

~ 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 geleez
- 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
- 1/4 lb Chilled Lobster Roll**..... \$20
- 1/4 lb Chilled Crab Roll**..... \$15
- Burrata & Jam**.....\$9
Warm burrata, peach jam, spiced almonds, toasted crostini
- Crab Stuffed Mushrooms**.....\$12
- Prince Edward Island Mussels**...\$11
Fra Diablo sauce

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

Build Your Seafood Tower

Pick 5 or more items

- 6 Oysters*\$12
- 6 Clams*\$6
- 6 Cocktail Shrimp\$12
- 1/4 Colossal Crab Cocktail\$12
- Tuna Tartare*\$10
- 1/2LB Alaskan King Crab\$22
- 1/2LB South African Lobster Tails\$22
- 1LB Mussels\$11

~ SOUPS & SALADS ~

- New England Clam Chowder**.....\$8
- Crab Bisque**\$9
- House Salad** \$8
- Caesar Salad**\$10
- Winter Green Salad**.....\$11
Red and green endive frisee, mixed greens, candied apples, dried cranberries, goat cheese, smoked pear and apple vinaigrette
- Blue Cheese Wedge**.....\$11
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

~ LOBSTER TAILS ~

South African Lobster Tails

- Two 5oz Tails**.....\$36
- Surf & Surf**\$41
One broiled jumbo crab cake w/ two 5oz. south african lobster tails
- Seafood Fest**.....\$54
Two south african Lobster tails, 1/2 lb. alaskan king crab, dozen steamed clams

~ FROM THE TURF ~

- 6 oz Filet*** \$34
- 8 oz Filet***\$39
- 12 oz Strip***\$29
- 20 oz Ribeye*** \$45

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.....\$22
- Add 1/2 lb King Crab.....\$22
- Add Grilled Shrimp.....\$7

~ HOUSE SPECIALTIES ~

- House Specialty Crabcake**.....\$26
All crab, no filler
- Lump Crab**.....\$26
Served warm with brown butter
- Crab Rolls**.....\$27
2 Toasted buns, each stuffed with a quarter pound of chilled crab, served with french fries
- Lobster Rolls**.....\$37
2 Toasted buns, each stuffed with a quarter pound of chilled lobster, 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

~ PASTAS ~

- Seafood Fra Diablo**..... \$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
- Colossal Crab Pasta**.....\$28
Colossal lump crab, white wine garlic, spinach, tomatoes, linguini
- Shrimp Scampi**.....\$26
- Chicken Francese**.....\$26

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, 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-LAKECOUNTY	11	38
DAOU-PASOROBLES	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
	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 FLEUR	9	36
DE MER ROSE-FRANCE PIO	10	35
CESARE MOSCOTO-ITALY PIO	10	39
PROCECCO-ITALY	11	39
		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
GOOSE ISLAND IPA
GUINNESS
SOUTHERN TIER PUMPKING

BY THE BOTTLE-\$5

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

TODAY'S DESSERTS -\$8

Pumpkin Cheesecake

Graham cracker crust, pumpkin & cream cheese 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 50% capacity we appreciate your respect of our tables time limits.

Please observe a 90 minute time limit for all tables.

Thank You!