



RESTAURANT • LOUNGE

# MENU

## 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 V

### 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 + Green Leaf Lettuce + 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

13/15 Shrimp (6) + Cocktail Sauce + Lemon Horseradish 18 GF

### \*Cape Cod Oysters

Cocktail Sauce + Horseradish + Ginger Mignonette 6 for 18 GF

## CHOWDER & SOUPS

### Butternut Squash Bisque

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

### 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 8

### Maine Lobster Stew

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

## HARVEST BOWLS & SALADS

### Autumn Chillin'

Shaved Brussels Sprouts + Roasted Honey Crisp Apple Roasted Butternut Squash + Dried Cranberries Candied Walnuts + Vermont Cheddar + Maple Dijon Vinaigrette 15 GF V

### Shades of Fall

Duet of Beets + Goat Cheese + Candied Pecans Baby Arugula + Dried Blueberry Chutney + Crisp Shallots Bordeaux Vin 15 GF V

### SIGNATURE TUNA POKE BOWL

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

### 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

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

### Classic or Grilled Caesar

Hearts of Romaine + Garlic Croutons + Traditional 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 GF

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

### SPICE IT UP

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

### CREATING A SAFE, HEALTHY & 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 Socially Distanced Seating | Frequent Handwashing

#### Your Promise to Us

Wearing of Masks to Enter/Exit & While Using Common Areas | Using Hand Sanitizer Upon Arrival | Practicing Social Distancing & No Group Congregating | Staying Home if You Are Sick



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# ENTRÉES

## LOBSTER!

### Lobster Scampi

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

### Lobster Mac & Cheese

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

### TASTE OF NEW ENGLAND TRIO

Seaglass Guest Favorite!

**Classic 5 oz Maine Lobster Roll  
Cup of Creamy Clam Chowder  
Traditional Steamed Mussels 32**

### Lobster Tacos

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

### New England Style Lobster Roll

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

## SIDES

Roasted Brussels Sprouts 6  
Asparagus 6  
Broccoli Rabe 5  
Roasted Seasonal Vegetables 5  
Mashed Potatoes 4  
Mac & Cheese 5

*\*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**

## THE FISH MARKET

### \*Maple Dijon Salmon

Roasted Spaghetti Squash + Shaved Brussels Sprouts + Toasted Pine Nuts Maple Dijon Sauce 27 **GF**

### Pan Seared Haddock Florentine

Spinach & Artichoke Ravioli + Roasted Bell Peppers + Sundried Tomatoes Oregano Lemon Butter Sauce + Parmesan 28

### 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**

### New England Baked Haddock

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

## THE BUTCHER'S CORNER

### Lamb Osso Bucco

Wild Mushroom Ravioli + Broccoli Rabe + Black Mission Figs + Roasted Mushroom Jus Lié 28

### Duet of Duck

Pan Roasted Breast & Confit Leg of Duck + Potato Gnocchi + Caramelized Shallots + Shaved Brussels Sprouts + Tart Black Cherry Glace 30

### \* 8 oz Filet Mignon

Mashed Potatoes + Roasted Asparagus + House Made Steak Sauce 39 **GF**

### \*14 oz Ribeye Steak

Herb Roasted Baby Potatoes + Mélange of Beets, Carrots & Brussels Bistro Sauce 32 **GF**

### Chicken & Butternut Squash Alfredo

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

### Sweet Italian Sausage Bolognese

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

## 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 + House Made 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

### The Beyond Meatless Burger

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

Add Mushrooms, Caramelized Onions, Avocado or Hickory Smoked Bacon 2 ea