



RESTAURANT • LOUNGE

DINNER

STARTERS

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**

Oysters Rockefeller

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

Greek Trio

Spice-Whipped Feta + Red Pepper Hummus
Roasted Eggplant Caponata + Pita Chips 13

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

Classic Style Mussels

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

Buffalo Chicken Dip

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

Clams Casino

Pimento + Parmesan + Bacon + Parsley Butter
6 for 12

CHILLED SHELLFISH

*Black Tiger Shrimp Cocktail

Fresh Colossal Shrimp (5) + Cocktail Sauce
Lemon 18

*Cape Cod Oysters

Cocktail Sauce + Horseradish + Ginger
Mignonette 6 for 18

*Wellfleet Littleneck Clams

Cocktail Sauce + Horseradish + Mignonette
6 for 10

SUMMER POWER BOWLS

Put the Lime in the Coconut

Roasted Pineapple + Toasted Coconut + Cashew Nuts + Shaved
Cabbage & Carrots + Chopped Iceberg + Honey-Lime Vinaigrette 15
Chef's Recommended Pairing ~ Blackened Tiger Shrimp

Red + White & Blue

Watermelon + Cucumber + Blueberries + Feta + Baby Spinach
Pistachio Nuts + White Balsamic Vinaigrette 15
Chef's Recommended Pairing ~ Straight-Up Grilled Chicken

SIGNATURE TUNA POKE BOWL

***Rare Ahi Tuna + Iceberg + Edamame + Daikon + Avocado
Carrot + Cucumber + Seaweed Salad + Sriracha Mayo
Crushed Wasabi Peas 18**

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

Swordfish Tips 11 GF
Rare Ahi Tuna 11 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

SPICE IT UP

Straight Up Salt & Pepper GF
Blackened GF
Sesame-Encrusted
Fajita Spice GF
Lemon Pepper GF
Togarashi
Bronzed

TRADITIONAL SALADS

Burrata Caprese

Heirloom Tomatoes + Basil Pesto + Toasted Pine Nuts + Balsamic + EVOO 13 **GF**

Beet Carpaccio

Shaved Yellow & Gold Beet + Lemon-Herb Ricotta + Crushed Pistachios
Baby Arugula + Campari Vinaigrette 15
Chef's Recommended Pairing ~ Lemon-Pepper Salmon

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**



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DINNER

LOBSTER!

Lobster Scampi

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

Lobster Mac 'N' Cheese

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

TASTE OF NEW ENGLAND TRIO
Seaglass Guest Favorite!
Petite Lobster Roll
Cup of Creamy Clam Chowder
Traditional Steamed Mussels 25

Lobster Tacos

Maine Lobster + Black Bean, Corn & Tomato Salsa + Avocado + Iceberg Chipotle Aioli 24

New England Style Lobster Rolls

Classic 5 oz Maine Lobster + Light Mayo Butter Lettuce + Toasted Torpedo Roll

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

*Prime 8 oz Black Angus Burger

Choice of Swiss, American or Cheddar Potato Roll 16

The Beyond Meatless Burger

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

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

THE FISH MARKET

Pan Seared Cajun Swordfish Alfredo

Cajun Alfredo Sauce + Broccolini + San Marzano Tomatoes + Micro Penne 29

Chili Pesto Salmon

Sweet Potato + Black Bean & Roasted Corn Hash + Grilled Shishito Pepper & Basil Pesto 27 **GF**

Pan Seared Haddock Florentine

Saute of Baby Spinach + Roasted Tomato + Artichokes + Almonds Goat Cheese + Balsamic-Pomegranate Drizzle 28 **GF**

Sesame Encrusted Rare Yellowfin Tuna

Edamame + Carrot + Red Bell Pepper + Brown Rice + Red Quinoa Udon Noodles + Orange Ponzu Broth 30

Pan Roasted Halibut

Potato Gnocchi + Light Pesto Cream + Trumpet Mushrooms + San Marzano Tomatoes + Lemon-Herb Ricotta 32

Haddock Oscar

Petite Crab Cake + Roasted Asparagus Spears + Sweet Potato Mash Sauce Béarnaise 34

Shrimp Scampi

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

Seared U10 Sea 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 + Roasted Summer Vegetable Mélange 28

THE BUTCHER'S CORNER

*8 oz Filet Mignon

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

*14 oz Ribeye Steak

Truffle Parmesan Potato Batonettes + Sauteed Baby Spinach Garlic-Parsley Lemon Butter 38

*Gyro Spiced Lamb Steak Tips

Roasted Eggplant & Tomato Couscous + Spiced Whipped Feta Black Mission Fig Compote 32

*Fajita Spiced Sirloin Tip Steak

Black Bean + Sweet Potato & Corn Hash + Chimichuri + Guacamole 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

**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**