



# 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 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

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

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## DESSERT (CHOICE OF)

LIMONCELLO SPONGE CAKE

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# THE CORAL

## 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**

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## DESSERT (CHOICE OF)

LIMONCELLO SPONGE CAKE

CHOCOLATE MOUSSE

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# 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 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

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## DESSERT (CHOICE OF)

CHOCOLATE MOUSSE

TIRAMISU

LIMONCELLO SPONGE CAKE

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