APPETIZERS

**Lobster & Artichoke Dip**
Four Cheese Blend with Artichoke Hearts + Spinach & Roasted Pimento + Pita Chips Celery & Carrot Batonettes 16

**Steamed Pork & Ginger Pot Stickers**
Steamed Pork & Ginger Wontons + Ginger Hoisin + Jicama + Napa Cabbage Slaw 11

**House Mussels Two Ways**
Classic Style—Chablis + Lemon + Parsley + Garlic + Butter + Splash of Cream 12
Portuguese Style—Chorizo + Olives + Piri Piri + Fish Fumet + Herbs 12

**Petite Beef Wellingtons**
Puff Pastry Wrapped Braised Short Rib + Mushroom Duxelle + Beet Tartare Fig & Balsamic Syrup 11

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**THE ORIGINAL SEAGLASS JUMBO LUMP CRAB CAKE**
Circa 2009. Pan-Seared Maryland-Style Jumbo Lump Crab Meat Old-Bay Seasoned + Tropical Mango Salsa + Bibb Lettuce Cup Chipotle Aioli 19

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**Sautéed Spicy Brussels Sprouts**
Fuji Apple + Fennel + Stilton Bleu + Pancetta + Sriracha Butter 11 GF

**Togorashi Spiced Rare Ahi Tuna Lettuce Wraps**
Bibb Lettuce + Mango Salsa + Unagi Sauce + Guacamole + Toasted Coconut 12 GF

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SOUPS

**New England Clam Chowder**
Sea Clams + Hickory Bacon + Baby Red Potatoes + Sweet Cream 6/8

**French Onion Soup**
Bermuda & Vidalia Onions + Rich Beef Broth + Toasted Crouton + Swiss 6/8

**Maine Lobster Stew**
Lobster Meat + Rich Lobster Broth + Cream + Milk + Paprika + Touch of Sherry 15 GF

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SALADS

**Greenhouse Salad**
Hydro Bibb + Avocado + Heirloom Tomato + Pistachio + Feta + Lemon Oregano Vinaigrette 7/9 GF V

**Local Farmhouse Beet & Frisee Salad**
Duet of Beets + Frisee + Rocket + Shaved Radish + Candied Pecans + Goat Cheese + Torched Orange Honey Vinaigrette 9 GF V

**Classic or Grilled Caesar Salad**
Hearts of Romaine + Garlic Croutons + Traditional Dressing + White Anchovies 7/9 GF

**Tangy Summer Jicama Salad**
Napa Cabbage + Snow Peas + Bean Sprouts + Cashew + Avocado + Radish + Mango Chutney + Sweet & Tangy Sesame Vinaigrette 9 GF

**Garden Salad**
Mixed Baby Lettuces + Assortment of Seasonal Vegetables Multiple Dressing Options 6/8 GF V
WRAPS, ROLLS & CLUBS

*Prime Black Angus Burger
Pickle Spear + Vine Ripe Tomato + Choice of Cheese  13
Add mushrooms, caramelized onions or hickory smoked bacon  2 each

Jumbo Lump Crab Cake “BLT” Burger
Caper Remoulade + Butter Lettuce + Vine Ripe Tomato + Hickory Bacon Pickle Spear  20

Fresh North Atlantic Haddock Sandwich
Broiled or Blackened + Traditional Remoulade + Bibb Lettuce + Pico de Gallo Toasted Potato Roll  16

Seaglass Lunch Box Duo
Cup of Soup + Half Sandwich: Turkey Club, BLT or Chicken Caesar Wrap  12

Roast Turkey Club
Shaved Turkey Breast + Apple Smoked Bacon + Bibb Lettuce + Mayo Toasted Club Bread  12

Blackened Buffalo Chicken Wrap
Chopped Romaine + Ranch + Bleu Cheese + Hickory Bacon + Vine Ripe Tomato Flour Tortilla  12

New England Lobster Roll
Maine Lobster + Light Mayo + Chopped Celery + Butter Lettuce + Torpedo Roll  20

Spicy Rare Ahi Tuna Steak
Guacamole + Mango Salsa + Gochujang Aioli + Potato Roll  16

Grilled Chicken Caesar Wrap
Chopped Romaine + Cream Caesar Dressing + Parmesan Cheese + Flour Tortilla  12

All sandwiches served with your choice of one side below

- House Mashed  GF
- Roasted Asparagus  GF
- Seasonal Vegetable  GF
- Herb Roasted Fingerling Potatoes  GF
- Cape Cod Kettle Cooked Chips
- Mac N Cheese
- Demi Garden or Caesar Salad add $2

*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 of any dietary or health restrictions. Before placing your order, please inform your server if a person in your party has a food allergy.
SIGNATURE ENTREES

**Shrimp Scampi**
Concassee of Tomato + White Wine + Parsley + Crushed Garlic
Butter + Linguine  24

*Pan Roasted Scallops*
Lobster & Mushroom Risotto + Shaved Asparagus + Parmesan
Truffle Oil + Arugula Leaves  25 GF

**Classic Baked Haddock**
Herb & Butter Bread Crumb Topping + Roasted Tuscan Vegetable Mélange
Mashed Potatoes  21

*Honey Champagne Glazed Salmon*
Warm Salad of Frisee + Goat Cheese + Beets + Pine Nuts & Roasted Sweet
Potatoes + Honey Champagne Emulsion 22 GF

**Chicken & Potato Paella**
English Peas + Spanish Chorizo + Roasted Bell Peppers + Fingerling Potatoes
Saffron Broth  18 GF

**Thai Seafood Bouillabaisse**
Black Tiger Shrimp + U-10 Scallop + Mussels + Bok Choy + Snow Peas + Opal Basil
Lemon Grass Fumet + Baby Potatoes + Coconut Milk + Red Curry 26

**Blackened Haddock Filet**
Spanish Rice Pilaf + Sautéed Baby Spinach + Fine Herb Butter  21 GF

**Mac N Cheese**
Four Cheese Mornay Sauce + Cavatappi + Toasted Bread Crumbs
Straight Up  9       Lobster  20

**Maine Lobster Salad**
Native Lobster Meat Lightly Dressed with Mayo & Celery + Hydro Bibb Lettuce
Bermuda Onion + Heirloom Tomato + Cucumber + Feta Honey-Champagne
Vinaigrette 22
Steaks & Steamed Lobsters available upon request.  Ask your server for selections.

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**PRIVATE DINING AT SEAGLASS**

Our oceanfront location offers the perfect setting for family and social gatherings,
corporate meetings, rehearsal dinners, large group brunches and more.
Plan the perfect celebration by the sea.
Choice of wine service, appetizers, entrées.
lunch and dinner for up to 35 guests.

Planning a larger event?
Function Rooms at Blue Ocean Event Center hold from 35 to 450 guests.
The only thing we overlook is the ocean.

GF — can be prepared Gluten Free   V — Vegetarian