

THE LITCHFIELD SALTWATER GRILLE DINNER

RAW BAR

Oysters on the half shell
Blue Point Six for 12~ Fifteen for 25~

Jumbo Shrimp Cocktail
 Six for 13~ Fifteen for 27~

Little Neck Clams on the half shell
Rhode Island
 Six for 10~ Fifteen for 21~

Oysters Alaska / 14~
 6 Oysters on the Half Shell,
 Smoked Salmon, Caviar, Dill,
 Horseradish Cream

SEAFOOD TOWERS

served on crushed ice with
 signature cocktail sauce,
 horseradish, red wine
 vinaigrette, and fresh lemon



Seafood Assortment / 22~
 4 Shrimp, 4 Clams, 4 Oysters

AMERICAN WAY / 52~
 6 Clams, 6 Oysters, 6 Shrimp,
 Sliced Rare Ahi Tuna, Smoked Salmon Plank

FREEDOM TOWER / 69~
 8 Clams, 8 Oysters, 8 Shrimp,
 Chilled Lobster Tail, Sliced Rare Ahi Tuna,
 Smoked Salmon Plank

SWG HOUSE FAVORITES

Steamed Mussels / 12~
 White Wine, Shallots,
 Tomatoes, Thyme

Baked Oysters Rockefeller / 14~
 Creamed Spinach, Swiss,
 Pernod Essence

Steamed Clams / 17~
 Chardonnay, Garlic, Herbs,
 Butter, Garlic Toast

STARTERS

Connecticut Clam Chowder cup or bowl	5/~8~	Grilled Artichoke Hearts Smoked Tomato Saffron Aioli	14~
Special Soup Selection Seasonally & Locally Inspired	6~/9~	Sliced Rare Ahi Tuna Cucumber Seaweed Salad, Wasabi, Soy	13~
The Wedge Iceberg, Creamy and Crumbled Blue Cheese, Smoked Bacon, Chopped Egg	9~	SWG Shrimp Simmer 10 Jumbo Shrimp, Garlic Cajun Broth, Garlic Toast	17~
Caesar Salad	8~	Fried Calamari Cherry Peppers, Marinara	12~
Mushroom Goat Cheese Bruschetta Spinach, Dill Havarti, Truffle Oil	14~	Saltwater Clams Casino Bacon Bourbon Butter, Matchstick Fries	13~
Bread Sticks, Blue Cheese Fondue	12~	Panko Fried Oysters, Remoulade	13~

SIDES FOR THE TABLE

Chef's Mashed Potato / 8~

Grilled Organic Zucchini / 8~
 Lemon Infused Olive Oil

House Fries / 8~
 Garlic Aioli, Ketchup

Spinach Rockefeller / 8~
 Traditionally Creamed

Broccoli Rabe / 10~
 Hot Sausage, Garlic, EVOO

Steamed Soybeans / 8~
 Coarse Sea Salt

"The Litchfield Saltwater Grille takes the world's purest ingredients, often local and organic, to bring to you the finest fare available prepared in a Contemporary American manner." Chef Albert Clugston III



MARKET FRESH FISH SELECTIONS

served with SWG house salad

Signature SWG Lemon Sole 23~

Lemon Caper Broth, Texmati Rice, Organic Grilled Zucchini

Nantucket Baked Catfish / 24~

Creamy Blue Cheese & Old Bay Potato Crust
Grilled Tomato

Twin Maine Lobster Tails / MP~

Chef's Potato, Drawn Butter

New England Maple Plank Salmon / 24~

Hot Apple Chutney

Grilled Gulf Shrimp / 27~

Oyster Mushroom Risotto,
Grilled Artichoke Hearts, Truffle Oil

Peppercorn Crusted Rare Tuna / 25~

Grilled Bock Choy, Garlic Chili Mango Sauce

Swordfish Meuniere / 28~

PEI Mussels, White Wine Shallot Herb Broth, Fried Onions

MEATS & POULTRY

served with SWG house salad

Filet Mignon Tips / 27~

Red Pepper Cognac Sauce,
Brie En Croute

Chicken Valencia / 20~

Semi Boneless 1/2 Chicken, Florida Orange Glaze,
Grilled Bock Choy, Brown Rice

14 oz. NY Sirloin / 29~

Melted Maytag Blue Cheese, Crispy Shallots

Rosemary Cumin Crusted Lamb Chops / 29~

(Two 7 oz. Chops) Mint Jelly, Shiraz Reduction,
Caramelized Onion Goat Cheese Potato Cake

SEASONAL FEATURES

served with SWG house salad

Panko Fried Lemon Sole & Butterfly Shrimp / 29~

Coconut Curry Dip, Texmati Rice

Fresh Made Butternut Squash Ravioli / 17~

Sweet Apple Sausage, Parmesan Sage Broth, New England Spice,
Crumbled NY Goat Cheese

Pesto Spaghetti / 26~

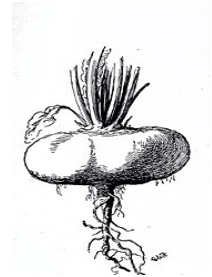
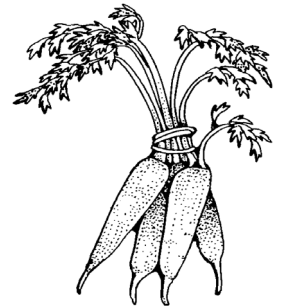
Chorizo, Clams & Bay Scallops in a Light Seafood Pesto Sauce, with Chili Flakes

Montauk Bouillabaisse / 28~

Lobster, Shrimp, Clams, Mussels, Fresh Fish, Potatoes, Tomato Fennel Broth

Ricotta Cheese Stuffed Rigatoni / 19~

Spinach, Bell Peppers, Artichokes, Parmesan Cream Sauce, Toasted Bread Crumbs



~DUO'S~ served with a SWG house salad

Petite Filet Mignon & Maine Lobster Tail / 38~

Steak Sauce, Drawn Butter, Chef's Potato

Maine Lobster Tail & Grilled Shrimp / 36~

Lemon Olive Oil, Drawn Butter, Chef's Potato

BLUE PLATE SPECIALS

Boston Battered Fish & Chips / 16~

House Fries, Tartar Sauce, Cole Slaw

Baja Style Fish Tacos / 14~

White Corn Tortillas, Cherry Peppers, Avocado,
Sour Cream, Salsa, Feta, Texmati Rice, Lime,

Chicken Paillard / 16~

Fried Eggplant, Ricotta,
Oven Dried Tomatoes, Pesto

SWG Grilled Lounge Steak / 19~

Kona Crusted Sirloin, Black Truffle Butter,
Caramelized Onion Goat Cheese Potato Cake

Steak House Angus Burger / 12~

House Fries, Your Choice of Two Toppings