

# sea to table

SINCE 1895

## APPETIZERS

- Oysters Rockefeller** ..... \$12  
Traditional rockefeller style
- Clams Casino** ..... \$11  
Baked with peppers, onions and bacon
- Colossal Crab Cocktail**..... \$15
- 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
- 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** ..... \$15  
Spring onion aioli
- Grilled Octopus**..... \$15  
Green Goddess Aioli, tabbouleh couscous
- 1/4 lb Chilled Crab Roll**..... \$15
- 1/4 lb Chilled Lobster Roll**..... \$19
- Crab Stuffed Mushrooms**.....\$12
- Bangs 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** .....\$15
- Tuna Tartare\*** .....\$10
- 1/2LB Alaskan Snow Crab** .....\$19
- 1/2LB South African Lobster Tails** .....\$24
- 1LB Mussels** .....\$11

## SOUPS & SALADS

- New England Clam Chowder**.....\$8
- Crab Bisque** .....\$9
- House Salad** ..... \$8
- Caesar Salad** .....\$10
- Blue Cheese Wedge**.....\$11  
Iceburg lettuce, bacon, tomato, frizzled onions, homemade blue cheese dressing

## LOBSTER TAILS

- Two 5oz Tails.** ..... \$39
- Surf & Surf**.....\$44  
One 4oz jumbo lump crab cake w/ two 5oz. South African lobster tails
- Seafood Fest**.....\$54  
Two South African Lobster tails, 1/2LB Alaskan snow crab, dozen steamed clams

## FROM THE TURF

- 6 oz Filet\*** ..... \$ 41
- 8 oz Filet\*** .....\$46
- 12 oz NY Strip\***.....\$29
- 16 oz Ribeye\*** ..... \$39

## Entrée Additions:

- Sautéed Mushrooms or Onions.....\$4
- Add pan seared scallops ..... \$10
- Add 3oz Colossal Crab.....\$12
- Add 5 oz Lobster Tail .....\$13
- Add 6oz Filet Mignon.....\$31
- Add 4oz Crab Cake.....\$15
- Add 2 - 5 oz Lobster Tails.....\$24
- Add half pound Snow Crab.....\$19
- Add 6 Grilled Shrimp.....\$9

## Sharable Sides - \$7

- Grilled Asparagus
- Honey Roasted Carrots
- Homemade Coleslaw
- Roasted Brussel Sprouts

## HOUSE SPECIALTIES

- House Specialty Crabcakes**.....\$31  
Two twin 4oz crab cakes, all crab no filler, spring onion aioli
- Lump Crab**.....\$31  
Colossal lump crab meat. Served warm with brown butter
- Crab Rolls**.....\$28  
Two toasted buns, each stuffed with a quarter pound of chilled crab, served with french fries
- Lobster Rolls**.....\$38  
Two toasted buns, each stuffed with a quarter pound of chilled lobster tail meat, served with french fries
- Broiled Seafood Combo #1** ... \$33  
Lump crab, haddock, shrimp, scallops and stuffed mushroom
- Broiled Seafood Combo #2**.....\$40  
Lump crab, lobster tail, shrimp, scallops and stuffed mushroom
- Fried Seafood Combination** ..... \$31  
Crab cake, shrimp, scallops and fillet of haddock
- 1.5lb Alaskan Snow Crab legs**..... \$54
- Paella**..... \$38  
Lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

## PASTAS

- Seafood Fra Diablo** ..... \$32  
Shrimp, scallops, mussels, calamari and clams sautéed in a spicy red sauce over linguine
- Seafood Bolognese** ..... \$31  
Colossal crab, shrimp, scallops, parmesan crisp, linguine
- Chicken Alfredo Linguine**.....\$26
- Shrimp Scampi Linguine**.....\$28

## MARTINIS

### **Blood Orange \$11**

Citrus vodka, blood orange vodka, fresh blood orange juice, 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, blood orange peel

### **Youell's Elite \$15**

Stoli Elite vodka, brine, blue cheese stuffed olives

### **The Sparkling Pear \$13**

Grey Goose LaPoire, elderflower liquor, champagne

## COCKTAILS

### **House Recipe Sangria \$9**

Choice of red, white, or peach tea

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

Rum, lime, mint, simple syrup, club

### **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, muddles cucumber, lime, soda

### **Summer Spritzer \$11**

Grey Goose strawberry lemon grass vodka, club soda, fresh strawberries

### **Watermelon Mule \$10**

Watermelon Vodka, mint, lime, ginger beer

## WINE POURS

### **-REDS-**

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#### **PINOT NOIR**

PROVERB-CA	8
BROWNSTONE -CA	10
ERATH-WILLAMETTE VALLEY	13

#### **CABERNET**

PROVERB-CA	8
SHOOTING STAR-CA	11
ROBERT HALL- PASO ROBLES	13

#### **MERLOT**

PROVERB - CA	8
HYATT VINYARDS-WA	11

#### **OTHER REDS**

APOTHIC RED BLEND-CA	9
DISENO MALBEC - ARG	11
MALEA - TEMPRANILLO	11

### **-WHITES-**

#### **PINOT GRIGIO**

PROVERB-CA	8
ALTO VENTO-ITALY	10
JOSHCELLARS-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 - FRANCE	11
BLUE MOON RIESLING	9
PIOCESARE MOSCATO ITALY	11
ELMO PROSECCO - ITALY	10

## BEER OFFERINGS

### **DRAFT BEER-\$4**

Miller Lite  
Yuengling Lager

### **DRAFT BEER- \$7**

Allagash White  
Funk - Rotating tap  
Victory Golden Monkey  
Victory - Rotating tap  
Troegs Perpetual  
Sweet Water - Hazy IPA  
Troegs Sunshine Pilsner  
Stella Artois  
Big Oyster- Rotating Tap  
Peroni  
Guinness Stout

### **BOTTLED BEER- \$5**

Heineken  
Michelob Ultra  
Coors light  
Angry Orchard  
Corona  
Bud light  
Heineken N/A  
Truly - Variety

### **OYSTER SHOOTERS**

#### **Classic - \$9**

Titos, oyster, cocktail sauce, Tabasco, lemon

#### **Smokey Shooter - \$9**

Mezcal, lime, chili salt rim

## TODAY'S DESSERTS -\$8

### **Classic Creme Brulee**

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



All drink ingredients are listed.  
You cannot return or exchange drinks