



SHAREABLES

MUSSELS—THREE WAYS

Choose preparation style. 21 **GFA**
White Wine & Garlic – herbs, butter, toasted baguette
Spicy Tomato Fra Diavolo – chili, basil, garlic
Coconut Curry – lemongrass, ginger, lime, thai chilies

CALAMARI FRITTI

hand battered / banana peppers / chipotle aioli / scallions 18

THE ORIGINAL SEAGLASS JUMBO LUMP CRABCAKE
circa 2009. 5 oz pan seared old bay seasoned Maryland style jumbo lump crab meat / tropical mango salsa green leaf lettuce / chipotle aioli 24

BAKED BRIE

puff pastry wrapped / fruit compote / crackers + crostini 17

* BEEF CARPACCIO

thin-sliced raw tenderloin / shaved parm / arugula / EVOO / lemon capers 19

BANG BANG CAULIFLOWER

sweet chili / bleu cheese / toasted coconut / buttermilk dressing scallion 14 **V**

TUNA TARTARE

fresh blue fin / seasoned sushi rice / avocado mousse / toasted sesame tobiko / wontons / cucumber gazpacho 22

LITTLE NECK CLAMS

andouille sausage / roasted fennel / cherry tomatoes / fennel cream sauce / crostini 23

JUMBO SHRIMP COCKTAIL

four jumbo gulf shrimp / zesty cocktail sauce / lemon 21 **GF**

*LOCAL OYSTERS ON THE HALF

six local oysters / zesty cocktail sauce / mignonette 18 **GF**

PORK & GINGER POT STICKERS

soy ginger sauce 15

PAN ROASTED BRUSSELS SPROUTS

bacon / basil / balsamic reduction 12 **GF VA**

WHIPPED FETA DIP

blend of goat, feta & cream cheese / olive tapenade / crostini carrot / celery 17 **GFA V**

SOUPS

NEW ENGLAND CLAM CHOWDER

clams / bacon / celery /onion / thyme / potatoes 9/12

BUTTERNUT SQUASH BISQUE

crème fraiche / roasted pumpkin seeds 7/11

MAINE LOBSTER STEW

5 oz maine lobster / tomato / smoked paprika *market price* **GFA**

FRENCH ONION

caramelized onions / brioche crostini / gruyere 12 **GFA**

SALADS/BOWLS

BURRATA

sundried tomato pesto / fricassee / grilled peaches / heirloom cherry tomatoes / aged balsamic drizzle reduction 14 **GF V**

ICEBURG WEDGE

cherry tomato / shaved carrot / cucumber / gorgonzola cheese / crispy pancetta / buttermilk dressing 15

BEET SALAD

kale / yellow + red braised beets / pomegranate / candied pumpkin seeds / ricotta salata / pickled apple + fennel / white balsamic dressing 14 **GFA V**

HARVEST BOWL

crispy kale / roasted butternut squash & sweet potato / tabouli cous cous / chickpeas / pickled onion / citrus tahini vinaigrette 17

CAESAR

chopped romaine / white anchovy / parmesan crisps / house-made dressing 14 **GF**

ADD: Grilled Salmon +14 | Chicken +9 | Tuna +14 | Shrimp +12

**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.

GF — Gluten Free GFA— Gluten Free Available V — Vegetarian VA — Vegetarian Available

DINNER

SIGNATURE DISHES

SEAFOOD

MAPLE DIJON GRILLED SALMON

roasted sweet potato, corn + brussels sprouts succotash / butternut squash risotto / brown butter sage sauce / fried sage garnish 34 **GFA**

SEAFOOD PAELLA

mussels / clams / shrimp / swordfish / saffron rice / chorizo / shallot lemon / peas / garlic oil 41

PAN SEARED SCALLOP RISOTTO

sweet local corn & lobster risotto / lemon butter sauce / pea shoots 39 **GF**

LOBSTER RAVIOLO

large lobster & ricotta stuffed raviolo / sauteed shrimp / sundried tomato roasted corn / lobster velouté sauce 44

SEAFOOD CASSEROLE

scallops / shrimp / haddock / lobster / sherry velouté / buttered panko crumbs / roasted potato / haricot verts 36 **GFA**

NORTH ATLANTIC BAKED HADDOCK

buttered panko crumbs / roasted potato / haricot verts / lemon dijon sauce 31 **GFA**

BAKED LOBSTER MAC & CHEESE

5 oz maine lobster / four cheese mornay / fresh herbs / cavatappi sherry panko crumbs *market price*

SHRIMP SCAMPI

heirloom tomatoes / basil / garlic / shallots / white wine / parmesan fettuccine 33

FRESH CATCH

Celebrates the season's freshest fish, crafted to your taste.

Choose Your Catch:

Pan Seared Haddock—Georges Bank 31
Grilled Swordfish—Mid Atlantic 39
Pan Seared Halibut—New England Maritimes 39
Grilled Salmon—Faroe Islands 34

Select Your Sauce:

Lemon Thyme Beurre Blanc | Orange Marmalade Glaze
Romesco | Lemon Dijonnaise

Pick Two Accompaniments:

Whipped Potato | Roasted Potato | Lemon Risotto
Haricot Verts | Asparagus

PRIME CUTS & CLASSICS

8 OZ FILET MIGNON 56 GF | ***16 OZ RIB EYE STEAK** 55 GF
mashed potato / asparagus

LAMB RACK

rosemary-thyme marinade / purple cauliflower puree / bulgar wheat mélange / red wine reduction 49

BRAISED SHORT RIB

mashed potato / baby carrot / garlic / cippolini onion / shallot bordelaise 36 **GF**

PORTERHOUSE CHOP

16 oz / smoked maple apple puree / apple chutney / roasted delicata squash / sage & brown sugar **\$\$**

PAN ROASTED CHICKEN

sweet potato poivre / pattypan squash & brussels sprouts / demi 26 **GF**

HANDHELDS

NEW ENGLAND LOBSTER ROLL

5 oz maine lobster / toasted brioche bun / house fries
Available chilled with lemon mayo or warm sauteed in butter *market price* **GFA**

SHORT RIB GRILLED CHEESE

talleggio / american / heirloom tomato / house fries 21

*SEAGLASS BURGER

8 oz prime burger / bacon remoulade / pickled onion / butter lettuce heirloom tomato / american cheese / house fries 20 **GFA**

CRISPY FISH TACOS

fried haddock / chipotle aioli / pico de gallo / shredded lettuce french fries 20 **GFA**

SIDES | 8 | GF VA

MASHED POTATO | CHEF'S CHOICE VEGETABLE | LEMON RISOTTO
TRUFFLE FRIES parmesan / fresh herbs 9