



RESTAURANT • LOUNGE

# DINNER

## FOR THE TABLE

### Lobster & Artichoke Dip

Four Cheese Blend with Artichoke Hearts  
Spinach & Roasted Pimento + Vegetable  
Batonettes + Pita Chips 17 **GF**

### Fajita Spiced Flank Steak Skewers

Black Bean & Street Corn Salsa + Lime  
Crème + Guacamole 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**

### Pan Roasted Scallops

Lobster Street Corn + Smashed Avocado  
Chili Oil 20

### Brûlée of Brie & Prosciutto di Parma

Baby Brie Wheel + Blueberry Pomegranate  
Syrup + Mixed Roasted & Candied Nuts  
Dried Figs + Toasted Baguette 16

### Bacon Wrapped Brussels Sprouts

Dried Apple & Beet Salad + Candied  
Pecans + Maple Dijon Coulis 11 **GF**

### Classic Style Mussels

Chablis + Lemon + Parsley + Garlic  
Butter 12.5 **GF**

### Seaglass Trio of Favorites

(5) Bacon Wrapped Brussels Sprouts  
(3) Fajita Spiced Flank Steak Skewers  
2 ½ oz Lump Crab Cake + Street Corn  
Chipotle Aioli 20

## 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 6/8

### Maine Lobster Stew

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

## HARVEST BOUNTY BOWLS

### Falling In Love

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

### Duet of Beets

Baby Arugula + Watercress + Pistachios + Valencia Orange  
Dried Apricot + Herb Yogurt Dressing 15 **GF V**  
*Chef's Recommended Pairing ~ Lemon Pepper 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 14 **GF V**  
*Chef's Recommended Pairing ~ Blackened Swordfish*

## BOWL ADD ON'S

**Haddock 9 GF**  
**Grilled Atlantic Salmon 11 GF**  
**Grilled Swordfish Steak 12 GF**  
**Black Tiger Shrimp 10 GF**  
**Pan Seared U10 Scallops 11 GF**  
**Flank Steak Tips 10 GF**  
**Grilled Chicken 6 GF**  
**Lobster Salad 4 oz 13 GF**

## SPICE IT UP

**Straight Up Salt & Pepper GF**  
**Blackened GF**  
**Madras Curry GF**  
**Fajita Spice GF**  
**Lemon Pepper GF**

## TRADITIONAL SALADS

### Chopped BLT Salad

Iceberg + Apple Smoked Bacon + Heirloom Tomatoes  
Creamy Ranch + Bleu Cheese 9 **GF**

### Boston Bibb Salad

Candied Walnuts + Stilton Blue + Dried Figs + Red Wine  
Vinaigrette 9 **GF V**

### Classic or Grilled Caesar

Hearts of Romaine + Garlic Croutons + Traditional House Made  
Dressing + White Anchovies 7/9

### Garden Salad

Mixed Baby Lettuces + Assortment of Seasonal Vegetables  
Multiple Dressing Options 6/8 **GF V**

*\*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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## LOBSTER MAINS

### Lobster Scampi

Tomato Concassé + White Wine Parsley + Crushed Garlic Butter Linguine 29

### Lobster Quesadilla

Pepper Jack Cheddar + Mango Salsa Street Corn + Scallion + Plum Tomato + Chipotle Aioli + Lime Crème Flour Tortilla 26

### 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

## LOBSTER ROLLS

*Served with potato chips & kosher pickle spear*

### New England Style

Maine Lobster + Light Mayo Butter Lettuce + Torpedo Roll

**Petite 3 oz 16**

**Classic 5 oz 22**

**Grande 8 oz 28**

**Add clam chowder 7**

## SIDES

Roasted Asparagus 6

Street Corn 5

Sautéed Spinach 4

Root Vegetable & Kale Mélange 5

Tri-Colored Baby Potatoes 6

Mashed Potatoes 4

Mac n Cheese 5

Cape Cod Kettle Cooked Chips 2

## SEA

### Haddock Oscar

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

### \*Apricot Salmon

Brie Whipped Spaghetti Squash + Broccoli Rabe + Walnuts + Apple Smoked Bacon + Apricot Mustard 27 **GF**

### Swordfish à la Florentine

Watercress + Baby Spinach + Tomato Lobster Basil Cream + Bucatini Almonds 29 **GF**

### Shrimp Scampi

Tomato Concassé + White Wine + Parsley + Crushed Garlic Butter Linguine 26

### Seared U10 Scallops

Lobster & Mushroom Risotto + Shaved Asparagus + Parmesan Truffle Oil + Arugula 34 **GF**

### New England Baked Haddock

Herb & Butter Bread Crumb Topping + Mashed Potatoes Root Vegetable & Purple Kale Mélange 27

## FARM

### \*8oz Filet Mignon

Mashed Potatoes + Asparagus Spears + Butternut Squash Purée House Made Steak Sauce 38 **GF**

### \*12oz Prime NY Strip Steak

Spinach & Five Cheese Gratin + Truffle Salted Accordion Potatoes Roasted Mushroom Glace 36 **GF**

### \*14oz Ribeye Steak

Vermont Cheddar-Scallion & Bacon Potato Cake + Broccoli Rabe Garlic-Parsley Lemon Butter 37

### \*16oz New Zealand Lamb Rack

Parmesan Peppercorn Spaghetti Squash + Mélange of Warm Antipasto Vegetables + Lamb & Chianti Reduction 36 **GF**

### \*Duet of Long Island Duck

Sweet Potato Gnocchi + Brussel Sprout Petals + Grilled Shiitake Mushrooms + Sage Butter + Blueberry Pomegranate Gastrique 29 **GF**

### Chicken Cordon Bleu

Dijon Basted Chicken Breasts + Prosciutto di Parma + Fontina + Spinach & Garlic Tortelloni + Broccoli Rabe + Sage Butter Sauce 22

### The Impossible Veggie Burger

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

### \*Prime Black Angus Burger

Choice of Swiss, American or Cheddar + Potato Roll + Herb Roasted Fingerling Potatoes 16  
*Add mushrooms, caramelized onions or hickory smoked bacon 2 ea*