



RESTAURANT • LOUNGE

# LUNCH

## 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

## WRAPS, ROLLS & CLUBS

*All sandwiches served with choice of one side.*

### \*Prime Black Angus Burger

Pickle Spear + Vine Ripe Tomato + Choice of Cheese 14

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

### 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

### Jumbo Lump Crab Cake "BLT" Burger

Caper Remoulade + Butter Lettuce + Vine Ripe Tomato  
Hickory Bacon + Pickle Spear 21

### Fresh North Atlantic Haddock Sandwich

Broiled or Blackened + Traditional Remoulade + Bibb Lettuce  
Pico de Gallo + Toasted Potato Roll 17

### Seaglass Lunch Box Trio

Cup of Soup + Half Sandwich: Turkey Club, BLT or  
Chicken Caesar Wrap 13

### Roast Turkey Club

Shaved Turkey Breast + Apple Smoked Bacon + Bibb Lettuce  
Mayo + Toasted Club Bread 13

### Fajita Spiced Steak Wrap

Black Beans + Black Olives + Street Corn + Pico De Gallo + Iceberg  
Lettuce + Pepper Jack Cheddar + Flour Tortilla 14

### Grilled Chicken Caesar Wrap

Chopped Romaine + House Made Caesar Dressing + Parmesan  
Cheese + Flour Tortilla 13

## SIGNATURE ENTREES

### \*Apricot Salmon

Brie Whipped Spaghetti Squash + Broccoli Rabe + Walnuts + Apple  
Smoked Bacon + Apricot Mustardo 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 22

### Seared U10 Scallops

Lobster & Mushroom Risotto + Shaved Asparagus + Parmesan  
Truffle Oil + Arugula 26 **GF**

### New England Baked Haddock

Herb & Butter Bread Crumb Topping + Mashed Potatoes  
Root Vegetable & Purple Kale Mélange 22