



SALADS

Seared Salmon Salad.....\$16

Brown rice, Toasted walnuts, red onion, peas, spinach, spring onion & mint tossed w/ a light lemon dressing.

Blackened Shrimp Caesar.....\$16

Grilled blackened Shrimp shaved Parmesan, croutons, our house Caesar dressing

Bleu Cheese Steak Wedge..... \$16

Baby iceberg, fresh bleu cheese, bacon, cherry tomato, frizzled onions topped w/ a marinated 6oz sliced sirloin

Crab Salad.....\$16

Lump crab, avocado, jalapenos, red onion, lime. Served in a tomato cup w/ fried won-tons

Handhelds

All served with coleslaw, house pickled medley, french fries

Lobster Roll.....\$19

Toasted bun stuffed with 1/4 pound of south African lobster meat, eastern shore aioli

Bang Bang Shrimp Tacos....\$14

Flour tortillas, classic bang bang shrimp, zesty red cabbage, fresh cilantro avocado lime aioli

Crab Cake Sandwich\$15

Maryland style crab cake, citrus aioli, spring mix

Crab Roll\$16

Toasted bun, stuffed with 1/4 pound of lump crab

Walnut Street Burger.....\$16

Bourbon bacon jam, smoked gouda, sliced tomato, house made pickles, fried egg

Fish Tacos.....\$14

Cajun dusted mahi-mahi, red onion, fresh cilantro avocado lime aioli. mango pico

Po Boy.....\$14

Fried Shrimp or oysters, sliced tomato, arugula, chipotle, aioli

Fish & Chips.....\$15

Beer battered cod, fried potato wedge, malt vinegar

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

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"

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 carmalized 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