

## Fall Weekly Happenings



### SUNDAY

**Fall Harvest 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 fillet.  
3:30PM-9PM.



### TUESDAY

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



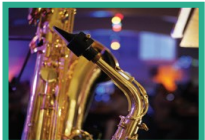
### WEDNESDAY

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



### THURSDAY

**NEW! 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, 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

# Seaglass

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)



## appetizers

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

**Fajita Spiced Flank Steak Skewers** Grilled Pineapple & Charred Scallion Salsa + Mango Habanero Salsalito 13

**THE ORIGINAL SEAGLASS JUMBO LUMP CRAB CAKE** Circa 2009. 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** Fig Compote Almonds + Shaved Strawberry + Table Crackers 13

**Roasted Brussels Sprouts** Native Corn + Roasted Sweet Potatoes + Candied Pecans + Manchego Maple Dijon Coulis 11 **GF**

**Classic Style Mussels** - Chablis + Lemon + Parsley Garlic Butter 12 .50 **GF**

**Lump Crab & Avocado Dip** - Mango Pico De Gallo Plum Tomato + Paprika Spiced Pita Chips 17

## 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**

## 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 Dressing + White Anchovies 7/9

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

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

## al fresco summer bowls

**Tex Mex** Citrus Greens + Street Corn + Avocado Black Beans + Pico de Gallo + Black Olives Honey-Lime Vinaigrette 10 **GF V**

**Tropical** Grilled Pineapple + Jalapeno + Dried Kiwi Cashews + Banana Chips + Shredded Carrot Cucumber + Baby Greens + Pina Colada Vinaigrette 11 **GF V**

**Poke** Wakame + Iceberg + Cucumbers + Plum Tomato Napa Cabbage + Scallions + Wasabi Peas + Spiced Sesame Ginger Vinaigrette 10 **GF V**

**Summer Lovin'** Strawberries + Goat Cheese Almonds + Baby Spinach + Pickled Red Onions Honey Balsamic Vinaigrette 10 **GF V**

**Saffron Cauliflower Couscous** Peppadew Peppers Peas + Almonds + Baby Arugula + Black Olives Feta Toasted Garlic Saffron Vinaigrette 11 **GF**

## add on's

Rare Ahi Tuna 18	Haddock 17
Grilled Atlantic Salmon 18	Flank Steak Tips 18
Grilled Swordfish Steak 19	Grilled Chicken 6
Black Tiger Shrimp 17	Rare Ahi Tuna 18
Pan Seared U10 Scallops 18	Lobster Salad 18 4 oz

Spice it Up with Salt & Pepper, Blackened, Togarashi, Zatar or Lemon Pepper

## lobster mains

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

**New England Lobster Boil** Maine Lobster Tail + Little Neck Clams + Andouille Sausage + Baby Red Potatoes + Corn + Butter Broth 34 **GF**

**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 22

**New England Trio** Petite Lobster Roll + cup of Clam Chowder + Traditional Steamed Mussels 25

**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 + Sauces Béarnaise 34

**\*Chili-Lime Salmon** Sweet Potato Corn & Roasted Brussels Sprout Hash + Guacamole Mango Habanero Salsalita 27 **GF**

**Zatar-Spiced Swordfish Steak** Red Quinoa Tabouli Roasted Red Pepper Hummus + Olive Tapenade Feta 29

**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 & Summer Squash Mèlange 27

## from the farm

**\*8oz Filet Mignon** Mashed Potatoes + Asparagus Spears + Carrot Purée + House Made Steak Sauce 38 **GF**

**\*12oz Choice NY Sirloin Steak** Antipasto Salad of Fresh Mozzarella + Olives + Marinated Bella Mushrooms + Fire Roasted Artichokes + Oven Roasted Tomatoes + Honey Balsamic Reduction 36 **GF**

**\*14oz Ribeye Steak** Vegetable Yakitori Skewer Wasabi Mash + Teriyaki 37

**\*16oz New Zealand Lamb Rack** Root & Summer Squash Mèlange + Potato, Leek & Parmesan Cake Mint Gastrique 36 **GF**

**\*Long Island Duet of Duck** Jasmine Rice + Haricot Vert + Red Curry Coconut Sauce 29 **GF**

**\*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**

*\*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.*