

## Weekly Happenings



### SUNDAY

**Brunch By the Sea**  
Bountiful Food. Beautiful Views.  
Every Sunday 10AM-2PM  
Reservations Recommended



### MONDAY

**Baked Haddock \$11.99**  
Savor a 6oz fresh local North Atlantic Haddock filet.  
3:30PM-9PM.



### TUESDAY

**Burger Night**  
\$5 Burgers & \$1 toppings  
5PM-9PM in the Bar & Lounge  
Pair with your favorite brew!



### WEDNESDAY

**Raw Bar Night**  
Fresh, Local, Succulent.  
\$1 Oysters & Clams. \$2 Shrimp  
5-9PM in the Bar & Lounge.



### THURSDAY

**Taco & Margarita Night**  
Surf & Turf Tacos—2 for \$6  
plus \$5 margarita of the week.  
5PM-9PM in the Bar & Lounge



### FRIDAY & SATURDAY NIGHTS

**Live Music**  
Piano every Friday. Sax every  
Saturday. 7PM-10PM

### Host Your Next Event at Blue Ocean Event Center

Panoramic ocean views, on-site catering and full bars create the perfect setting for weddings, corporate events & meetings, social occasions, expos, holiday parties & more. Contact our Events team at 978.462.5992.

See what's happening at all of our locations!

Visit [www.atlantichg.com](http://www.atlantichg.com)



## Mates & Mermaids Menu

Age 12 and under. \$9 each  
Includes a scoop of vanilla ice cream

**Grilled Chicken** Fresh Chicken + Potato + Vegetable

**Beachside Burger** American Cheese + Ketchup  
Pickle + Potato Chips

**Mac & Cheese** Cavatappi + Velvety Cheese Sauce

**Grilled Shrimp** Fresh Shrimp + Potato + Vegetable

**Fresh Baked Haddock** Bread Crumbs + Potato  
Vegetable

## Directions

**From I-95:** Take Exit 58, Rt 110 and head east to Rt 1. Follow Rt 1 briefly to 1A (Beach Road) Follow Beach Road to the end. Take a left onto North End Blvd and a quick right onto Driftway. Seaglass is ahead on the left, inside Blue Ocean Event Center.

**From 495:** Take Exit 55. Follow Rt 110 East to Salisbury and the intersection with 1A. Follow 1A north approximately 2 miles to Salisbury Beach Center. Take a left onto Driftway. Seaglass is ahead on the left inside Blue Ocean Event Center.

## Hours

### Monday - Thursday

**Lunch** 11:30AM-3:30PM

**Dinner** 3:30PM - 9:00PM

### Friday + Saturday

**Lunch** 11:30AM - 3:30PM

**Dinner** 3:30PM - 10:00PM

### Sunday Brunch & Dinner

**Brunch** 10AM - 2PM **Dinner** 3PM - 9PM



RESTAURANT • LOUNGE

Spectacular.  
The View and The Menu.



**Fresh Fish. Seafood. Steaks**  
**Oceanfront Dining**  
**Cozy Lounge & Fireplace**

**Come to the beach & discover**  
**Seaglass in every season**

Serving Lunch & Dinner Daily  
4 Oceanfront North  
Salisbury Beach  
**978.462.5800**

[www.SeaglassOceanside.com](http://www.SeaglassOceanside.com)



## SHAREABLES

**Bang Bang Cauliflower** Sweet & Spicy Roasted Cauliflower + Gorgonzola + Scallions + Bang Bang Sauce + 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** 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** Black Bean & Street Corn Salsa + Lime Crème + Guacamole 13

**Crab Cake Sliders** Avocado Aioli + Kimchi Slaw 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

## 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**

## SALADS

**Chopped BLT Salad** Iceberg + Apple Smoked Bacon Heirloom Tomatoes + Creamy Ranch Bleu Cheese 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 + Multiple Dressing Options 7/9 **GF V**

Add Chicken 5 Salmon 14 Scallops (3) 15 Shrimp (3) 9

## SPRING POWER BOWLS

**Sweet and Savory Super Love** Dried Apples + Cranberries & Blueberries + Walnuts & Pecans + Baby Spinach & Kale + Smoked Gouda + Maple Cider Vinaigrette 15 **GF**

**Duet of Beets** Baby Arugula + Watercress Pistachios + Valencia Orange + Dried Apricot Herb Yogurt Dressing 15 **GF V**

**Strawberry Fields Forever** Strawberries + Dried Figs Goat Cheese + Almonds + Baby Spinach + Pickled Red Onions + Balsamic Vinaigrette 14 **GF V**

**Tex Mex** Citrus Greens + Street Corn + Avocado Black Beans + Pico de Gallo + Black Olives Honey-Lime Vinaigrette 15 **GF V**

## ADD ON'S

**Haddock** 9 **GF**

**Grilled Atlantic Salmon** 11 **GF**

**Black Tiger Shrimp** 10 **GF**

**Pan Seared U10 Scallops** 11 **GF**

Spice it Up with Salt & Pepper, Blackened, Madras Curry, Fajita Spice

Lemon Pepper, Togarashi or Bronzed

**Sirloin Steak Tips** 10

**Grilled Chicken** 6

**Lobster Salad** 4 oz 13

## BURGERS

**\*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 + Siracha Ketchup Potato Roll 15

**\*Prime 8 oz Black Angus Burger** Choice of Swiss, American or Cheddar + Potato Roll 16

## LOBSTER!

**Lobster Scampi** Tomato Concasse + White Wine Parsley + Crushed Garlic Butter + Linguine 29

**Lobster Avocado BLT** Sourdough + Lemon Aioli + Black Pepper + Bacon + Vine Ripe Tomato + Avocado Green Leaf 24

**Taste of New England Trio** 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 + Torpedo Roll

**Petite** 3 oz 16 **Classic** 5 oz 22 **Grande** 8 oz 28  
Add Clam Chowder 7

## FROM THE SEA

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

**Honey-Lemon Glazed Salmon Tortelloni** Roasted Street Corn + Bell Peppers + Scallions + Chipotle Cream + Three Cheese Tortelloni 29

**\*Sesame Salmon** Sweet Potato Fried Rice + Peas + Corn + Bean Sprouts + Fried Egg + Scallions + Sweet Ginger Soy Glaze + Pineapple Chutney 29 **GF**

**Lobster Stuffed Haddock** Old Bay Spiced Lobster Stuffed Haddock + Broccolini + Scalloped Potatoes Sauce Béarnaise 34

**Baked Scallop Casserole** Whipped potatoes + Root Vegetable Mélange + Lobster Sherry Cream + Herb Panko Bread Crumbs 34

**Shrimp Scampi** Tomato Concasse + 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 + Root Vegetable & Purple Kale Mélange 28

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

## FROM THE FARM

**\*8oz Filet Mignon** Mashed Potatoes + Asparagus Spears + Butternut Squash Purée + 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 Melange + Black Mission Figs + English Peas + Comte Cavatelle Pasta + Sauce Bordeaux 25

**\*Chimichurri Marinated Sirloin Tri-Tip** Saffron Risotto Grilled Onion & Pepper Halo's + Shaved Avocados Garlic Lemon & Parsley Butter 30

**\*Duet of Long Island Duck** Sweet Potato Gnocchi Brussel Sprout Petals + Grille Shitake Mushrooms Sage Butter + Blueberry Pomegranate Gastrique 29 **GF**

**Chicken Cordon Bleu** Dijon Basted Chicken Breast Prosciutto di Parma + Fontina + Spinach & Garlic Tortelloni + Broccoli Rabe + Sage Butter Sauce 25

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

**GF**—can be prepared **Gluten Free** **V**—Vegetarian