

sea to table

SINCE 1895

SOUP & SALAD

New England Clam Chowder 8

Crab Bisque 10

House Salad 9

Caesar Salad 12

Blue Cheese Wedge 12

Greek Salad 12

SALAD ADDITIONS

Add 8oz Grilled Salmon 14

Add 6oz NY Strip 14

Add 3oz Colossal Crab 14

Add 4oz Lobster Tail 13

Add Crab cake 18

Add 2 - 4oz Lobster Tails 22

Add 6 Grilled Shrimp 9

Add Grilled Chicken 9

Build Your Own Seafood Tower

Pick 3 or more items!

6 Oysters* 12

6 Clams* 6

6 Cocktail Shrimp 13

1/4LB Colossal Crab Cocktail 18

Tuna Tartare* 12

1/2LB Alaskan Snow Crab 19

1/2LB Maine Lobster Tails 24

1LB Mussels 11

Salmon Tartare* 10

1/4LB Blue Crab Claws 13

HANDHELDS

Lobster Roll 26

Mixed w/ Eastern shore aioli. Topped w/ fried & pickled onion, served with FF

Scallop Roll 17

Mixed w/ Eastern shore aioli. Topped w/ fried & pickled onion, served with FF

Crab Roll 17

Mixed w/ Eastern shore aioli. Topped w/ fried & pickled onion, served with FF

Shrimp Roll 15

Mixed w/ Eastern shore aioli. Topped w/ fried & pickled onion, served with FF

Shrimp Po Boy 15

Spicy aioli, lettuce, tomato, served with FF

Fish & Chips 15

Beer battered fresh cod, FF

Bang Bang Shrimp Tacos 15

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

Crab Cake Sandwich 15

Maryland style crab cake, citrus aioli, spring mix, FF

Fish Tacos 15

Cajun dusted mahi-mahi, red onion, fresh cilantro, avocado lime aioli, mango pico de gallo, FF

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APPETIZERS

Oysters Rockefeller 13

Traditional rockefeller style

Clams Casino 12

Baked with peppers, onions and bacon

Colossal Crab Cocktail 18

Jumbo Shrimp Cocktail 14

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 14

Salmon Tartare* 12

Jail Island salmon, mango, avocado, ginger, avocado cream, chips

Tuna Tartare* 14

Sashimi grade tuna, sesame soy dressed served over guacamole and chips

Bacon Wrapped Scallops 15

Raspberry chipotle compote

Crab Cake 18

Spring onion aioli

Grilled Octopus 16

Green Goddess Aioli, tabbouleh couscous

Crab & Corn Fritters 13

Chipotle & Corn aioli

Burrata 13

Grilled crostini, bruschetta, peach chutney, prosciutto chips, balsamic drizzle

Bangs Island Mussels 13

ra 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."

Half Dozen Clams 8

Dozen Clams 14

Half Dozen Oysters 14

Dozen Oysters 26

BUILD YOUR SEAFOOD TOWER

Pick 3 or more items!

6 Oysters* 12

6 Clams* 6

6 Cocktail Shrimp 13

1/4LB Colossal Crab Cocktail 18

Tuna Tartare* 12

1/2LB Alaskan Snow Crab 19

1/2LB Maine Lobster Tails 24

1LB Mussels 11

Salmon Tartare* 10

1/4LB Blue Crab Claws 13

SOUPS & SALADS

New England Clam Chowder 8

Crab Bisque 10

House Salad 9

Caesar Salad 12

Blue Cheese Wedge 12

Greek Salad 12

LOBSTER TAILS

Two 4oz Tails 39

Three 4oz Tails 47

Surf & Surf 47

One 4oz jumbo lump crab cake w/two 4oz. Maine lobster tails

Seafood Fest 57

Two Maine lobster tails
1/2LB Alaskan snow crab, dozen steamed clams

FROM THE TURF

6 oz Filet* 39

Short Rib Wellington 36

Pastry wrapped, cremini mushrooms, chive cream sauce, scalloped potatoes, honey roasted carrots

12 oz NY Strip* 38

16 oz Ribeye* 43

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 19

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 39

Two 4oz crab cakes, all crab no filler, spring onion aioli

Lump Crab 36

Colossal lump crab meat. Served warm with brown butter

Lobster Rolls 52

Crab Rolls 33

Shrimp Rolls 29

Scallop Rolls 33

2 quarter pound rolls. Eastern shore aioli. Topped w/ fried & pickled onion, served with French fries

Broiled Seafood Combo #1 - 37

Lump crab, Fillet of haddock, shrimp, scallops

Broiled Seafood Combo #2 - 43

Lump crab, lobster tail, shrimp, scallops

Fried Seafood Combination 36

Crabcake, shrimp, scallops and fillet of haddock

Paella 36

Clams, shrimp, mussels, scallops, fish, chicken, chorizo, saffron rice, vegetables

Seafood Fra Diablo 35

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 27

Grilled chicken, sautéed broccolini, tomato brandy cream sauce, shaved parmesan

Shrimp Scampi Linguine 29

*Be aware that nuts are used in some of our products. Menu items are prepared in same kitchen with the same equipment. Cross contamination is a serious concern and is possible.

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

There will be a automatic 20% gratuity added to parties of 6 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

The Watmelon 11

Absolute watermelon, ancho reyes chili liquor, sour, lime, fresh watermelon juice

Blood Orange Manhattan 14

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 10

Choiceofred, white, peach tea, blackberry

Caribbean Mojito 10

Malibu rum, pineapple, coconut, mint, lime

Gus's Old Fashioned 14

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

Blue Empress 11

Empress Gin, blueberry simple, lemonade, champagne

Very Cherry Mule 9

Cherry vodka, lime, ginger beer

Tito's Cucumber Gimlet 10

Titos, muddled cucumber, lime, soda

Strawberry Mojito 11

Malibu strawberry rum, simple syrup, mint, lime, fresh strawberries, soda

Peach Basil Margarita 11

Espolon tequila, peach puree, sour, triple, fresh basil

WINE POURS

-REDS-

G

PINOT NOIR

PROVERB- CA 8
MARK WEST -CA 10
ERATH-WILLAMETTE VALLEY 13

CABERNET

PROVERB-CA 8
SHOOTINGSTAR-CA 11
ROBERTHALL-PASO ROBLES 13

MERLOT

PROVERB - CA 8
LINE 39 - CA 11

OTHER REDS

APOTHIC RED BLEND-CA 9
MALBEC- ARG 11

-WHITES-

PINOT GRIGIO

PROVERB-CA 8
SAN ANGELO-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 REISLING - GERMANY 10
PIOCESARE MOSCATO ITALY 10

CHAMPAGNE BY BOTTLE

ELMO PROSECCO- ITALY 10
CHANDON - CA 49
VEUVE CLICQUOT - FRANCE 99
DOM PERIGNON - FRANCE 249

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

BEER OFFERINGS

DRAFT BEER- 4

Miller Lite
Yuengling Lager

DRAFT BEER- 7

Allagash White
Funk - Citrus Ipa
Victory - Prima Pils
Troegs - Perpetual
Bells - Two Hearted
Sweet Water - Hazy IPA
Stella Artois
Big Oyster- Hammerhead IPA
Peroni
Guinness Stout
Sierra Nevada - Hazy little thing

BOTTLED BEER- 5

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

OYSTER SHOOTERS - 9

Classic -

**Titos, oyster, cocktail
sauce, tabasco, lemon**

Smokey Shooter -

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, walnuts
2x Winner "Best of Philadelphia"

Brown Butter Upside Down Cake

Served Warm, topped with vanilla ice cream and
brown butter caramel sauce

Raspberry Cheesecake

NY Style cheesecake swirled with raspberry sauce

