



saltwater
COASTAL GRILL
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PARTIES & EVENTS

847-233-0077  
5509 PARK PLACE | ROSEMONT, IL 60018

[SALTWATERROSEMONT.COM](http://SALTWATERROSEMONT.COM)

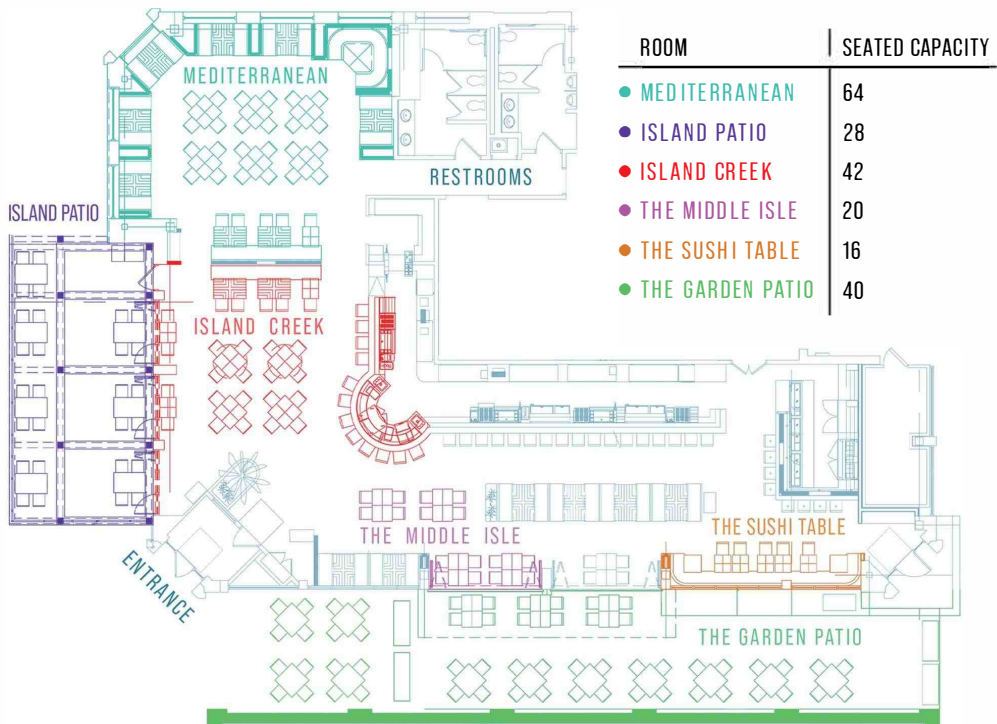


## WELCOME TO SALTWATER

Saltwater Coastal Grill is a seafood-centric restaurant led by Executive Chef Gabriel Miranda, specializing in globally inspired small plates that celebrate the vibrant flavors of coastal cuisines.

The menu, designed for sharing, features bold dishes like Za'atar Hummus, Black Nori Halibut, and Cinnamon Kefta Kebabs—perfect for everything from casual lunches to full-blown special celebrations.

Located near O'Hare Airport, Saltwater's flexible semi-private spaces, including the Mediterranean Room and Garden Patio, make it an ideal choice for corporate lunches, team gatherings, and social events alike. Whether you're hosting colleagues or catching up with friends, Saltwater Coastal Grill offers a fresh and memorable dining experience tailored to any occasion.



## CONTACT US:

Cecily Vasquez | General Manager  
[info@saltwaterrosemont.com](mailto:info@saltwaterrosemont.com)



## COASTAL LUNCH

Available Monday – Friday, 11am – 3pm

Starting at \$38.95 per person

Family-Style Service | *includes soft drinks, coffee & tea*

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### HUMMUS & SPREADS

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*select 2*

BABA GANOUSH roasted eggplant, paprika, extra virgin olive oil

SPICY WHITE BEAN HARISSA tempura crunch, green onion, paprika oil

WHIPPED FETA cherry tomatoes, roasted peppers, lemon oil, grilled sourdough

SPICY EDAMAME HUMMUS whipped ginger edamame, sumac spice, sesame seeds, roasted nori

ZA'ATAR HUMMUS mediterranean relish, olives, cucumber, green onion, lemon oil, feta crumbles

LOCAL HONEY & GOAT CHEESE almonds, cranberries, pearl onions, mint-breadcrumbs, toasted french bread

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### SALADS & RAW

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*select 1*

CAESAR SALAD chopped romaine, parmesan cheese, baguette crouton, sardine topper

HORIATIKI SALAD feta, green pepper, capers, tomatoes, kalamata olives, red onion, cucumber, greek dressing

CHOPPED SALAD lettuce, crispy chickpeas, banana peppers, cucumber, tomatoes, bacon, onion, blue cheese, vinaigrette

SALMON TARTARE cucumber ginger ponzu, sesame oil, green onion, roasted nori, ginger, crispy wonton strips (+\$4pp)

CHILLED CALABRIAN OCTOPUS calabrese aioli, paprika oil, mango-cabbage slaw, served on a kettle chip (+\$4pp)

SALTWATER CEVICHE tigerwater halibut, cucumber, red onion, cilantro, beet ponzu, tortilla chips

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### VEGETABLES & CHEESES

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*select 2 | served with Coastal Grill selections*

ROASTED ROOTS seasonal vegetable roots

BRUSSELS SPROUTS nueske bacon, balsamic

CABBAGE-POTATO LTKES mint yogurt sauce

CRISPY SAFFRON POTATOES house tartar sauce

FRIED CAULIFLOWER smoked ranch, calabrese aioli

BAKED FETA puff pastry, spinach, extra-virgin olive oil, paprika-honey drizzle

HALLOUMI SAGANAKI sweet chimichurri-honey, toasted french bread

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### COASTAL GRILL

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*select 2*

VEGETABLE KEBAB bell peppers, squash, zucchini, onion, tzatziki, basmati-herb rice

CINNAMON KEFTA KEBABS ground beef & lamb, charred mini peppers, roasted kabocha

CHICKEN KEBAB ground chicken, basmati-herb rice, peruvian pearl peppers, mint-yogurt sauce

MYKONOS FILET KEBAB couscous, parsley, peas, crushed red pepper, basil oil, balsamic glaze

GRILLED MEDITERRANEAN SALMON yellow pepper puree, mediterranean relish (+\$4pp)

MOROCCAN BRAISED SHORT RIB roasted kabocha, paprika-honey, moroccan spice, fried leeks

BLACK NORI HALIBUT roasted nori crust, kataiti, cucumber-ginger broth, radish slaw, sesame seeds (+\$6pp)

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### DESSERT

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*select 2 | add \$7.95 per person*

CLASSIC CHEESECAKE

CHOCOLATE RASPBERRY BOMB

CARAMEL MOUSSE CAKE

TIRAMISU

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*\*Menu items & prices subject to change seasonally. \*Please inform us if anyone in your party has a food allergy.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

*\*Sales Tax & 5% Event Planner Fee will be added to all menus.*



## COASTAL DINNER

Starting at \$59.95 per person  
Family-Style Service | *includes soft drinks, coffee & tea*

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### HUMMUS & SPREADS

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BABA GANOUSH roasted eggplant, paprika, extra virgin olive oil  
SPICY WHITE BEAN HARISSA tempura crunch, green onion, paprika oil  
WHIPPED FETA cherry tomatoes, roasted peppers, lemon oil, grilled sourdough  
SPICY EDAMAME HUMMUS whipped ginger edamame, sumac spice, sesame seeds, roasted nori  
ZA'ATAR HUMMUS mediterranean relish, olives, cucumber, green onion, lemon oil, feta crumbles  
LOCAL HONEY & GOAT CHEESE almonds, cranberries, pearl onions, mint-breadcrumbs, toasted french bread

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### SALADS & RAW

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CHOPPED SALAD lettuce, crispy chickpeas, banana peppers, cucumber, tomatoes, bacon, onion, blue cheese, vinaigrette  
SALMON TARTARE cucumber ginger ponzu, sesame oil, green onion, roasted nori, ginger, crispy wonton strips (+\$4pp)  
CHILLED CALABRIAN OCTOPUS calabrese aioli, paprika oil, mango-cabbage slaw, served on a kettle chip (+\$4pp)  
SALTWATER CEVICHE tigerwater halibut, cucumber, red onion, cilantro, beet ponzu, tortilla chips

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### VEGETABLES & CHEESES

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*select 2 | served with Coastal Grill selections*

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CABBAGE-POTATO LATKES mint yogurt sauce  
CRISPY SAFFRON POTATOES house tartar sauce  
FRIED CAULIFLOWER smoked ranch, calabrese aioli  
BAKED FETA puff pastry, spinach, extra-virgin olive oil, paprika-honey drizzle  
HALLOUMI SAGANAKI sweet chimichurri-honey, toasted french bread

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### COASTAL GRILL

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*select 3*

VEGETABLE KEBAB bell peppers, squash, zucchini, onion, tzatziki, basmati-herb rice  
CINNAMON KEFTA KEBABS ground beef & lamb, charred mini peppers, roasted kabocha  
CHICKEN KEBAB ground chicken, basmati-herb rice, peruvian pearl peppers, mint-yogurt sauce  
MYKONOS FILET KEBAB couscous, parsley, peas, crushed red pepper, basil oil, balsamic glaze  
GRILLED MEDITERRANEAN SALMON yellow pepper puree, mediterranean relish (+\$4pp)  
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BLACK NORI HALIBUT roasted nori crust, kataiti, cucumber-ginger broth, radish slaw, sesame seeds (+\$6pp)

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### DESSERT

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*select 2*

CLASSIC CHEESECAKE  
CHOCOLATE RASPBERRY BOMB  
CARAMEL MOUSSE CAKE  
TIRAMISU

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## TRADITIONAL BAR PACKAGE

\$18 per person/hour

### — SPIRITS —

New Amsterdam Vodka · New Amsterdam Gin · Planteray 3 Stars Rum  
El Jimador Tequila · Four Roses Bourbon · Rittenhouse Rye

### — BEER —

#### DRAFT BEER

Allagash White · Founders Porter · Goose Island 312  
Off Color Apex Predator · Peroni Italian Lager · Solemn Oath Lü

#### BOTTLED BEER

Asahi · Coors Light · Corona Extra  
Krombacher N/A · Miller Lite · Modelo Especial

### — WINE —

#### SPARKLING & ROSÉ

CAVA | Marques de Caceres | Catalonia, ESP · NV  
RHONE ROSÉ BLEND | Perrin Reserve | Cotes du Rhone, FRA · 2023

#### WHITE WINES

PINOT GRIGIO | Zenato | Veneto, ITA · 2023  
SAUVIGNON BLANC | Mohua | Marlborough, NZL · 2022  
RIESLING | August Kessler 'R' | Kabinett, Rheingau, DEU · 2022

#### RED WINES

PINOT NOIR | Talbott 'Kali Hart' | Monterey, CA · 2021  
RED BLEND | Juan Gil 'Honoro Vera' | Jumilla, ESP · 2022  
CABERNET | Lapis Luna | Lodi, CA · 2021

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## BEER & WINE PACKAGE

\$16 per person/hour

*Includes 'Traditional' Wine & Beer Selection*

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### — PACKAGE ADDITIONS —

#### 'SIGNATURE COCKTAILS' ADD-ON

*select 2 | +\$4 per person/hour*

Glow Up · Peace Offering · Saltwater Old Fashioned · Sea Glass  
I'm Not A Guppy · Sweater Weather · Lunch Money · Painted Skies

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## PREMIUM BAR PACKAGE

\$22 per person/hour

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### SIGNATURE COCKTAILS

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*select 2*

Glow Up · Peace Offering · Saltwater Old Fashioned · Sea Glass  
I'm Not A Guppy · Sweater Weather · Lunch Money · Painted Skies

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### SPIRITS

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New Amsterdam Vodka · Tito's Vodka · Ketel One Vodka · Grey Goose Vodka  
New Amsterdam Gin · Tanqueray Gin · Bombay Sapphire Gin  
Planteray '3 Star' Rum · Planteray 'Original Dark' Rum · Sailor Jerry Spiced Rum  
El Jimador Tequila · Ghost Blanco Tequila · Corazon Reposado Tequila  
Four Roses · Bulleit · Knob Creek · Maker's Mark · Jack Daniel's  
Jameson Irish Whiskey · Rittenhouse Rye · Sazerac Rye · Knob Creek Rye

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### BEER

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#### *DRAFT BEER*

Allagash White · Founders Porter · Goose Island 312  
Off Color Apex Predator · Peroni Italian Lager · Solemn Oath Lü

#### *BOTTLED BEER*

Asahi · Coors Light · Corona Extra  
Krombacher N/A · Miller Lite · Modelo Especial

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### WINE

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#### *SPARKLING & ROSÉ*

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RHONE ROSÉ BLEND | Perrin Reserve | Cotes du Rhone, FRA · 2023

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CABERNET | Lapis Luna | Lodi, CA · 2021

# FAQ

## WHAT IS A FOOD & BEVERAGE MINIMUM?

A food and beverage minimum is the monetary amount that must be spent on food and drinks for the event, which depends on factors like the event size, space, date and time.

If the minimum is not met, the difference will be applied as a room fee. Please note that the f&b minimum excludes tax, service gratuity, and event planner fee. Our event planner will work closely with the host to ensure the menu meets the minimum.

## HOW DO I SECURE MY EVENT?

Saltwater Coastal Grill requires a signed contract & \$250 deposit to confirm a group dining reservation or event. For full buyouts/closedowns of the restaurant Saltwater requires a signed contract & 20% deposit of the food & beverage minimum to secure your event.

## AM I REQUIRED TO GUARANTEE A CERTAIN NUMBER OF GUESTS?

A guaranteed headcount for all contracted events must be given 5 business days before the time/date of the event. Should the guaranteed headcount decrease after the guaranteed number has already been provided, the host will be charged based on the final count provided on the due date.

## WHEN DO I SELECT MY MENU?

Menu options must be submitted 5 business days in advance of the time/date of an event. We have set menu options that are available, and your event planner can also help customize menus upon request. Most dietary restrictions and special requests can also be accommodated with advance notice.

## WHERE CAN I PARK?

Saltwater Coastal Grill is located within Parkway Bank Park, which features a conveniently attached parking garage. Guests are welcome to park in the garage, and we are happy to validate parking tickets for free parking during your visit.

