICKEN TENDERS**
WITH SWEET AND SOUR SAUCE 16
- BUFFALO WINGS**
BLUE CHEESE DRESSING,
CELERY, CARROTS 17
- CAROLINA MOONS**
HOUSE CHIPS
MELTED CHEESE AND BACON 11
- ONION RINGS**
WITH HORSERADISH MAYO 13

- CLASSIC NACHOS**
ONIONS, BLACK OLIVES,
TOMATOES AND JALEPENOS 16
- CHEESE NACHOS**
WITH A THREE CHEESE BLEND 14
- CHICKEN NACHOS**
OUR CLASSIC NACHOS WITH
GRILLED CHICKEN 19
- CHILI NACHOS**
OUR CLASSIC
TOPPED WITH HOMEMADE CHILI 19
- SEAFOOD NACHOS**
CREAMY, CHEESY, SEAFOOD TOPPING 23

Salads

- GARDEN SALAD**
MIXED GREENS, TOMATOES,
ONIONS, CUCUMBERS 9
- CAESAR SALAD**
FRESH ROMAINE LETTUCE, CROUTONS
AND PARMESAN TOSSED IN A CREAMY CAESAR 11
(ADD ANCHOVIES \$1)
- WATERMELON AND FETA SALAD**
MIXED GREENS, RED ONION, CUCUMBERS, WATERMELON,
FETA, MINT, BALSAMIC VINAIGRETTE 16
- GREEK SALAD**
MIXED LETTUCE WITH TOMATOES, CUCUMBERS, RED
ONIONS, FETA, KALAMATA OLIVES, PEPPERONCINI 15
- SPINACH SALAD**
BABY SPINACH, CRISPY BACON, HARD BOILED EGG,
BERRY TOMATOES, RED ONION, GORGONZOLA 16
- BEET AND BLUE CHEESE SALAD**
MIXED LETTUCE WITH TOMATOES, CUCUMBERS, RED
ONIONS, BEETS, CRUMBLED BLUE CHEESE 17
- ADD ONE OF THESE TOPPINGS TO OUR DELICIOUS SALADS**
GRILLED CHICKEN 9. GRILLED SHRIMP 9.
SALMON 12. STEAK TIPS 14. GRILLED SCALLOPS 16.
- LOBSTER SALAD PLATE**
A GENEROUS PORTION OF LOBSTER SALAD,
SERVED ON A BED OF FIELD GREENS WITH FRESH
GARDEN VEGETABLES MKT
- HERBED CHICKEN SALAD**
SERVED ON A FRESH BED OF GREENS, WITH CUCUMBERS,
SHREDDED CARROTS, AND BERRY TOMATOES 16
- DRESSING OPTIONS**
**HOUSE ITALIAN, OIL & VINEGAR, RANCH, RUSSIAN,
BLUE CHEESE, CAESAR, PARMESAN PEPPERCORN,
BALSAMIC VINAIGRETTE, CITRUS VINAIGRETTE
AND GREEK**

Soups

- NEW ENGLAND CLAM CHOWDER**
CUP 9 CROCK 11
QUART TO-GO 26
- HADDOCK CHOWDER**
CUP 10 CROCK 12
QUART TO-GO 29
- LOBSTER SEAFOOD STEW**
CUP 13 CROCK 19
- CREAMY TOMATO SOUP**
CUP 6 CROCK 8
- SOUP OF THE DAY**
CHECK FOR TODAY'S SPECIAL
CUP 6 CROCK 8
- BAKED ONION SOUP**
CARAMELIZED ONIONS, BEEF STOCK
BREAD, MELTED PROVOLONE AND SWISS 11
- CROCK OF HOMEMADE CHILI**
WITH TORTILLA CHIPS 13

Handhelds

- ALL SANDWICHES ARE SERVED
WITH FRENCH FRIES AND A PICKLE**
- LOBSTER SALAD ROLL**
SERVED ON A GRILLED BUN MKT
- FRIED HADDOCK SANDWICH**
SERVED ON A BULKY ROLL 18
- GRILLED REUBEN**
YOUR CHOICE OF CORNED BEEF OR TURKEY,
SAUERKRAUT AND SWISS CHEESE WITH RUSSIAN
DRESSING ON RYE 17
- LOBSTER BLT**
LOBSTER SALAD WITH BACON, LETTUCE TOMATO
ON TEXAS TOAST MKT
- TURKEY RANCH BACON WRAP**
ROASTED TURKEY WITH LETTUCE, TOMATO, BACON
AND RANCH DRESSING IN A WRAP 16
- CHICKEN SALAD SANDWICH**
SERVED ON MULTIGRAIN BREAD 16
- GOODY COLE CHICKEN ON A BULKY ROLL**
GRILLED CHICKEN BREAST TOPPED WITH
CHEDDAR CHEESE AND BACON 18
- BLT SANDWICH**
ON TOASTED WHITE BREAD 14
- FRENCH DIP AU JUS**
SLICED ROAST BEEF WITH MELTED PROVOLONE ON
TOASTED FRENCH BREAD SERVED WITH AU JUS 18

Burgers

- ALL SANDWICHES ARE SERVED
WITH FRENCH FRIES AND A PICKLE**
- * TAVERN BURGER**
FRESH GROUND BEEF
FROM JOE'S MEAT SHOP 16
- * CHEESEBURGER**
TOPPED WITH CHEDDAR CHEESE 17
- * SMOKEY BACON BURGER**
HICKORY SMOKED BACON & CHEDDAR 19
- * SURF AND TURF BURGER**
A TAVERN BURGER TOPPED WITH LOBSTER SALAD
AND A DELICIOUS SEAFOOD SAUCE 23
- BUILD A BURGER...**
BEGIN WITH OUR TRADITIONAL TAVERN BURGER
AND ADD ANY OF THE FOLLOWING TOPPINGS...
JALAPEÑOS, SAUTEED PEPPERS, MUSHROOMS,
ONIONS, AMERICAN CHEESE, CHEDDAR,
PROVOLONE, SWISS, BACON \$2.25 EACH

(SUBSTITUTE AN IMPOSSIBLE BURGER FOR AN ADDITIONAL \$5)

Eating and Drinking Place

Entrees

Seafood

ENTREES ARE SERVED WITH TWO SIDES...
VEGETABLE DU JOUR, GARLIC MASHED POTATOES, RICE PILAF, BAKED
POTATO, FRENCH FRIES, HOUSE MADE CHIPS, OR COLE SLAW

NEW ENGLAND BOILED LOBSTER
1 POUND FROM LOCAL WATERS MKT

NEW ENGLAND CLAMBAKE FOR ONE
CLAM CHOWDER, LOCAL STEAMERS,
AND A BOILED LOBSTER MKT

NEW ENGLAND CLAMBAKE FOR TWO
CLAM CHOWDER, LOCAL STEAMERS,
AND TWO BOILED LOBSTERS MKT

NORTH ATLANTIC HADDOCK
FRESH HADDOCK TOPPED WITH LIGHT BUTTER
AND BREAD CRUMBS 26

HADDOCK AU GRATIN
FILET OF HADDOCK WITH A PARMESAN CREAM SAUCE 29

BAKED STUFFED HADDOCK
FRESH HADDOCK WITH OUR SAVORY STUFFING
TOPPED WITH OUR AWARD WINNING
SEAFOOD STEW 33

NORTH ATLANTIC SALMON
FRESH GRILLED SALMON BASTED IN LEMON BUTTER 29

FRESH BROILED SEA SCALLOPS
SWEET SEA SCALLOPS DUSTED WITH HERBED BREAD
CRUMBS AND BROILED IN BUTTER MARKET

BAKED STUFFED SHRIMP
SHRIMP BAKED IN A CASSEROLE
TOPPED WITH A BUTTERY
CRACKER CRUMB STUFFING 28

Fried Seafood

ALL FRIED ENTREES ARE SERVED
WITH FRENCH FRIES AND COLE SLAW

FRIED CLAM PLATE MKT
FRIED CLAM STRIP PLATE 19
FRIED GULF SHRIMP 25
FRIED POPCORN SHRIMP 22

FISHERMAN'S PLATTER
FRIED CLAMS, SWEET SEA SCALLOPS, SHRIMP, AND
ATLANTIC HADDOCK LIGHTLY BREADED AND FRIED TO
A GOLDEN BROWN MKT

NEPTUNE PLATTER FOR TWO
FRESH NATIVE CLAMS, SWEET SEA SCALLOPS, SHRIMP,
AND ATLANTIC HADDOCK LIGHTLY BREADED AND
FRIED TO A GOLDEN BROWN MKT

FRIED SEA SCALLOPS MKT
FRIED HADDOCK PLATE 25
FISH AND CHIPS 23

Land Lovers

ENTREES ARE SERVED WITH TWO SIDES...
VEGETABLE DU JOUR, GARLIC MASHED POTATOES, RICE PILAF, BAKED
POTATO, FRENCH FRIES, HOUSE MADE CHIPS, OR COLE SLAW

* **NEW YORK SIRLOIN**
12 OUNCES OF LEAN, WELL FLAVORED STEAK HAND CUT
FROM THE CENTER OF THE SIRLOIN 36

HERBED HALF CHICKEN
HALF OF A FRESH CHICKEN, MARINATED IN OUR HERB
RUB AND SLOW ROASTED 24

* **TAVERN TIPS**
FLAME BROILED AND COOKED TO YOUR LIKING 32

WITH BAKED STUFFED SHRIMP 38
WITH BAKED HADDOCK 36
WITH BROILED SCALLOPS 42

Kids

CHICKEN FINGERS 12
GRILLED CHEESE 8
* **HAMBURGER 13**
* **CHEESEBURGER 14**
PASTA WITH SAUCE OR BUTTER 8

KRAFT MAC +CHEESE 10
HOT DOG 9
FISH AND CHIPS 17
FRIED POPCORN SHRIMP 16

Noteworthy

* CONSUMING RAW OR UNDER COOKED MEATS, POULTRY,
SEAFOOD, SHELLFISH OR EGGS, MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN
MEDICAL CONDITIONS.

IF YOU OR YOUR GUESTS HAVE AN ALLERGY/DIETARY
RESTRICTION, PLEASE INFORM YOUR SERVER, AND OUR
CHEFS WILL BE HAPPY TO ACCOMMODATE YOUR NEEDS.

A 20% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE

Desserts

CARROT CAKE 13

APPLE CRISP A LA MODE 11

CHOCOLATE LAYER CAKE 13

TAHITIAN CHEESECAKE 13

RUM RAISIN BREAD PUDDING 11

BROWNIE SUNDAE 15

MUD PIE
COFFEE ICE CREAM,OREO COOKIE CRUST,
HOT FUDGE, WHIPPED CREAM,
CHOCOLATE SYRUP
FOR ONE 13 | FOR TWO 17

ADD A HOUSE SALAD TO ANY ENTREE FOR 5
ADD A CAESAR SALAD FOR 6