



SALTAIRE
OYSTER BAR AND FISH HOUSE
DINNER

A

FIRST COURSE

Choice of
Harvest Greens Salad
White Balsamic Vinaigrette
-Or-
New England Clam Chowder

SECOND COURSE

Choice of 4
Atlantic Salmon
French Breast of Chicken
Hanger Steak
Vegetarian Option

THIRD COURSE

Sweets Assortment
Chocolate Cremeux
Ice Cream, Gelato or Sorbet
Cheese Cake
Carrot Cake

Soft Drinks & American Coffee Included

B

FIRST COURSE

Choice of
Harvest Greens Salad
White Balsamic Vinaigrette
-Or-
New England Clam Chowder

SECOND COURSE

Pre-Selected
Choice of...
House Made Gnocchi
-Or-
Seared Shrimp
Seasonal Risotto

THIRD COURSE

Choice of
Chef's Market Fish
New Zealand King Salmon
French Breast of Chicken
Filet Mignon
Vegetarian Option

FOURTH COURSE

Sweets Assortment
Chocolate Cremeux
Ice Cream, Gelato or Sorbet
Cheese Cake
Carrot Cake

Soft Drinks & American Coffee Included

C

FIRST COURSE

Choice of
New England Lobster Salad
-Or-
Crab Cake
Remoulade Sauce

SECOND COURSE

Pre-Selected
Choice of...
Seared Crab Cake
-Or-
Seared Shrimp
Seasonal Risotto

THIRD COURSE

Choice of 6
Chef's Market Fish
New Zealand King Salmon
French Breast of Chicken
Butter Poached Lobster Tail
New York Strip
Vegetarian Option

FOURTH COURSE

Sweets Assortment
Chocolate Cremeux
Ice Cream, Gelato or Sorbet
Cheese Cake
Carrot Cake

Soft Drinks & American Coffee, Cappuccino & Espresso Included

D

FIRST COURSE

Served Family Style
Crab Cake
Baked Clams
Fresh Gulf Shrimp Cocktail

SECOND COURSE

Pre-Selected
Choice of...
Seared Crab Cake
-Or-
Lobster Carbonara

THIRD COURSE

Choice of
Harvest Greens Salad
White Balsamic Vinaigrette
-Or-
Spring Beet Salad

FOURTH COURSE

Choice of 7
Chef's Market Fish
Yellowfin Tuna
New Zealand King Salmon
French Breast of Chicken
Butter Poached Lobster Tail
Filet Mignon & Grilled Shrimp
Vegetarian Option

FIFTH COURSE

Sweets Assortment
Salted Caramel
Chocolate Lava Cake
Raspberry Sorbet
Chocolate Mousse
Fresh Fruits

Soft Drinks & American Coffee, Cappuccino & Espresso Included

PLEASE NOTE: All menu items are subject to change according to seasonality and availability.

WITH ALL TIER PACKAGES

All entrées are paired with Chef's selection a starch & a green.
A sauce will be prepared with each entrée to highlight the flavors of each dish.

For more details or for reservations please contact us at 914 939 2425 or barry@saltaireoysterbar.com

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