



# SALTWATER

Fine Dining Cuisine

## GROUP DINING MENUS

SALTWATER FINE DINING CUISINE  
565 Fifth Avenue, San Diego, CA 92101 | (619) 525-9990  
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## ABOUT

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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 CORAL

\$75 PER PERSON

## STARTER (CHOICE OF)

**COLOSSAL SHRIMP  
COCKTAIL**  
spicy cocktail sauce,  
mustard aioli GF

**FRIED CALAMARI**  
garlic aioli and spicy  
marinara

**GREEK SALAD**  
tomatoes, cucumbers, onions, caper  
berries, feta cheese, red wine  
vinaigrette GF

## ENTRÉE (CHOICE OF)

**MAINE LOBSTER PASTA**  
homemade fettuccine, spicy marinara, touch of cream

**SALMON FILET**  
creamy ginger potatoes, radish yogurt sauce, tuile

**BONE IN RIBEYE 20 OZ GF**

**PETIT FILET MIGNON 8OZ**  
We are happy to accomodate our guests with dietary restrictions onsite  
Lobster Dinner (half lobster) + \$20

**WAGYU SELECTION OF MEATS AVAILABLE WITH SURCHARGE**  
We are happy to accomodate our guests with dietary restrictions onsite

## 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 CRÉME BRULÉE**  
sweet creamy corn, turbinado sugar GF

**GRILLED ASPARAGUS**  
vinaigrette, parmesan zabaione GF

**SEASONAL VEGETABLES**

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## DESSERT (CHOICE OF)

CHEESECAKE

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE

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# THE REEF

\$90 PER PERSON

## STARTER (CHOICE OF)

**WAGYU STEAK TARTARE**  
ponzu, avocado, spicy oil,  
crostini bread

**COLOSSAL SHRIMP COCKTAIL**  
spicy cocktail sauce,  
mustard aioli GF

**CRAB CAKE**  
tarragon aioli, jalapeño,  
baby greens

## FIRST COURSE (CHOICE OF)

**CAESAR SALAD**  
little gems | anchovies capers dressing  
parmesan tuile

**SALTWATER SALAD**  
little gems, oak lettuce, frisee, pickle red  
onions, herbs, crostini bread

**SOUP OF THE DAY**  
chef's selection of seasonal  
fresh ingredients

**CLAM CHOWDER**  
new england style

## ENTRÉE (CHOICE OF)

**SCALLOPS**  
seared, Peruvian potato, tomato confit, basil foam GF

**BONE IN RIBEYE 20OZ**

**CHILEAN SEABASS FILET**  
miso broth, wood ear mushrooms, lobster dumpling, bokchoy, ponzu

**BIG EYE TUNA**  
pistachio crusted, caponata, grilled polenta, mint sauce GF

**STUFFED LOBSTER**  
whole main lobster stuffed with crab meat, spinach, bread crumbs and fresh herbs in a  
spicy chipotle aioli, served with mashed potatoes and grilled asparagus

**WAGYU SELECTION OF MEATS AVAILABLE WITH SURCHARGE**  
We are happy to accommodate our guests with dietary restrictions on site

## 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 CRÉME BRULÉE**  
sweet creamy corn, turbinado sugar

**GRILLED ASPARAGUS** vinaigrette,  
parmesan zabaione

**SEASONAL VEGETABLES**

## DESSERT (CHOICE OF)

CHOCOLATE MOUSSE

CHEESECAKE

LIMONCELLO SPONGE CAKE