



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

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

ginger | potato puree | radish yogurt sauce

CONCHIGLIONI SEAFOOD RAGU

mix fish | cherry tomatoes | olives | pistacio

NEW YORK SIRLOIN

mashed potatoes

STUFFED SOLE

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

PASTA PRIMAVERA

mixed seasonal veggies | fresh tomato sauce

ENTRÉE COMPLEMENTS Family Style (\$20 EACH - SERVES 4)

SAUTEED SHITAKE MUSHROOMS

garlic | e.v.o.o. | parsley

BUTTER WHIPPED POTATO

yukon potato, cream and butter GF

ROASTED BRUSSELS SPROUTS

crispy bacon, caramelized onion, balsamic glaze GF

GRILLED ASPARAGUS

vinaigrette, parmesan zabaione GF

HAND CUT FRIES

truffle & parmigiano cheese GF

DESSERT

Choice Of:

LIMONCELLO SPONGE CAKE

THE CORAL

STARTER

Choice Of:

BABY ROMAINE CAESAR SALAD

caesar salad | parsley | shaved parmesan | crostini

FISHERMEN'S WHARF STYLE CRAB CAKE

basil aioli | cherry tomatoes | balsamic reduction

SAN FRANCISCO STYLE CLAM CHOWDER

manila clams | smoked bacon | yukon potatoes | vegetables

ENTRÉE

Choice Of:

SCALLOPS

seared | Peruvian potatoes | tomato confit basil foam GF

SALMON FILET

ginger | potato puree | radish yogurt sauce

CHILEAN SEABASS FILET

miso broth | wood ear mushrooms | lobster dumpling | bok choy | ponzu

PETTIT FILET MIGNON

mashed potatoes

PASTA PRIMAVERA

mixed seasonal veggies | fresh tomato sauce

ENTRÉE COMPLEMENTS Family Style (\$20 EACH - SERVES 4)

SAUTEED SHIITAKE MUSHROOMS

garlic | e.v.o.o. | parsley

BUTTER WHIPPED POTATO

yukon potato, cream and butter GF

ROASTED BRUSSELS SPROUTS

crispy bacon, caramelized onion, balsamic glaze GF

GRILLED ASPARAGUS

vinaigrette, parmesan zabaione

HAND CUT FRIES

truffle & parmigiano cheese GF

DESSERT

Choice Of:

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE

THE REEF

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 CAKE

basil aioli | cherry tomatoes | balsamic reduction

ENTRÉE (CHOICE OF)

SCALLOPS

seared | Peruvian potatoes | tomato confit basil foam GF

BROILED 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

mashed potatoes

PASTA PRIMAVERA

mixed seasonal veggies | fresh tomato sauce

ENTRÉE COMPLEMENTS (Family Style: \$20 EACH - SERVES 4)

SAUTEED SHIITAKE MUSHROOMS

garlic | e.v.o.o. | parsley

BUTTER WHIPPED POTATO

yukon potato, cream and butter

ROASTED BRUSSELS SPROUTS

crispy bacon, caramelized onion, balsamic
glaze

GRILLED ASPARAGUS

vinaigrette, parmesan zabaione

HAND CUT FRIES

truffle & parmigiano cheese

DESSERT

Choice of:

CHOCOLATE MOUSSE

TIRAMISU

LIMONCELLO SPONGE CAKE
