



BRUNCH

BLOODYS & BUBBLIES

BLOODY MARYS

Seaglass Classic Bloody

Tito's Handmade Vodka + Bloody Mary Mix + Lemon, Lime & Olive Skewer + Celery 10

Angry Mary

Absolut Peppar Vodka + House Made Bloody Mary Mix Salt & Pepper Rim + Lemon, Lime & Olive Skewer Celery 10

Lobster Mary

Tito's Handmade Vodka + Bloody Mary Mix + Old Bay Spiced Rim + Duet of Lobster Claws + Lemon, Lime & Olive Skewer + Celery 16

Sriracha Maria

Don Julio Blanco Tequila + Bloody Mary Mix + Sriracha Lemon, Lime & Olive + Celery 10

Bloody Add Ons:

- Spice-Dusted Shrimp Cocktail Rimmer +2 each
- Fresh Shucked Oyster Shooter On the Side +3

MIMOSAS

Traditional Mimosa

Champagne + OJ 8.5

Blood Orange

Champagne + Blood Orange Puree + Orange Juice 9

POMosa

Champagne + Pomegranate Liqueur + Pomegranate Juice 9

Bellini

Champagne + Peach Liqueur + Puréed Peaches 9

MIMOSA EVERYONE?

Select a bottle of champagne and our bartenders will prepare and pour mimosas tableside for all guests to enjoy!

- Mionetto Prosecco Brut, Italy 36 + 3pp
- Segura Vidas Brut Reserva Cava, Spain 36 + 3pp
- Veuve Clicquot Brut Champagne, France 88 + 3pp

STARTERS

Sesame Ginger Brussels Sprouts

Ginger-Garlic Sauce + Sesame Seeds + Green Onions 9 V

Bangkok Shrimp

Crisp Butterflied Shrimp + Togarashi + Sweet Chili Sauce Crushed Peanuts + Scallions 18

Bang Bang Cauliflower

Sweet & Spicy Roasted Cauliflower + Bleu Cheese + Scallions Bang Bang Sauce + Toasted Coconut + Ranch Drizzle 13 GF

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

Lobster & Artichoke Dip

Four Cheese Blend with Artichoke Hearts + Spinach & Roasted Pimento + Vegetable Batonettes + Pita Chips 18 GF

Pork & Ginger Pot Stickers

Pan Fried Dumplings + Ponzu-Ginger Miso Sauce Pea Shoots & Scallions 11

Classic Style Mussels

Chablis + Lemon + Parsley + Garlic Butter 13 GF

*Black Tiger Shrimp Cocktail

Fresh Colossal Shrimp (5) + Cocktail Sauce + Lemon 18 GF

*Cape Cod Oysters

Cocktail Sauce + Horseradish + Ginger Mignonette 6 for 18 GF

EGGS & OMELETS

Served with Maine Blueberry Muffin + Warm Croissant Breakfast Tots + Fruit

Crab Cakes Benedict

Poached Eggs + Maryland Jumbo Lump Crab Cakes Thick Cut English Muffin + Hollandaise Sauce 24

Bravocado

Poached Eggs + Sliced Avocado + Oven Roasted Tomatoes Artichokes + Rustic Sourdough Toast + Red Onion Honey Jam Hollandaise Sauce 16 V

Seaglass Open Faced Sammie

Maple Sausage + Fried Eggs + English Muffin + Smoked Gouda Cheese Sauce 13

New England Omelet

Applewood Smoked Bacon + Plum Tomatoes + Baby Spinach Vermont Cheddar 14

Duet of Breakfast Lobster Tacos

Scrambled Eggs + Maine Lobster + Salsa + Avocado Scallions + Chipotle Aioli Jack Cheddar 18

CHOWDER & SOUPS

Butternut Squash Bisque

Dried Cranberry + Toasted Pumpkin Seeds + Smoked Gouda 6/8

New England Clam Chowder

Surf Clams + Bacon + Baby Red Potatoes + Sweet Cream 7/9

French Onion

Vidalia & Bermuda Onions + Rich Bouillon + Toasted Croûte Swiss Cheese 8

Maine Lobster Stew

Lobster Meat + Rich Lobster Broth + Cream + Milk + Paprika Touch of Sherry 16 GF

CREATING A SAFE & HAPPY DINING EXPERIENCE

Our Promise to You ServSafe Certified Team Members | Daily Staff Health Checks & Face Masks Required | Sanitizing & Disinfecting of Premises and Each Dining Area After Every Use | Social Distancing | Frequent Handwashing

Your Promise to Us Wear Masks to Enter/Exit & While Using Common Areas | Use Hand Sanitizer Upon Arrival | Practice Social Distancing & No Group Congregating | Stay Home if You Are Sick



SUNDAY LUNCH

LOBSTER!

Lobster Scampi

Plum Tomato + Shallots + White Wine Parsley + Parmesan + Crushed Garlic Butter + Linguine 29

Lobster Mac 'n Cheese

Maine Lobster + Four Cheese Mornay Sauce + Cavatappi + Toasted Bread Crumbs 25

Lobster Tacos

Maine Lobster + Roasted Corn, Poblano & Tomato Salsa + Avocado Iceberg + Chipotle Aioli 24

TASTE OF NEW ENGLAND TRIO

Seaglass Guest Favorite!

Classic Maine Lobster Roll
Cup of Creamy Clam Chowder
Traditional Steamed Mussels
32

New England Style Lobster Roll

Classic 5 oz Maine Lobster + Light Mayo Butter Lettuce + Toasted Torpedo Roll Crispy Fries + Dill Pickle 24

**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 — can be prepared Gluten Free
V — Vegetarian

SUMMER BOWLS & SALADS

Tex Mex

Mixed Baby Greens + Roasted Corn, Tomato & Poblano Salsa Avocado Shaved Black Olives + Pepper Jack Cheddar + Crispy Tortilla Strips Honey-Lime Vinaigrette 15 **GF V**

California Cobb

Heirloom Tomatoes + Smoked Bacon + Hard Boiled Egg + Scallions + Avocado Bleu Cheese + Chopped Iceberg + Romaine + Red Wine Vinaigrette 16 **GF**

SIGNATURE TUNA POKE BOWL

***Rare Sesame Encrusted Tuna + Seaweed Salad Sticky Rice**
Pickled Cabbage & Carrot + Avocado Lime-Ginger Teriyaki
Sriracha Aioli + Wonton-Wasabi Crunch 25 **GF**

Classic or Grilled Caesar

Hearts of Romaine + Garlic Croutons + House-Made Dressing White Anchovies 9

Garden Salad

Mixed Baby Lettuces + Assortment of Seasonal Vegetables + Choice of Dressing 7/9 **GF V**

ADD ON'S All Gluten Free

***Rare Ahi Tuna** 11
***Haddock or Salmon** 11
Black Tiger Shrimp 10
Pan Seared U10 Scallops 11
Grilled Chicken 6
Lobster Salad 15

SPICE IT UP

Straight Up Salt & Pepper
Blackened
Sesame-Encrusted
Lemon Pepper
Togarashi
Bronzed

SIGNATURE ENTRÉES

Shrimp Scampi

Plum Tomatoes + Shallots + White Wine + Parsley + Parmesan + Crushed Garlic Butter + Linguine 27

Seared U10 Sea Scallops

Lobster, Tomato & Mushroom Risotto + Shaved Asparagus + Parmesan Truffle Oil + Baby Arugula 35 **GF**

Sweet Italian Sausage Bolognese

Spaghetti Squash + Sausage-Tomato Ragu + Sage + Prosciutto & Cheese Tortellini + Nutmeg + Toasted Pine Nuts + Parmesan 24

New England Baked Haddock

Herb & Butter Bread Crumb Topping + Mashed Potatoes + Roasted Seasonal Vegetable Mélange 24

Chicken & Butternut Squash Alfredo

Braised Chicken + Sweet Sausage + Sage Leaves + Roasted Butternut Squash Smoked Gouda + Prosciutto & Cheese Tortellini + Broccoli Rapini 25

HANDHELDS

Served with Crispy Fries + Dill Pickle Spear

Shorebird

Crispy Cajun Chicken + Creamy Ranch + Sharp Cheddar + Applewood Smoked Bacon + Lettuce + Tomato 15

Fresh North Atlantic Haddock Sandwich

Fresh Fried, Baked or Blackened Haddock + Housemade Tartar Sauce Green Leaf Lettuce + Garden Tomato + Potato Roll 18

*Prime 8 oz Black Angus Burger

Choice of Swiss, American or Cheddar + Lettuce + Tomato + Potato Roll 16
Add mushrooms, caramelized onions, avocado or hickory smoked bacon 2 ea

The Beyond Meatless Burger

100% Plant Based Patty + Vermont Cheddar + Lettuce + Tomato + Avocado Sriracha Aioli + Potato Roll 15