

sea to table

SINCE 1895

Feature Menu

Salad Special.....\$11

Mixed field greens, quick pickled grapes, goat cheese, apple batons, cinnamon vinaigrette

Chilean Sea Bass \$35

Pan seared, sautéed rainbow swiss chard, roasted fingerlings, oregano pesto spread, lemon caper sauce

Surf & Turf \$47

6oz Filet, 5 oz. lobster tail, colossal crab, oyster butter, spinach & parmesan crusted potatoes, chimichurri

Pan Seared Scallops.....\$33

Citrus ginger sauce, pineapple fregula pasta, sautéed spinach

Grilled Salmon.....\$29

Crispy brussel sprouts and pork belly, parmesan mashed potato, house prepared bacon jam

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

~ 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
16 oz Ribeye*	\$39

Entrée Additions:

Sautéed Mushrooms or Onions.....	\$3
Add Pan seared Scallops	\$9
Add 3oz Colossal Crabmeat.....	\$9
Add 5 oz Lobster Tail	\$11
Add 6oz Filet Mignon.....	\$25
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

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
BROWNSTONE-CA 10

CABERNET

PROVERB-CA 8
SHOOTINGSTARLAKECOUNTY 11
DAOU-PASOROBLES 13

MERLOT

PROVERBMERLOT-CA 8
HYATT VINYARDS-WA 11

OTHER REDS

APOTHICREDBLEND-CA 9
ALAMOSMALBEC-ARGENTINA 11

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
ALTOVENTO-ITALY 10
JOSH 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
FLEURDE MER ROSE - FRANCEVILLA 11
SORENORIESLING-ITALYPIO 9
BLUE MOON RIESLING 11
CESARE MOSCOTO - ITALY 11
PIO PROSECCO - ITALY 10

BEER OFFERINGS

DRAFT BEER-\$4

MILLERLITE
YUENGLING

DRAFT BEER-\$7

FUNK - ROTATING TAP
TROEGS-ROTATING TAP
BLANCHE DE BRUXELLES
STELLA ARTOIS
PERONI
GUINNESS
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



Service Charge

Your check includes a 15% Service Fee. We have been mandated to reduce seating capacity resulting in our service staff working fewer hours and earning less. The service fee allows us to pay our servers a higher wage, and also insures that they can take full advantage of partial unemployment benefits and temporary supplement. No additional gratuity is necessary or expected but if you wish to leave extra you are welcome to.

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