

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
- Boneless 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 Broiled 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

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-

G

PINOT NOIR

PROVERB- CA 8
MARK WEST - 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

SAUVIGNON BLANC

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

OTHER WHITES

PROVERB ROSE- CA 8
FLEUR DE 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 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 vanilla ice cream and brown butter caramel sauce



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