



SHAREABLES

MUSSELS—THREE WAYS

Choose prep style. Served with toasted crostini. 21 **GFA**

White Wine & Garlic – herbs, butter

Spicy Tomato Fra Diavolo – chili, basil, garlic

Coconut Curry – lemongrass, ginger, lime, thai chilies

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

CALAMARI FRITTI

hand battered / banana peppers / chipotle aioli scallions 18

BAKED BRIE

puff pastry wrapped / fruit compote / crackers 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 **GF**

TUNA TARTARE

fresh bluefin / seasoned sushi rice / avocado mousse toasted sesame / wasabi 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

a 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 fraîche / roasted pumpkin seeds 7/11 **GF**

MAINE LOBSTER STEW

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

FRENCH ONION

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

**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 | **V** — Vegetarian

GFA — Gluten Free Available

VA — Vegetarian Available

LUNCH SALADS/BOWLS

BURRATA

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

ICEBERG WEDGE

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

BEET SALAD

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

HARVEST BOWL

crispy kale / roasted butternut squash & sweet potato tabouli / couscous / chickpeas / pickled onion citrus tahini vinaigrette 17 **GFA V**

CAESAR

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

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

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 / house fries 20 **GFA**

GRILLED CHICKEN SANDWICH

chipotle aioli / arugula / house fries / pickle 18 **GFA**

SIGNATURE DISHES

PAN SEARED SCALLOP RISOTTO

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

MAPLE DIJON GRILLED SALMON

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

NORTH ATLANTIC BAKED HADDOCK

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

STEAK FRITES

flat iron steak / house cut fries / chimichurri 29

FISH & CHIPS

malt vinegar / tartar / house fries 24

PAN ROASTED CHICKEN

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

BAKED LOBSTER MAC & CHEESE

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

SIDES | 8 | **GF VA**

MASHED POTATO

CHEF'S CHOICE VEGETABLE

LEMON RISOTTO

TRUFFLE FRIES

parmesan fresh herbs 9