

~ APPETIZERS ~

- Oysters Rockefeller** \$12
Traditional rockefeller style
- Clams Casino** \$11
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$12
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp**\$11
Crispy Gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp**..... \$12
Mango pico de gallo, Sambal mango gelee
- Fried Calamari**.....\$12
Tossed with parmesan, herbs and garlic
- Steamed Clams**..... \$13
- Tuna Tartare*** \$12
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops**.....\$15
Raspberry chipotle compote
- Crab Cake** \$13
Roasted spring onion aioli & crispy shallots
- Grilled Octopus**..... \$15
Green Goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers
- 1 Quarter Pound Lobster Roll**..... \$20
- 1 Quarter Pound Crab Roll**..... \$15

sea to table

SINCE 1895

A 10% gratuity will be added to your bill when ordering takeout

~ RAW BAR OPTIONS ~

"We offer a daily variety of oysters. Our staff is pleased to inform you of today's selection and particular tasting notes."

- 1/2 Dozen Clams*** \$8
- 1/2 Dozen Oysters*** \$14
- Dozen Clams***\$13
- Dozen Oysters*** \$24
- Chilled Sampler***\$24
4 Shrimp Cocktail, 4 Bluepoints, 3oz Colossal Crab
- Tower***\$59
12 Oysters, 6 Clams, 12 Jumbo Cocktail Shrimp, Poached Mussels & Colossal Crabmeat
- Tower***\$99
1 lb Alaskan King Crab Legs, 2 Lobster Tails, 1 lb Cocktail Shrimp, 12 Oysters

~ SOUPS & SALADS ~

- New England Clam Chowder**.....\$8
- Crab Bisque**\$9
- Oyster Stew**.....\$12
Cream, butter, oyster liquor, 3 plump oysters served with oyster crackers
- House Salad** \$8
- Caesar Salad**\$10
- Tomato & Burrata Salad**.....\$12
Heirloom tomato, warm burrata, pesto butter, tomato vinaigrette, toasted pistachio, served over summer greens
- Pork Belly Bibb Wedge**.....\$13
Butter lettuce, heirloom tomato, rendered pancetta, cubed pork belly, blue cheese dressing

~ LOBSTER TAILS ~

South African Lobster Tails

- Two 5oz Tails**\$36
Saffron risotto, grilled broccoli, vanilla orange blur blanc
- Surf & Surf**\$41
One Broiled Jumbo Crab Cake w/ Two 5 oz. South African Lobster Tails
- Seafood Fest**.....\$54
Two South African Lobster Tails, 1/2 lb. Alaskan King Crab, Dozen Steamed Clams

- Surf & Turf** \$46
6 oz Filet, 5 oz. Lobster Tail, Colossal Crab, Oyster Butter, sautéed spinach & parmesan crusted fingerling potatoes

~ FROM THE TURF ~

- 6 oz Filet*** \$32
- 8 oz Filet***\$36
- 12 oz Strip***\$29
- 20 oz Ribeye*** \$41
- Stuffed Chicken**..... \$28
Stuffed w/ burrata, parmesan, arugula. Served over linguini, smoked onion Carbonaro sauce, crispy pancetta

Entrée Additions:

- Sautéed Mushrooms or Onions.....\$3
- Add 2 Seared U/10 Scallops \$9
- Add 3oz Colossal Crabmeat.....\$9
- Add 5 oz Lobster Tail.....\$10
- Add 6 oz Crab Cake.....\$17
- Add 2-5 oz Lobster Tails.....\$19
- Add 1/2 lb King Crab.....\$21

~ HOUSE SPECIALTIES ~

- House Specialty Crabcake**.....\$26
All crab, no filler
- Lump Crab**.....\$26
Served warm with brown butter
- Crab Rolls**.....\$27
2 Toasted buns, stuffed with a quarter pound of crab each, served with french fries
- Lobster Rolls**.....\$37
2 Toasted buns, stuffed with a quarter pound of lobster each, served with french fries
- Broiled Seafood Combo #1**.....\$29
Lump crab, haddock, shrimp, scallops and stuffed mushroom
- Broiled Seafood Combo #2**.....\$36
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom
- Fried Seafood Combination** \$29
Crabcake, shrimp, scallops and fillet of haddock
- 1.5 lb Alaskan King Crab legs**..... \$52
Legs, Knuckles and Claws
- Paella**..... \$33
lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables
- Seafood Fra Diabolo**..... \$29
Shrimp, scallops, mussels, calamari and clams sautéed in a spicy red sauce over linguini
- Seafood Bolognese**..... \$30
Colossal lump crab, shrimp, scallops, parmesan crisp, linguini
- Seafood Mascarpone**..... \$31
Haddock, shrimp & scallops sautéed in a rich sauce of roasted garlic & mascarpone cheese, roasted red pepper & spinach. Lobster ravioli
- Salmon**..... \$28
Pineapple teriyaki BBQ sauce, jasmine rice, wilted greens
- Chilean Sea Bass**\$35
Brown butter roasted butternut squash, red quinoa, butternut squash puree, bacon and maple braised collard greens
- Broiled Haddock**.....\$27
Over house chowder, crispy fingerling potatoes, sautéed spinach, middleneck clams
- Pan Seared Scallops**..... \$33
Creamed corn risotto, candied bacon & sautéed spinach

Consuming raw or undercooked foods has the potential to cause foodborne illness. All items that fall under this category will be marked by an asterisk by the item

MARTINIS

Blood Orange \$10

Citrus vodka, blood orange vodka, fresh blood orange

White Peach \$10

Peach vodka, triple sec, lime, white cranberry

Espresso \$11

Vanilla vodka, kahlua, espresso

Red Moon Manhattan \$12

Makers Mark, sweet vermouth, pinot noir float, bitters

Green Tea Martini \$11

Jameson, Peach schnapps, house honey syrup, sour

Youell's Elite \$15

Stoli elite vodka, brine, blue cheese stuffed olives

The Sparkling Pear \$13

Grey Goose La Poire, elderflower liquor, champagne

COCKTAILS

House Recipe Sangria \$9

Choice of Red, White, Raspberry Lemonade or Spiced Apple

Mango Mojito \$10

Mango rum, fresh mango, lime, mint, simple

Gus's Old Fashioned \$13

Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange

Vanilla Pear Mule \$9

Vanilla vodka, pear vodka, lime, ginger beer

Crown Apple Mule \$10

Crown Apple, lime, ginger beer

Hendricks Cucumber Gimlet \$10

Hendricks gin, muddled cucumber, fresh lime, soda

Sunset Margarita \$11

1800 Silver, Cointreau, sour, Gran Marnier float, salt

Orange Cream Crush \$10

Pinnacle whipped vodka, orange vodka, fresh oj

WINE POURS

-REDS-

PINOT NOIR

	<u>G</u>	<u>B</u>
PROVERB-CA	8	25
BRIDLEWOOD-CA	10	35
ERATH-OR	12	45

CABERNET

PROVERB-CA	8	25
SHOOTING STAR-LAKE COUNTY	11	38
DAOU-PASO ROBLES	13	48

OTHER REDS

PROVERB MERLOT-CA	8	25
APOTHIC RED BLEND-CA	9	32
ALAMOS MALBEC-ARGENTINA	10	33
NOBLE VINES MERLOT-LODI	11	39

-WHITES-

PINOT GRIGIO

	<u>G</u>	<u>B</u>
PROVERB-CA	8	25
FERRARI CARANO-SONOMA	10	36
VOGA-ITALY	11	40

CHARDONNAY

PROVERB-CA	8	25
WILLIAM HILL-CA	10	35
LAGUNA RANCH-RRV	12	45
BUTTER-CA	13	49

SAUVIGNON BLANC

PROVERB-CA	8	25
JOEL GOTT-CA	11	38
KIM CRAWFORD-NZ	13	50

OTHER WHITES

PROVERB ROSE-CA	8	25
EVOLUTION RIESLING-CV	9	36
FLEUR DE MER ROSE-FRANCE PIO	10	35
CESARE MOSCOTO-ITALY PIO	11	39
PROCECCO-ITALY		10

BEER OFFERINGS

DRAFT BEER-\$4

MILLER LITE
YUENGLING

DRAFT BEER-\$7

FUNK - ROTATING TAP
TROEGS-ROTATING TAP
BLANCHE DE BRUXELLES
STELLA ARTOIS
PERONI
SIERRA NEVADA PALE ALE
BELLS TWO HEARTED IPA
VICTORY-ROTATING TAP GUINNESS
GOOSE ISLAND IPA

BY THE BOTTLE-\$5

HEINEKEN
MICHELOB ULTRA
HEINEKEN N/A
COORSLIGHT
ANGRY ORCHARD
CORONA
BUD LIGHT
TRULY HARD SELTZER

TODAY'S DESSERTS -\$8

Key Lime Pie

Classic Florida style, graham cracker crust & creamy key lime filling

Classic Crème Brûlée

Traditional vanilla bean custard underneath brittle caramelized sugar (GF)

Chocolate Peanut Butter Crunch

A sweet layer of peanut butter with a crunchy corn chex crust with a thick ganache top (GF)

Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream cheese frosting 2x Winner Best of Philadelphia

Brown Butter Upside Down Cake

Served warm, topped with cinnamon ice cream and a brown butter caramel sauce

Welcome back!

Due to only being able to operate at 25% capacity we appreciate your respect of our tables time limits. Please observe a 90 minute time limit for all tables.

Thank You!