



SALTWATER

Fine Dining Cuisine



GROUP DINING MENUS

SALTWATER FINE DINING CUISINE

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ABOUT

Saltwater was established on the foundation to deliver a one-of-a-kind fine dining experience to the heart of the Gaslamp Quarter. From the owners of the divine establishments Greystone, Allegro, The Butcher's Cut and Osteria Panevino. The newest treasure, Saltwater, will immerse you into a luxurious setting that transports you to the Grand Canal in Venice, Italy. Reminiscent of a refined 90' Riva yacht, enjoy the sleek, contemporary interior accentuated by varnished mahogany walls, scenic portholes, and a bar dressed in imported marble.



This timeless yacht setting will offer a handcrafted menu and impressive ice display that features fresh fish and seafood flown in daily from the Mediterranean Sea and South America. Also, enjoy prime-aged steaks, homemade pasta, and fresh organic produce from local, sustainable farmers.

At the helm will be Chef Oscar Escalante, an acclaimed chef with ten years of experience between all of the San Diego Dining Group takes pride in cooking innovative meals that captivate his creative essence and passion for cooking. Escalante collaborated with Chef Vincenzo Lo Verso and Alessandro Minutella, to design a menu that prioritizes fresh seafood and quality ingredients at the forefront. To prepare for the launch, the culinary team embarked on a worldwide quest to find the highest quality ingredients for their seafood dishes, prime-aged steaks, and handmade pasta.



THE TIDE

\$89 PER PERSON

STARTER (CHOICE OF)

SALTWATER SALAD

little gems | oak lettuce | frisee |
pickled red onions | herbs | crostini bread

SOUP OF THE DAY

chef 's selection of seasonal
fresh ingredients

ENTRÉE (CHOICE OF)

SALMON FILET

creamy ginger potatoes, radish yogurt sauce, tuile

CONCHIGLIONI SEAFOOD RAGU

mix fish | cherry tomatoes | olives | pistacio

NEW YORK SIRLOIN 16 OZ

STUFFED SOLE

spinach | shrimp | crabmeat | fresh herbs | served with potato & leek cakes |
salted carrots & citrus emulsion

ENTRÉE COMPLEMENTS (\$15 EACH - SERVES 4)

SAUTEED WILD MUSHROOMS AND SHISHITO PEPPERS

smoked sea salt, shaved parmigiano

ROASTED BRUSSELS SPROUTS
crispy bacon, caramelized onion,
balsamic glaze GF

HAND CUT FRIES
truffle & parmigiano cheese GF

BUTTER WHIPPED POTATO
yukon potato, cream and butter GF

CORN CREME BRULEE
sweet creamy corn, turbinado sugar GF

GRILLED ASPARAGUS
vinaigrette, parmesan zabaione GF

SEASONAL VEGETABLES

DESSERT (CHOICE OF)

LIMONCELLO SPONGE CAKE

THE CORAL

\$99 PER PERSON

STARTER (CHOICE OF)

BABY ROMAINE CAESAR SALAD
caesar salad | parsley |
shaved parmesan | crostini

FISHERMEN'S WHARF STYLE CRAB CAKES
basil aioli | cherry tomatoes |
balsamic reduction

SAN FRANCISCO STYLE CLAM CHOWDER
manila clams | smoked bacon |
yukon potatoes | vegetables

ENTRÉE (CHOICE OF)

SALMON FILET
creamy ginger potatoes, radish yogurt sauce, tuile

CHILEAN SEABASS FILET
miso broth | wood ear mushrooms | lobster dumpling | bok choy | ponzu

BIG EYE TUNA
pistachio crusted | caponata | grilled polenta | mint sauce GF

PETIT FILET MIGNON 8OZ

ENTRÉE COMPLEMENTS (\$15 EACH - SERVES 4)

SAUTEED WILD MUSHROOMS AND SHISHITO PEPPERS
smoked sea salt, shaved parmigiano

ROASTED BRUSSELS SPROUTS
crispy bacon, caramelized onion,
balsamic glaze GF

HAND CUT FRIES
truffle & parmigiano cheese GF

BUTTER WHIPPED POTATO
yukon potato, cream and butter GF

CORN CREME BRULEE
sweet creamy corn, turbinado sugar

GRILLED ASPARAGUS
vinaigrette, parmesan zabaione

SEASONAL VEGETABLES

DESSERT (CHOICE OF)

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE

THE REEF

\$120 PER PERSON

STARTER (CHOICE OF)

GREEK SALAD

cherry tomatoes | cucumbers | onions |
caper berries | feta cheese | red wine vinaigrette

SALTWATER LOBSTER BISQUE

lobster tail | lobster chunks | chives | sherry

FIRST COURSE (CHOICE OF)

FISHERMEN'S WHARF STYLE CRAB CAKES

basil aioli | cherry tomatoes | balsamic reduction

ENTRÉE (CHOICE OF)

STUFFED MAINE LOBSTER

crabmeat | spinach | baked with fresh herbs | mashed potatoes | vegetables

CHILEAN SEABASS FILET

miso broth, wood ear mushrooms, lobster dumpling, bokchoy, ponzu

PETITE FILET MIGNON 10 OZ

ENTRÉE COMPLEMENTS (to choose \$15 EACH - SERVES 4)

SAUTEED WILD MUSHROOMS AND SHISHITO PEPPERS

smoked seasalt, shaved parmigiano

ROASTED BRUSSELS SPROUTS

crispy bacon, caramelized onion,
balsamic glaze

HAND CUT FRIES

truffle & parmigiano cheese

BUTTER WHIPPED POTATO

yukon potato, cream and butter

CORN CREME BRULEE

sweet creamy corn, turbinado sugar

GRILLED ASPARAGUS

vinaigrette, parmesan zabaione

SEASONAL VEGETABLES

DESSERT (CHOICE OF)

CHOCOLATE MOUSSE

TIRAMISU

LIMONCELLO SPONGE CAKE