



Your Passport
to the Seven Seas

GROUP DINING

720.678.9523
201 Columbine St
Denver, CO 80206

SALTWATERSOCIAL.COM



\$95
per person

CAPE VERDE



CAPE VERDE

STARTERS

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, miso vinaigrette

CALAMARI FRITTI rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

ENTRÉES

FILET 6oz* choice of sauce | *add grilled shrimp or crab oscar +\$10*

SEARED AHI TUNA* crab fried rice, jalapeño, lemon cilantro aioli, soy sauce

MUSHROOM & TRUFFLE RIGATONI pecorino, braised mushrooms, shaved black truffle

SIDES

MASHED YUKON POTATOES

CREAMED SPINACH

MAC & CHEESE

DESSERT

SALT WATER SOCIAL SIGNATURE DESSERT BOARD assortment of chef selected desserts

Served Family Style

Individual entrées additional \$15 per person



\$125
per person

CAPE CORAL

STARTERS *(choice of 3)*

CAESAR SALAD parmigiano reggiano, classic dressing, focaccia croutons

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, miso vinaigrette

SNOW CRAB LOUIE SALAD asparagus, crab meat, broiled eggs, olives, cucumber, cherry tomatoes, louie sauce

CHEESESTEAK EGGROLL whole grain mustard ranch, sweet pickle fry sauce

SPICY YELLOWTAIL CRISPY RICE* yellowtail, pickled fresno, unagi sauce

CAVIAR PIZZA* +\$15 lemon cream, caviar, chives

ENTRÉES *(choice of 3 - served individually +\$15 per person)*

FILET 6oz* choice of sauce | *add grilled shrimp or crab oscar +\$10*

FISH & CHIPS crispy beer battered cod, chunky fries, tartar sauce

SEARED AHI TUNA* crab fried rice, jalapeño, lemon cilantro aioli, soy sauce

RIBEYE SPINALIS 6oz* duck fat fries, umami butter

MAINE LOBSTER ROLL poached lobster salad, lemon zest, butter roll, old bay chips

MUSHROOM & TRUFFLE RIGATONI pecorino, braised mushrooms, shaved black truffle

FREE RANGE CHICKEN crispy fries, shallot vinegar sauce

SIDES *(choice of 3)*

MASHED YUKON POTATOES

TRIPLE COOKED FRIES chimichurri mayo

MAC & CHEESE

CREAMED SPINACH

GRILLED ASPARAGUS

MUSHROOM POT PIE

POTATO GRATIN +\$3

CRAB FRIED RICE +\$7

LOBSTER MAC & CHEESE +\$10

DESSERT

SALT WATER SOCIAL SIGNATURE DESSERT BOARD assortment of chef selected desserts

| Served Family Style



CAPE CORAL

\$175
per person

CAPE HORN

STARTERS *(choice of 4)*

CAESAR SALAD parmigiano reggiano, classic dressing, focaccia croutons

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, miso vinaigrette

LIL' BRGS* wagyu beef, special sauce, sesame seed bun

SPICY YELLOWTAIL CRISPY RICE* yellowtail, pickled fresno, unagi sauce

CALAMARI FRITTI rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

OYSTERS

CAVIAR PIZZA* +\$15 lemon cream, caviar, chives

ENTRÉES *(choice of 4 - served individually +\$15 per person)*

FILET 6oz* choice of sauce | *add grilled shrimp or crab oscar +\$10*

NY STRIP 10oz SURF & TURF grilled chimichurri shrimp

SEARED AHI TUNA* crab fried rice, jalapeño, lemon cilantro aioli, soy sauce

MAINE LOBSTER ROLL poached lobster salad, lemon zest, butter roll, old bay chips

MUSHROOM & TRUFFLE RIGATONI pecorino, braised mushrooms, shaved black truffle

ROASTED LAMB RACK* potato gratin, confit garlic, charred broccolini

FREE RANGE CHICKEN crispy fries, shallot vinegar sauce

SIDES *(choice of 4)*

MASHED YUKON POTATOES

CREAMED SPINACH

POTATO GRATIN +\$3

TRIPLE COOKED FRIES chimichurri mayo

GRILLED ASPARAGUS

CRAB FRIED RICE +\$7

MAC & CHEESE

MUSHROOM POT PIE

LOBSTER MAC & CHEESE +\$10

DESSERT

SALT WATER SOCIAL SIGNATURE DESSERT BOARD assortment of chef selected desserts

| Served Family Style



\$225
per person

CAPE COD



CAPE COD

1ST COURSE *(served family style)*

SEAFOOD TOWER

east & west coast oysters*, hamachi sashimi*, snow crab louie, pickled jumbo shrimp, 1/2 maine lobster, bay scallops ceviche*, pastrami salmon*

2ND COURSE *(choice of 3 - served family style)*

CAESAR SALAD parmigiano reggiano, classic dressing, focaccia croutons

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, miso vinaigrette

CHEESESTEAK EGG ROLL whole grain mustard ranch, sweet pickle fry sauce

SPICY YELLOWTAIL CRISPY RICE* yellowtail, pickled fresno, unagi sauce

CALAMARI FRITTI rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

CAVIAR PIZZA* lemon cream, caviar, chives

ENTRÉES *(choice of 4 - served family style or individually)*

FILET 6oz SURF & TURF jumbo lump crab oscar

DELMONICO 10oz* SURF & TURF grilled shrimp, triple cooked fries

SEARED AHI TUNA* crab fried rice, jalapeño, lemon cilantro aioli, soy sauce

MISO GLAZED CHILEAN SEA BASS sautéed bok choy, ginger, crispy shallots, thai basil

ROASTED SCALLOPS sunchoke purée, charred leek vinaigrette, sea salt

FREE RANGE CHICKEN crispy fries, shallot vinegar sauce

SHRIMP SCAMPI sautéed shrimp, linguini, tomato garlic white wine sauce

ROASTED LAMB RACK* potato gratin, confit garlic, charred broccolini

BEEF SHORT RIB BRAISED IN RED WINE creamed potatoes, roasted pepper relish, crispy shallots

MUSHROOM & TRUFFLE RIGATONI pecorino, braised mushrooms, shaved black truffle

SIDES *(choice of 3 - served family style)*

MASHED YUKON POTATOES

CREAMED SPINACH

POTATO GRATIN +\$3

TRIPLE COOKED FRIES chimichurri mayo

GRILLED ASPARAGUS

CRAB FRIED RICE +\$7

MAC & CHEESE

MUSHROOM POT PIE

LOBSTER MAC & CHEESE +\$10

DESSERT

SALT WATER SOCIAL SIGNATURE DESSERT BOARD assortment of chef selected desserts

*These items may be served raw and/or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of a food borne illness especially when you have a medical condition. Not all ingredients and preparations are listed in the offerings above. Please advise your server if you or anyone in your party has a food allergy or aversion.



HORS D'OEUVRES BY THE PIECE

AVAILABLE FOR PASSED or STATIONED - *minimum of 20 per item*

LIL' BRGS	14	SPICY YELLOWTAIL TACOS	9
wagyu beef, special sauce, sesame seed bun		PASTRAMI SALMON CONES	9
		dill cream	
CHEESESTEAK EGG ROLLS	12	PICKLED JUMBO SHRIMP	9
whole grain mustard ranch, sweet pickle fry sauce		cocktail sauce	
SPICY YELLOWTAIL CRISPY RICE	8	MUSHROOM POT PIE PUFFS	5
yellowtail, pickled fresno, unagi sauce		GRILLED CHIMICHURRI SHRIMP	9
CAVIAR PIZZA lemon cream, choice of caviar, chives	39	MINI CRAB CAKES	12
		lemon hollandaise	
OYSTER	6	MAINE LOBSTER ROLL SLIDERS	14
OYSTER SHOOTER	8	poached lobster salad, lemon zest, butter roll	
virgin bloody mary		MOZZARELLA & TOMATO SKEWER	6
BAKED OYSTER	8	BUTTERNUT SQUASH RAVIOLI	6
bacon jam, garlic butter		butternut cream sauce, crispy sage	
FRIED CORNMEAL OYSTER	8		
remoulade sauce			
BEER BATTERED SNOW CRAB CLAWS	9		

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STATIONS

STATIONS

SEAFOOD

(\$70 per guest/hour)

add caviar mp per guest / hour

**OYSTERS • CEVICHE • LOBSTER • MUSSELS
DUNGENESS CRAB SALAD • SHRIMP COCKTAIL**

SALAD

(\$25 per guest/hour)

GREENS: garden salad, hearts of romaine, iceberg

TOPPINGS: blue cheese, buratta, herb croutons, candied almonds, smoked bacon, cherry tomatoes, grilled chicken, assorted fruits & nuts

LOADED POTATOES

(\$19 per guest/hour)

*20 guest minimum

CHOICE OF MASHED OR FRIES

bacon, chives, sour cream, cheese, jalapeño

CARVING STATION

(\$150 chef attendant fee required)

PRIME RIB 45

FILET 55

AUSTRALIAN WAGYU CARRERA

TOMAHAWK 50OZ MP

SALMON WELLINGTON MP

CHEESE & CHARCUTERIE

(\$22 per guest/hour)

SEASONAL VEGETABLE CRUDITÉ

ASSORTED CHEESE & FRUIT

CHARCUTERIE PLATTER

bread, crackers

PASTA

(\$45 per guest/hour)

MUSHROOM & TRUFFLE RIGATONI

pecorino, braised mushrooms, shaved black truffle

SHRIMP SCAMPI

linguini, tomato, garlic white wine sauce

MAC & CHEESE

(\$38 per guest/hour)

*20 guest minimum

LOBSTER • CRAB • BACON

TRUFFLE • SHORT RIBS

SIDES

(\$20 per guest / per hour / per choice)

TRIPLE COOKED FRIES chimichurri mayo

MASHED YUKON POTATOES

GRILLED ASPARAGUS

STIR FRIED VEGETABLES

CRAB FRIED RICE

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SWEETS STATIONS

CLASSICS BAR *(\$22 per guest/hour)*

chocolate brownies | mini cookies | cheesecake cones | bag o donuts

DONUT BAR *(\$20 per guest/hour)*

guests can choose delicious donuts that will wow every palette with donuts and assorted dippings

CANDY BAR *(\$30 per guest/hour)*

guests can create their own bag of candies from an assorted candy bar sure to delight the sweetest of teeth

COCKTAIL CANDY BAR *(\$55 per guest/hour)*

our classic candy bar is elevated for the ultimate adult child in all of us with this cocktail infused candy

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\$45
per person

EXPRESS LUNCH

Available until 2:30PM

EXPRESS LUNCH

STARTERS *(choice of 2 - served family style)*

CAESAR SALAD parmigiano reggiano, classic dressing, focaccia croutons

RAINBOW VEGETABLE SALAD pickled radish, roasted root vegetables, pomegranate, miso vinaigrette

CALAMARI FRITTI rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce

ENTRÉES *(choice of 3 - served family style or individually)*

THE FISH beer battered cod filet, tartar sauce, cheddar, iceberg lettuce, tomato, sesame seed bun

MONTE CRISTO MONSIEUR ham & gruyere cheese, brioche, whole grain mustard mornay

A5 WAGYU FRIED RICE fried egg, sesame seeds, spicy motoyaki sauce

MUSHROOM RIGATONI pecorino, braised mushrooms

WAGYU BACON CHEESEBURGER* 1/2 lb patty, american cheese, bacon, lettuce, tomato, onion, special sauce, fries

SIDES *(choice of 2 sides OR dessert - served family style)*

MASHED YUKON POTATOES

TRIPLE COOKED FRIES chimichurri mayo

MAC & CHEESE

CREAMED SPINACH

DESSERT *(choice of sides or dessert - served family style)*

CHOCOLATE CHIP COOKIES

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\$65
per person

3 COURSE LUNCH

Available until 2:30PM

3 COURSE LUNCH

STARTERS *(choice of 2 - served family style)*

- CAESAR SALAD** parmigiano reggiano, classic dressing, focaccia croutons
- RAINBOW VEGETABLE SALAD** pickled radish, roasted root vegetables, miso vinaigrette
- CALAMARI FRITTI** rhode island style, banana peppers, hot cherry peppers, lemon, aioli sauce
- CHEESESTEAK EGG ROLL** whole grain mustard ranch, sweet pickle fry sauce
- SPICY YELLOWTAIL CRISPY RICE*** yellowtail, pickled fresno, unagi sauce

ENTRÉES *(choice of 3 - served family style or individually)*

- SNOW CRAB LOUIE SALAD** asparagus, crab meat, boiled eggs, olives, cucumber, cherry tomatoes, louie sauce
- FISH & CHIPS** crispy beer battered cod, chunky fries, tartar sauce
- WAGYU BACON CHEESEBURGER*** 1/2 lb patty, american cheese, bacon, lettuce, tomato, onion, special sauce, fries
- SHRIMP SCAMPI** linguini, tomato, garlic white wine sauce
- MUSHROOM RIGATONI** pecorino, braised mushrooms

UPGRADES *(+\$15 per person)*

- SEARED AHI TUNA*** crab fried rice, jalapeño, lemon cilantro aioli, soy sauce
- MAINE LOBSTER ROLL** poached lobster salad, lemon zest, butter roll, old bay chips
- MERMAID SURF & TURF** 2 filet medallions, grilled shrimp, bearnaise

SIDES *(served family style)*

- | | |
|---|------------------------------|
| MASHED YUKON POTATOES | CREAMED SPINACH |
| TRIPLE COOKED FRIES chimichurri mayo | GRILLED ASPARAGUS |
| MAC & CHEESE | STIR FRIED VEGETABLES |

DESSERT *(served family style)*

- CHOCOLATE CHIP COOKIES**

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BRUNCH MENU

\$55
per person

BRUNCH MENU

Available Saturday & Sunday until 2:30PM

STARTERS

BABY GEM CAESAR SALAD parmigiano reggiano, lemon black pepper emulsion, herb croutons

MEDLEY FRESH FRUIT seasonal assortment

ADD CALAMARI +\$15 per person

ENTRÉES (choice of 3)

LIL' BRGS* wagyu beef, special sauce, sesame seed bun

MONTE CRISTO MONSIEUR or **MADAME** ham & gruyère cheese, brioche, strawberry jam
whole grain mustard mornay

HOT CHICKEN & WAFFLE fried hot chicken, buttermilk waffle, pickles, coleslaw,
chilis, maple BBQ

EGGS & AVOCADO ON TOAST* smashed avocado, slow cooked eggs, evoo,
toasted pumpkin seeds, brioche

SNOW CRAB LOUIE SALAD asparagus, crab meat, boiled eggs, olives,
cucumber, cherry tomatoes, louie sauce

ADD SEARED AHI TUNA +\$10 per person

or **MAINE LOBSTER ROLL** +\$10 per person

SIDES (choice of 2)

TRIPLE COOKED FRIES chimichurri mayo

MASHED YUKON POTATOES

MAC & CHEESE

ASPARAGUS

DESSERT

SALT WATER SOCIAL SIGNATURE DESSERT BOARD assortment of chef selected desserts

*Served Family Style
or A la carte*

+\$15 for station style

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FLOORPLAN

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