

**Brunch menu**

Dinner Menu also available

# sea to table

SINCE 1895

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

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

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

Funk IPA,OJ

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

Orange juice, champagne

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

Raspberry, peach or blueberry

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

Kahlua, amaretto, coffee, cream

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

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

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

OJ, cranberry, pineapple, grapefruit, apple



**Lobster Benedict.....\$18**

Lobster meat, poached eggs, English muffins, brown butter hollandaise, potatoes, mixed greens

**Crab Cake Benedict.....\$16**

Maryland style crab cakes, poached eggs, english muffins, brown butter hollandaise, potatoes, mixed greens

**Lobster Omelette.....\$18**

Confit cherry tomatoes, peppers, onions, served w/ potatoes, mixed greens

**Avocado Toast.....\$14**

Avocado, sunny side up egg, bacon, heirloom tomato, sourdough toast, mixed field greens

**Bang Bang Shrimp Tacos....\$14**

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

**Lobster Roll.....\$26**

Toasted bun stuffed w/ a quarter lb of chilled Maine Lobster tossed in a eastern shore aioli, french fries

**Scallop Roll.....\$16**

Toasted bun stuffed w/ a quarter lb of chilled poached scallops tossed in a eastern shore aioli, french fries

**Crab Roll .....\$16**

Toasted bun, stuffed with a quarter pound of chilled lump crab. french fries

**THE Breakfast Sandwich....\$14**

Brioche roll, two eggs, smoked bacon, smoked gouda, chipolte aioli, crab bisque french fries

**Fish & Chips.....\$15**

Beer battered cod, french fries, 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**..... \$18
- Jumbo Shrimp Cocktail**..... \$12
- Bang Bang Shrimp** .....\$11  
Crispy gulf shrimp tossed in our spicy remoulade
- Coconut Shrimp**..... \$12  
Mango pico de gallo and 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**..... \$18  
Spring onion aioli
- Grilled Octopus**..... \$15  
Green Goddess Aioli, tabbouleh couscous
- 1/4 lb Chilled Crab Roll**..... \$16
- 1/4 lb Chilled Scallop Roll**..... \$16
- 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
- 1/4LB Colossal Crab Cocktail .....\$19
- Tuna Tartare\*.....\$10
- 1/2LB Alaskan Snow Crab .....\$20
- 1/2LB Maine Lobster Tails .....\$24
- 1LB Mussels .....\$11

## SOUPS & SALADS

- New England Clam Chowder**.....\$8
- Crab Bisque** .....\$10
- House Salad** ..... \$8
- Caesar Salad**.....\$12
- Blue Cheese Wedge**.....\$12
- Greek Salad**.....\$12

## LOBSTER TAILS

- Three 4oz Tails.** ..... \$45
- Surf & Surf**.....\$45  
One 4oz jumbo lump crab cake w/ two 4oz. Maine lobster tails
- Seafood Fest**.....\$55  
Two Maine lobster tails, 1/2LB Alaskan snow crab, dozen steamed clams

## FROM THE TURF

- 6 oz Filet\*** ..... \$ 39
- Short Ribs\***.....\$34  
Scalloped potatoes, Carrots, red wine reduction
- 12 oz NY Strip\***.....\$34
- 16 oz Ribeye\*** ..... \$39

## Entrée Additions:

- Sautéed Mushrooms or Onions.....\$4
- Add Pan seared scallops ..... \$10
- Add 3oz Colossal Crab.....\$16
- Add 4oz Lobster Tail .....\$13
- Add 6oz Filet Mignon.....\$33
- Add 4oz Crab Cake.....\$18
- Add 2 - 4 oz Lobster Tails.....\$24
- Add half pound Snow Crab.....\$20
- Add 6 Grilled Shrimp.....\$9

## Sharable Sides - \$7

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

## HOUSE SPECIALTIES

- House Specialty Crabcakes**.....\$37  
Two 4oz crab cakes, all crab no filler, spring onion aioli
- Lump Crab**.....\$35  
Colossal lump crab meat. Served warm with brown butter
- Lobster Rolls**.....\$52
- Crab Rolls**.....\$31
- Scallop Rolls**.....\$31  
2 quarter pound rolls. Eastern shore aioli. Topped w/ fried & pickled onion, served with French fries
- Broiled Seafood Combo #1** ... \$36  
Lump crab, Fillet of haddock, shrimp, scallops
- Broiled Seafood Combo #2**.....\$42  
Lump crab, lobster tail, shrimp, scallops
- Fried Seafood Combination** ..... \$35  
Crab cake, shrimp, scallops and fillet of haddock
- 1.5lb Alaskan Snow Crab legs**..... \$56
- Paella**..... \$38  
Lobster tail, clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

## PASTAS

- Seafood Fra Diablo** ..... \$32  
Shrimp, scallops, mussels, calamari, clams sautéed in a spicy red sauce, linguine
- Lobster Fettuccine**..... \$39  
Grilled 4oz Maine lobster tail, Maine lobster claw & knuckle meat, sautéed broccolini, tomato brandy cream sauce, shaved parmesan
- Chicken Fettuccine**.....\$26  
Grilled chicken, sauteed broccolini, tomato brandy cream sauce, shaved parmesan
- 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\*

Parties of 5 or more may be subject to a 18% gratuity\*

## 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

### **Pomacello \$11**

Limoncello, citrus vodka, pomegranate juice

### **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, muddled cucumber, lime, soda

### **Crown Vanilla Mule \$11**

Crown vanilla, ginger beer, lime cinnamon stick

### **Pomegranate Margarita \$11**

Espolon tequila, pomegranate, sour, triple

## 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  
LINE 39 - CA 11

#### **OTHER REDS**

APOTHIC RED BLEND-CA 9  
DISENO MALBEC - ARG 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

#### **SAUVIGON BLANC**

PROVERB-CA 8  
JOEL GOTT-CA 11  
KIM CRAWFORD - NZ 13

#### **OTHER WHITES**

PROVERB ROSE-CA 8  
FLEURDE MER ROSE - FRANCE 11  
FRITZ ZIMMER REISLING - GERMANY 10  
PIOCESARE MOSCATO ITALY 10  
ELMO PROSECCO- ITALY 10

## BEER OFFERINGS

### DRAFT BEER-\$4

Miller Lite  
Yuengling Lager

### DRAFT BEER- \$7

Allagash White  
Funk - Rotating tap  
Victory - Rotating tap  
Troegs - Perpetual  
Bells - Two Hearted  
Sweet Water - Hazy IPA  
Stella Artois  
Big Oyster- Hammerhead IPA  
Peroni  
Guinness Stout

### BOTTLED BEER- \$5

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

## OYSTER SHOOTERS

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

Titos, oyster, cocktail sauce, tabasco, lemon

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

Mezcal, oyster, 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 vanilla ice cream and brown butter caramel sauce



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