



RESTAURANT • LOUNGE

DINNER

FOR THE TABLE

Bang Bang Cauliflower

Sweet & Spicy Roasted Cauliflower
Stilton + Scallions + Bang Bang Sauce
Toasted Coconut + Ranch Drizzle 13 **GF V**

Lobster & Artichoke Dip

Four Cheese Blend with Artichoke Hearts
Spinach & Roasted Pimento + Vegetable
Batonettes + Pita Chips 18 **GF**

THE ORIGINAL SEAGLASS JUMBO LUMP CRAB CAKE

**Circa 2009. 5 oz Pan Seared Old Bay
Seasoned Maryland Style Jumbo Lump
Crab Meat + Tropical Mango Salsa
Bibb Lettuce Cup + Chipotle Aioli 19**

Fig + Brie & Mushroom Flatbread

Black Mission Fig & Vidalia Onion Jam + Double
Cream Brie + Roasted Mushroom Mélange
Naan + Truffle Oil + Balsamic Syrup 16 **V**

Oysters Rockefeller

Lobster + Artichoke & Spinach Stuffed
Toasted Bread Crumbs 4 for 18

Buffalo Chicken Dip

Roasted Chicken + Bleu & Cream Cheese
Blend + Hot Sauce + Celery & Carrot Batons
Crisp Pita Chips 13

*Black Tiger Shrimp Cocktail

Fresh Colossal Shrimp (5) + Cocktail Sauce
Lemon 18

Fajita Spiced Sirloin Steak Skewers

Street Corn + Chipotle Aioli + Guacamole 13

Crab Cake Sliders

Lemon Aioli + Spiced Pineapple Chutney
Trio of Petite Potato Rolls 19

Classic Style Mussels

Chablis + Lemon + Parsley + Garlic + Butter 13 **GF**

Clams Casino

Pimento + Parmesan + Bacon & Parsley Butter
6 for 12

RAW BAR

*Cape Cod Oysters

Cocktail Sauce + Horseradish + Ginger Mignon-
ette 6 for 18

*Wellfleet Littleneck Clams

Cocktail Sauce + Horseradish + Mignonette
6 for 10

SPRING POWER BOWLS

Sweet & Savory Super Love

Dried Apples + Cranberries & Blueberries + Walnuts & Pecans + Baby
Spinach & Kale + Smoked Gouda + Maple Cider Vinaigrette 15 **GF**
Chef's Recommended Pairing ~ Lemon Pepper Grilled Salmon

Duet of Beets

Baby Arugula + Pistachios + Valencia Orange + Dried Apricot
Herb Yogurt Dressing 15 **GF V**
Chef's Recommended Pairing ~ Togarashi Scallops

Strawberry Fields Forever

Strawberries + Dried Figs + Goat Cheese + Almonds + Baby Spinach
Pickled Red Onions + Balsamic Vinaigrette 14 **GF V**
Chef's Recommended Pairing ~ Straight Up Grilled Chicken

Tex Mex

Citrus Greens + Street Corn + Avocado + Black Beans + Pico de Gallo
Black Olives + Honey-Lime Vinaigrette 15 **GF V**
Chef's Recommended Pairing ~ Fajita-Spiced Steak Tips

BOWL ADD ON'S

Haddock 9 GF

Grilled Atlantic Salmon 11 GF

Black Tiger Shrimp 10 GF

Pan Seared U10 Scallops 11 GF

Sirloin Steak Tips 10 GF

Grilled Chicken 6 GF

Lobster Salad 4 oz 13 GF

SPICE IT UP

Straight Up Salt & Pepper GF

Blackened GF

Fajita Spice GF

Lemon Pepper GF

Togarashi

Bronzed

TRADITIONAL SALADS

Chopped BLT Salad

Iceberg + Apple Smoked Bacon + Heirloom Tomatoes + Bleu Cheese
Creamy Ranch 10 **GF**

Boston Bibb Salad

Candied Walnuts + Stilton Blue + Dried Figs + Red Wine Vinaigrette 10 **GF V**

Classic or Grilled Caesar

Hearts of Romaine + Garlic Croutons + Traditional House -Made Dressing
White Anchovies 9

Garden Salad

Mixed Baby Lettuces + Assortment of Seasonal Vegetables
Choice of Dressing 7/9 **GF V**

CHOWDER & SOUPS

New England Clam Chowder

Surf Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream 7/9

French Onion

Vidalia & Bermuda Onions + Rich Bouillon + Toasted Croûte
Swiss Cheese 8

Maine Lobster Stew

Lobster Meat + Rich Lobster Broth + Cream + Milk + Paprika
Touch of Sherry 16 **GF**

**Served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If unsure of your risk, consult a physician. Please inform your server of any dietary or health restrictions. Before placing your order, please inform your server if a person in your party has a food allergy.*

GF — can be prepared Gluten Free

V — Vegetarian



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DINNER

LOBSTER!

Lobster Scampi

Plum Tomato + Shallots + White Wine
Parsley + Crushed Garlic + Butter
Linguine 29

Lobster Avocado BLT

Sourdough + Lemon Aioli + Apple
Smoked Bacon + Vine Ripe Tomato
Avocado + Green Leaf + Kettle Chips 24

TASTE OF NEW ENGLAND TRIO

Seaglass Guest Favorite!

Petite Lobster Roll

Cup of Creamy Clam Chowder
Traditional Steamed Mussels 25

Lobster Mac N Cheese

Maine Lobster + Four Cheese Mornay
Sauce + Cavatappi + Toasted Bread
Crumbs 25

Lobster Tacos

Maine Lobster + Street Corn + Pico de
Gallo + Avocado + Iceberg + Chipotle
Aioli 24

New England Style Lobster Rolls

Maine Lobster + Light Mayo
Butter Lettuce + Toasted Torpedo Roll
Petite 3 oz 16

Classic 5 oz 22

Grande 8 oz 28

Served with potato chips & dill pickle
Add clam chowder 7

BURGERS

*Served with Herb Roasted Fingerling
Potatoes + Dill Pickle Spear*

*Big Wave Burger

8 oz Prime Angus + American Cheese
Apple Bacon + Avocado
Fried Egg + Vine Ripe Tomato
Chipotle Aioli + Brioche + Green Leaf 19

The Impossible Burger

100% Plant-Based Meat + Vermont
Cheddar + Caramelized Onions
Roasted Mushrooms + Lettuce & Tomato
Sriracha Ketchup + Potato Roll 15

*Prime 8 oz Black Angus Burger

Choice of Swiss, American or Cheddar
Potato Roll 16

*Add mushrooms, caramelized onions or
hickory smoked bacon 2 ea*

SEA

*Honey-Lemon Glazed Salmon Tortelloni

Roasted Street Corn + Plum Tomato + Scallions + Chipotle Cream
Spinach & Roasted Garlic Tortelloni 29

Lobster Stuffed Haddock

Old Bay Spiced Lobster Stuffed Haddock + Broccolini + Potato Gratin
Sauce Hollandaise 34

Baked Scallop Casserole

Whipped Potatoes + Root Vegetable Melange + Lobster Sherry Cream
Herb Panko Bread Crumbs 34

*Sesame Salmon

Sweet Potato Fried Rice + Peas + Corn + Fried Egg + Scallions + Sweet Ginger
Soy Glaze + Pineapple Chutney 29 **GF**

Haddock Oscar

Petite Crab Cake + Roasted Asparagus Spears + Mashed Potatoes
Sauce Béarnaise 34

Shrimp Scampi

Plum Tomato + Shallots + White Wine + Parsley + Crushed Garlic + Butter
Linguine 27

Seared U10 Scallops

Lobster-Tomato & Mushroom Risotto + Shaved Asparagus + Parmesan
Truffle Oil + Baby Arugula 35 **GF**

New England Baked Haddock

Herb & Butter Bread Crumb Topping + Mashed Potatoes + Macédoine of
Carrots & Gold Beets 28

Blackened Haddock Sandwich

Caper Remoulade + Pico De Gallo + Green Leaf + Brioche Burger Bun
Herb Roasted Fingerling Potatoes 19

FARM

*8oz Filet Mignon

Mashed Potatoes + Roasted Asparagus + House Made Steak Sauce 39 **GF**

*14oz Ribeye Steak

Vermont Cheddar-Scallion & Bacon Potato Cake + Broccoli Rabe
Garlic-Parsley Lemon Butter 38

Braised Short Rib Cavatelli

Roasted Mushroom Mélange + Black Mission Figs + English Peas + Comté
Cavatelli Pasta + Sauce Bordeaux 25

*Chimichuri Marinated Sirloin Tip Steak

Saffron Risotto + Grilled Onion & Pepper Halos + Shaved Avocados
Chimichuri Emulsion 30 **GF**

*Duet of Long Island Duck

Sweet Potato Gnocchi + Green Peas + Roasted Mushroom Mélange
Sage Butter + Blueberry Pomegranate Gastrique 29

Chicken Cordon Bleu

Dijon-Basted Chicken Breasts + Prosciutto di Parma + Fontina + Spinach & Garlic
Tortelloni + Broccoli Rabe + Shallots + Sage Butter Sauce 25