

sea to table

SINCE 1895

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

~ 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	\$14
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 Crab Roll	\$15
Crab Stuffed Mushrooms	\$12
Prince Edward Island Mussels ...	\$11
Fra Diablo sauce	

~ 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
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	\$11
Add 6 oz Crab Cake	\$17
Add 2 - 5 oz Lobster Tails	\$20
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	
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 - 1/4lb Alaskan King Crab legs	\$57
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	
Chicken Alfredo Gnocchi	\$26
Grilled chicken, rich alfredo sauce, roasted tomatoes, pan seared gnocchi	
Shrimp Scampi	\$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

18% Gratuity will be applied for parties of 5 or more

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

WINE POURS

-REDS-

PINOT NOIR

PROVERB-CA 8
CASTLE ROCK- WILLAMETTE VALLEY 12

CABERNET

PROVERB-CA 8
SHOOTING STAR-LAKECOUNTY 11
DAOU-PASO ROBLES 13

MERLOT

PROVERB MERLOT-CA 11
NOBLE VINES MERLOT - LODI 8
HYATT VINYARDS - WA 9

OTHER REDS

APOTHIC RED BLEND - CA 9
ALAMOS MALBEC - ARGENTINA 10

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
ALTO VENTO-ITALY 9

CHARDONNAY

PROVERB-CA 8
WILLIAM HILL - CA 10
BUTTER-CA 13

SAUVIGNON BLANC

PROVERB-CA 8
JOEL GOTT-CA 11
KIM CRAWFORD - NZ 13

OTHER WHITES

PROVERB ROSE-CA 8
FLEUR DE MER ROSE - FRANCE 10
VILLA SORANO RIESLING-ITALY 9
PIO CESARE MOSCOTO - ITALY 11
PIO 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
GOOSE ISLAND IPA
GUINNESS
SOUTHERN TIER PUMKING

BY THE BOTTLE-\$5

HEINEKEN
MICHELOB ULTRA
HEINEKEN N/A
COORS LIGHT
ANGRY ORCHARD
CORONA
BUDLIGHT

TODAY'S DESSERTS -\$8

Pumpkin Cheesecake

Graham cracker crust, creamy 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

Due to only being able to accommodate a 50% capacity please respect our 90 minute time limit

LUNCH MENU

Available Saturdays from 11-3 & Sunday from 10-1:30

HANDHELDS

All served with french fries

Crab bisque smothered fries for an additional \$3

Bang Bang Shrimp Tacos.....\$12

3 flour tortillas, classic bang bang shrimp, zesty red cabbage slaw & lime cilantro sauce

Pork Belly BLT.....\$15

Thinly sliced pork belly, arugula, sliced tomatoes, house made smoked mozzarella, pesto aioli

Walnut Street Burger.....\$16

Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, crispy shallots & a fried egg

Crab Cake Sandwich\$15

Maryland style crab cake, citrus aioli, spring mix

Shrimp Po Boy.....\$14

Fried shrimp, sliced tomato, arugula, chipotle aioli

Crab Roll\$15

Toasted bun, stuffed with a quarter pound of chilled crab