

# sea to table

SINCE 1895

**APPETIZERS**

- Oysters Rockefeller** ..... \$12  
Traditional rockefeller style
- Clams Casino** ..... \$11  
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$13
- 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**.....\$14
- Tuna Tartare\*** ..... \$12  
Sashimi grade tuna, sesame soy dressed served over guacamole and chips
- Bacon Wrapped Scallops**.....\$14  
Raspberry chipotle compote
- Crab Cake** ..... \$15  
Spring onion aioli
- Grilled Octopus**..... \$15  
Green goddess aioli, tabbouleh couscous, grilled cucumber

**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."

- ½ Dozen Clams\* ..... \$8
- ½ 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 .....\$13
- Tuna Tartare\* .....\$10
- 1/2LB Alaskan Snow Crab .....\$19
- 1/2LB South African Lobster Tails .....\$24
- 1LB Mussels .....\$11

**BRUNCH MAINS**

- Lobster Benedict**.....\$18  
South african lobster meat, poached eggs,, english muffins, brown butter hollandaise, breakfast potatoes, mixed field greends
- Crabcake Benedict**.....\$16  
Maryland Style Crab cakes poached eggs,, english muffins, brown butter hollandaise, breakfast potatoes, mixed field greends
- Lobster Omelette**.....\$18  
Confit cherry tomatoes, peppers & onions, served w/ breakfast potatoes, field greens
- Crab & Cheese Omelette**....\$16  
Crab, white cheddar, spinach served w/ breakfast potatoes, field greens
- Smoked Salmon Toast**.....\$15  
Sour dough toast, cream cheese, fried egg, capers, onions, mixed field green salad
- Shrimp & Grits**.....\$16  
Coconut cream & brown butter grits with cheese and smoked bacon
- Filet & Eggs**.....\$32  
6oz Filet mignon, two eggs your way, breakfast potatoes, toast
- Pancakes**.....\$14  
House prepared batter, seasonal fruit topping, side of fruit,
- Creme Brulee French Toast**....\$14  
Stack of 4 texas toast, Brown butter syrup, creme anglaise \*served with seasonal mixed fruit
- THE breakfast Sandwich**.....\$14  
Brioche Roll, two eggs, smoked bacon, smoked Gouda,, chipolte aioli, crab bisque smotherd FF
- Turf& Surf and Chirp**.....\$36  
6oz Filet mignon Two eggs your way, south African lobster tail, breakfast potatoes, taast
- Avocado Toast**.....\$14  
Avocado, sunny side up egg, bacon, heirloom tomato, sourdough, mixed field green salad
- Crab Roll** .....\$15  
Toasted bun, stuffed with 1/4 pound of lump crab , served with french fries
- Bang Bang Shrimp Tacos**.....\$14  
Flour tortillas, classic bang bang shrimp, zesty red cabbage, fresh cilantro avocado lime aioli

\*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\*

"An 18% gratuity will be added for parties of 5 or more"

## BRUNCH DRINKS

### Hair of the dog

**House Bloody Mary..... \$13**

Ketel One, house made bloody mary mix, shrimp, crab, bacon, old bay rim

**Funky-Mosa..... \$7**

Funk IPA,OJ

**Mimosa..... \$7**

Orange juice, champagne

**Good Morning Sunshine..... \$8**

Dark Rum, light rum, galliano, oj, pineapple, grenadine

**Bellini.....\$7**

Raspberry, peach or blueberry

**Toasted Almond.....\$12**

Kahlua, amaretto, coffee, cream

**Spiked Blueberry Lemonade.....\$10**

Skyy blueberry vodka, citrus vodka, blueberries, lemonade

**Sangria..... \$9**

Red, White, or peach sweet tea

**Salty Dog.....\$11**

Gin, Grapefruit, salt rim

### Designated Driver

**Coffee.....\$3**

Hot or Iced, Vanilla .....\$1

**Juices .....\$3**

OJ, cranberry, pineapple, grapefruit, apple

## MARTINIS

**Blood Orange \$11**

Citrus vodka, blood orange vodka, fresh blood orange, white cranberry

**White Peach \$10**

Peach vodka, triple sec, lime, white cranberry

**Espresso \$12**

Vanilla vodka, kahula, espresso

**Blood Orange Manhattan\$13**

Woodford Reserve, Orange bitters, blood orange liquor, luxardo cherry

**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 Peach Sweet Tea

**Mojito - Blackberry or Mango \$10**

Rum, lime, mint, simple

**Gus's Old Fashioned \$13**

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

**Very Cherry Mule \$9**

Cherry vodka, lime, ginger beer, luxardo cherries,

**Tito's Cucumber Gimlet \$10**

Titos Vodka, muddled cucumber, fresh lime, soda

**Strawberry Jalapeno Margarita \$11**

Jalapeno infused tequila, fresh jalapeno & strawberry, cointreau, sour, chili salt rim

## BEER OFFERINGS

**DRAFT BEER-\$4**

Millerlite

Yuengling

**DRAFT BEER- \$7**

Funk Citrus

Funk - Rotating tap

Victory Golden Monkey

Victory Summer Love

Troegs Perpetual

Sweet Water Hazy IPA

Troegs Sunshine Pilsner

Stella Artois

Big Oyster - Belgian Wit

Peroni

Guinness

**BOTTLED BEER-\$5**

Heineken

Michelob Ultra

Coorslight

Angry Orchard Corona

Budlight

Heineken N/A

**OYSTER SHOOTERS**

**Classic - \$9**

Titos, oyster, cocktail sauce, Tabasco, lemon

**Smokey Shooter - \$9**

Mezcal, lime, chili salt rim

## 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

**Key Lime Pie**

Refreshing key lime custard in a classic graham cracker crust

**Brown Butter Upside Down Cake**

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

