



STARTERS

Original Seaglass Jumbo Lump Crabcake

5 oz Pan Seared Old Bay Seasoned Maryland Style Jumbo Lump Crab Meat + Tropical Mango Salsa + Green Leaf Lettuce Chipotle Aioli 24

Classic Style Mussels

White Wine + Garlic + Lemon + Shallots + Parsley 16 **GF**

Local Cheese Plate

Local Artisanal Cheeses + Fig Jam + Candied Walnuts + Dried Fruit + Grilled Baguette 18

NEW ENGLAND SHELLFISH TOWER

Poached Lobster Tail (8oz) + Jumbo Shrimp (12) + Local Oysters (12) + Snow Crab Claws + Ahi Tuna Tartar + Black Pepper Mignonette + Cocktail Sauce + Fresh Lemon 110
Pair with a Split of Cantine Maschio Prosecco Brut 11

*Black Tiger Shrimp Cocktail

13/15 Shrimp (6) Gently Poached with Lemon & Sea Salt Horseradish + Cocktail Sauce 18 **GF**

*Local Oysters on the Half

(6) Oysters Served on a Bed of Crushed Ice with Horseradish Cocktail Sauce & Ginger Mignonette 18 **GF**

Mediterranean Platter

Hummus + Eggplant Tapenade + Country Olive Mix Marinated Pepper Salad + Local Goat Cheese Fritter Olive Crostini + EVOO & Balsamic 24

Pork & Ginger Pot Stickers

Pan Fried Dumplings + Sweet Ginger Soy Glaze Green Onions 14

Bang Bang Cauliflower

Sweet & Spicy Roasted Cauliflower + Chili Glaze + Scallions Creamy Ranch + Toasted Coconut + Blue Cheese 14 **GF V**

CHOWDERS & SOUPS

Seasonal Soup of the Day

Ever changing, always fresh 8/9

New England Clam Chowder

Chopped Clams + Smoked Bacon + Celery + Onion Thyme + Red Potatoes + Cream 7/9

French Onion

Caramelized Spanish & Bermuda Onions + Rich Bouillon Brioche Crostini + Swiss Cheese 9

Maine Lobster Stew

Claw & Knuckle Lobster Meat + Rich Lobster Velouté Smoked Paprika + Cream + Touch of Sherry 19 **GF**

SALADS & BOWLS

Roasted Vegetable Power Bowl

Cauliflower + Sweet Potatoes + Blueberries + Walnuts Baby Kale + Shredded Red Cabbage + Sunflower Seeds + Citrus Tahini Dressing 14 **V**

Strawberry Fields Salad

Strawberries + Goat Cheese + Pickled Red Onions + Baby Greens Marcona Almonds + Orange Honey Dressing 16 **GF V**

Tuna Poke Bowl

*Rare Tuna + Seaweed Salad + Sticky Rice + Pickled Cabbage & Carrot + Avocado + Lime-Ginger Teriyaki + Sriracha Aioli Wonton-Wasabi Crunch 30 **GF**

Tex Mex Bowl

Mixed Baby Greens + Roasted Corn, Tomato & Poblano Salsa Avocado + Shaved Black Olives + Pepper Jack Cheddar Crispy Tortilla Strips + Honey-Lime Vinaigrette 14 **GF V**

Classic or Grilled Caesar

Hearts of Romaine + Italian Herb Baked Croutons Creamy Caesar Dressing + White Anchovies 13

Garden Salad

Mélange of Seasonal Vegetables + Mixed Baby Lettuces Choice of Dressing 9/13 **GF V**

ADD ON'S All GF

Haddock 14

Salmon 16

Black Tiger Shrimp 16

Pan Seared Scallops 22

Grilled Chicken 9

SPICE IT UP

Straight Up Salt & Pepper

Blackened OR Bronzed

7 Spice—Togarashi

Lemon Pepper

Sesame-Encrusted

FROM THE SEA

Haddock Florentine

Pan Seared Haddock + Spinach Ravioli Artichokes + Roasted Bell Peppers San Marzano Tomatoes + Lemon & Herb Butter Sauce + Parmesan 30

Sesame Crusted Salmon

Pineapple + Coconut Salsa + Coconut Rice Stir Fried Vegetables + Sweet Chili Sauce 34

Pan Seared Georges Bank Scallops

Sweet Corn Risotto + Lobster Butter Sauce + Pea Shoots 38 **GF**

Butter Poached Maine Lobster Tail

Lobster & Fennel Mashed Potato + Grilled Asparagus + Summer Corn Tomato Butter Sauce *Market Price*

Traditional New England Seafood Casserole

Scallops + Shrimp + Haddock + Lobster + Sherry Butter Sauce + Mashed Potatoes + Seasonal Vegetables 36

Scampi

Grape Tomatoes + Garlic + Shallots + White Wine + Vermont Butter + Parmesan Parsley + Linguine **CHICKEN** 28 **SHRIMP** 32 **LOBSTER** *Market Price*

New England Baked Haddock

Old Bay Spiced Ritz + Roasted Seasonal Vegetables + Mashed Potatoes + Lemon 30

FROM THE FARM

Chicken Scallopini

Sundried Tomato Basil Cream Sauce + Garlic Mashed Potatoes 32

Duo of Summer Duckling Seared Breast and Crispy Confit

Crispy Duck Fat Potatoes + Shiitake Mushrooms + Brussels Sprouts + Wilted Baby Kale Blackberry Red Wine Vinegar Reduction 34 **GF**

Braised Beef Short Rib

Wild Mushroom Risotto + Sautéed Broccoli Rabe + Summer Truffle Oil 36

STEAK HOUSE CLASSICS

Premium steaks, sides and sauces

SIGNATURE STEAKS

FILET MIGNON | 8 oz | 49

LONG BONE TOMAHAWK CHOP | 32 oz | 85

PRIME NEW YORK SIRLOIN | 16 oz | 58

RIB EYE | 14 oz | 52

HALF ROASTED BRICK CHICKEN | 32 oz | 30

CREATE YOUR OWN SURF & TURF!

Add: Full or 1/2 Lobster Tail | *Market Price* (4) Grilled Jumbo Shrimp | 16

SAUCES

CLASSIC BEARNAISE | AU POIVRE | BLUE CHEESE CREAM

TRADITIONAL BORDELAISE | HORSERADISH CREAM 6 **GF**

BUTTERS

CAFÉ DE PARIS 4 | BLACK WINTER TRUFFLE 6 **GF**

ON THE SIDE

HOUSE MASHED + SEASONAL VEG 8 | 16 **GF**

LOBSTER MAC & CHEESE 16 | 32

LOADED SCALLOP POTATO | Cheddar + Scallions + Bacon + Sour Cream 8 | 16 **GF**

TRUFFLE & PARMESAN FRIES | Garlic Aioli 9 | 18

CREAMED SPINACH | Parmesan + Brioche Crumbs 7 | 14 **GF**

HERB ROASTED CREMINI MUSHROOMS 7 | 14 **GF**

GRILLED JUMBO ASPARAGUS 8 | 16 **GF**

HANDHELDS

Served with Seasoned Fries & Pickle Spear

Fresh Haddock Sandwich

Haddock Filet Served Pan Seared, Blackened, Fried or Broiled + New England Style Tartar Sauce Green Leaf Lettuce + Vine Ripe Tomato + Toasted Brioche 24

New England Lobster Roll

Classic 5 oz Maine Lobster + Touch of Mayo + Celery + Green Leaf Toasted Brioche *Market Price*

Crispy Tacos

Shredded Iceberg & Cabbage + Pico de Gallo + Chipotle Aioli + Flour Tortillas

FRIED HADDOCK 3 for 24 **LOBSTER** *Market Price*

The Boardwalk

Crispy Cajun Chicken Breast + Vermont Cheddar + Hickory Smoked Bacon Green Leaf Lettuce + Vine Ripe Tomato + Creamy Ranch + Toasted Brioche 18

*8 oz Prime Burger

Prime 8 oz Burger + Choice of Cheese + Vine Ripe Tomato + Green Leaf Lettuce Toasted Brioche 16 *Add Avocado or Hickory Smoked Bacon 2 ea*

The Beyond Meatless Burger

100% Plant Based Patty + Vermont Cheddar + Avocado + Chipotle Aioli Vine Ripe Tomato + Green Leaf Lettuce + Toasted Brioche 17 **V**

*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**