

# sea to table

## SINCE 1895

A 15% service charge will be added in lieu of gratuity

### ~ APPETIZERS ~

<b>Oysters Rockefeller</b> .....	<b>\$12</b>
Traditional rockefeller style	
<b>Clams Casino</b> .....	<b>\$11</b>
Baked with peppers, onions and bacon	
<b>Colossal Crab Cocktail</b> .....	<b>\$12</b>
<b>Jumbo Shrimp Cocktail</b> .....	<b>\$12</b>
<b>Bang Bang Shrimp</b> .....	<b>\$11</b>
Crispy gulf shrimp tossed in our spicy remoulade	
<b>Coconut Shrimp</b> .....	<b>\$12</b>
Mango pico de gallo, sambal mango gelee	
<b>Fried Calamari</b> .....	<b>\$12</b>
Tossed with parmesan, herbs and garlic	
<b>Steamed Clams</b> .....	<b>\$13</b>
<b>Tuna Tartare*</b> .....	<b>\$12</b>
Sashimi grade tuna, sesame soy dressed served over guacamole and chips	
<b>Bacon Wrapped Scallops</b> .....	<b>\$14</b>
Raspberry chipotle compote	
<b>Crab Cake</b> .....	<b>\$13</b>
Roasted spring onion aioli & crispy shallots	
<b>Grilled Octopus</b> .....	<b>\$15</b>
Green goddess aioli, tabbouleh couscous, grilled cucumber, Fresno peppers	
<b>1/4 lb Chilled Crab Roll</b> .....	<b>\$15</b>
<b>Crab Stuffed Mushrooms</b> .....	<b>\$12</b>
<b>Prince Edward Island Mussels</b> ...	<b>\$11</b>
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."

<b>1/2 Dozen Clams*</b> .....	<b>\$8</b>
<b>1/2 Dozen Oysters*</b> .....	<b>\$14</b>
<b>Dozen Clams*</b> .....	<b>\$13</b>
<b>Dozen Oysters*</b> .....	<b>\$24</b>

### BUILD YOUR SEAFOOD TOWER

Pick 5 or more items

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

### ~ SOUPS & SALADS ~

<b>New England Clam Chowder</b> .....	<b>\$8</b>
<b>Crab Bisque</b> .....	<b>\$9</b>
<b>House Salad</b> .....	<b>\$8</b>
<b>Caesar Salad</b> .....	<b>\$10</b>
<b>Blue Cheese Wedge</b> .....	<b>\$11</b>
Iceberg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing	

### ~ LOBSTER TAILS ~

#### South African Lobster Tails

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

### ~ FROM THE TURF ~

<b>6 oz Filet*</b> .....	<b>\$34</b>
<b>8 oz Filet*</b> .....	<b>\$39</b>
<b>12 oz Strip*</b> .....	<b>\$29</b>
<b>20 oz Ribeye*</b> .....	<b>\$45</b>

#### Entrée Additions:

Sautéed Mushrooms or Onions.....	\$3
Add Pan seared 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 ~

<b>House Specialty Crabcake</b> .....	<b>\$26</b>
All crab, no filler	
<b>Lump Crab</b> .....	<b>\$26</b>
Served warm with brown butter	
<b>Crab Rolls</b> .....	<b>\$27</b>
2 Toasted buns, each stuffed with a quarter pound of chilled crab, served with french fries	
<b>Broiled Seafood Combo #1</b> .....	<b>\$29</b>
Lump crab, haddock, shrimp, scallops and stuffed mushroom	
<b>Broiled Seafood Combo #2</b> .....	<b>\$36</b>
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom	
<b>Fried Seafood Combination</b> .....	<b>\$29</b>
Crabcake, shrimp, scallops and fillet of haddock	
<b>1 - 1/4lb Alaskan King Crab legs</b> .....	<b>\$57</b>
Legs, knuckles and claws	
<b>Paella</b> .....	<b>\$33</b>
Lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables	

### ~ PASTAS ~

<b>Seafood Fra Diablo</b> .....	<b>\$29</b>
Shrimp, scallops, mussels, calamari and clams sautéed in a spicy red sauce over linguini	
<b>Seafood Bolognese</b> .....	<b>\$30</b>
Colossal lump crab, shrimp, scallops, parmesan crisp, linguini	
<b>Colossal Crab Pasta</b> .....	<b>\$28</b>
Colossal lump crab, white wine garlic, spinach, tomatoes, linguini	
<b>Chicken Alfredo Gnocchi</b> .....	<b>\$26</b>
Grilled chicken, rich alfredo sauce, roasted tomatoes, pan seared gnocchi	
<b>Shrimp Scampi</b> .....	<b>\$26</b>

\*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  
ERATH - WILLAMETTE VALLEY 13  
CASTLEROCK-WILLAMETTE VALLEY 12

#### CABERNET

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

#### MERLOT

PROVERB MERLOT-CA 8  
NOBLE VINES MERLOT - LODI-HYATT 10  
VINYARDS-WA 11

#### OTHER REDS

APOTHIC RED BLEND - CA 9  
ALAMOS MALBEC - ARGENTINA 11

### -WHITES-

#### PINOT GRIGIO

PROVERB-CA 8  
ALTO VENTO-ITALY 10  
JOSHUA CELLARS - CA 12

#### 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 VILLA 11  
SOREN RIESLING-ITALY PIO 9  
DR LOOSEN RIESLING - GERMANY 11  
CESARE MOSCOTO - ITALY PIO 11  
PROSECCO - 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  
VICTORY-ROTATING TAP

### BY THE BOTTLE-\$5

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

## TODAY'S DESSERTS -\$8

### New York Style Cheesecake

Graham cracker crust, 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**

## BRUNCH MENU

AVAILABLE EVERY  
SATURDAY & SUNDAY  
10am - 2pm  
Scan the QR CODE below  
to view our menu



## GIFT CARDS

Scan the QR CODE below to  
purchase mailed physical  
gift cards or an Emailed  
Electronic Gift card

