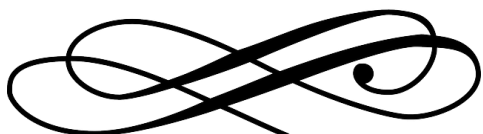


sea to table

SINCE 1895

~ APPETIZERS ~

Oysters Rockefeller	13
Baked with spinach, cheese, bacon	
Clams Casino	12
Baked with peppers, onions and bacon	
Colossal Crab Cocktail.....	18
Jumbo Shrimp Cocktail.....	14
Bang Bang Shrimp.....	12
Fried Gulf shrimp tossed in our spicy remoulade	
Coconut Shrimp	12
Mango pico de gallo, sambal, mango gelee	
Fried Calamari	14
Steamed Clams.....	14
Salmon Tartare*	14
Jail Island Salmon, mango, avocado, ginger, avocado cream, chips	
Tuna Tartare*	14
Sashimi grade tuna, sesame soy dressed, guacamole, chips	
Bacon Wrapped Scallops	15
Raspberry chipotle compote	
Crab Cake	18
Roasted spring onion aioli	
Crab & Corn Fritters	13
Chipolte and corn aioli	
Burrata.....	13
Grilled crostini, bruschetta, peach chutney, balsamic drizzle	
Maine Mussels	14
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."

½ Dozen Clams*	8
Dozen Clams*	14
½ 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	15
2 Maine Lobster Tails.....	22
1lb Mussels	11
Salmon Tartare*	10

~ SOUPS & SALADS ~

New England Clam Chowder.....	9
Crab Bisque	11
House Salad	9
Caesar Salad.....	12
Blue Cheese Wedge.....	12
Beet & Goat Cheese Salad.....	12

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

sea to table

SINCE 1895

~ HOUSE SPECIALTIES ~

House Specialty Crab Cakes.....	39
Two 4oz crab cakes, all crab no filler, spring onion aioli	
Maryland Crab Cakes.....	39
Classic house Maryland mix, roasted red pepper cream sauce	
Lump Crab.....	36
Colossal lump crab meat. Served warm with brown butter	
Jumbo Lobster Roll	44
Served warm, tossed in brown butter, brioche roll, french fries	
Jumbo Crab Roll	33
Served warm, tossed in brown butter, brioche roll, 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, linguini	
Seafood Fettuccine	39
Scallops, shrimp, colossal lump crab meat, sauteed broccolini, brown butter carbonara sauce, shaved parmesan	
Chicken Fettuccine	27
Grilled chicken, sauteed broccolini, brown butter carbonara sauce, shaved parmesan	
Shrimp Scampi.....	30
Jumbo shrimp, linguine	

~MAINE LOBSTER TAILS ~

Two 4oz Tails.....	39
Surf & Surf.....	47
One 4oz jumbo lump crab cake w/ two 4oz. lobster tails	
Three 4oz. Tails	47
Seafood Fest.....	57
Two Lobster Tails, 1/2 lb. Alaskan snow crab, dozen steamed clams	

BEEF - Certified Black Angus

6 oz Filet Mignon*	39
Boneless 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	5
Add 1/4lb Scallops	14
Add 1/4lb Colossal Crab.....	16
Add Lobster Tail.....	13
Add Crab Cake	16
Add 2 Lobster Tails.....	22
Add 1/2lb Snow Crab	15
Add 6 Grilled Shrimp.....	9

SHARING SIDES ~ 7

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

Be aware that nuts are used in some of our products. Menu items are prepared in the 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 the item* There will be an automatic 20% gratuity added to parties of 6 or more.*

MARTINIS

Blood Orange 12

Citrus vodka, blood orange vodka, fresh blood orange

White Peach 11

Peach vodka, triple sec, lime, white cranberry

Jameson Orange Cosmo 12

Jameson orange, lime, triple sec, splash cranberry

Blood Orange Manhattan 18

Jefferson's ocean, orange bitters, blood orange liquor, blood orange peel

Youell's Elite 15

Stoli Elite vodka, brine, blue cheese stuffed olives

Espresso Martini 12

Kahlua, vanilla vodka, espresso

COCKTAILS

Apricot & Honeysuckle Mule 10

Apricot & honeysuckle vodka, apricot brandy, lime, ginger beer

Pomegranate Mojito 11

Bacardi, pama liquor, pomegranate syrup, muddle lime and mint

House Recipe Sangria 11

Choice of red, fall harvest sangria, peach tea or blackberry

Jameson Orange Mule 12

Jameson orange, squeeze of lime, topped with ginger beer, orange garnish

Tito's Cucumber Gimlet 12

Tito's, muddled cucumber, lime, soda

Caribbean Mojito 12

Malibu rum, pineapple, coconut, mint, lime

Blackberry & Pear Margarita 13

1800 tequila, Cointreau, pear nectar, blackberry puree, sour

Gus's Old Fashioned 15

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

DESSERTS

Classic Creme Brulee

Traditional vanilla bean custard beneath brittle caramelized sugar (GF)

Blueberry Carrot Cake

Layered, frosted and filled with sweet lemon cream cheese frosting, walnuts. 2x winner "Best of Philadelphia"

Pumpkin Cheesecake

Winner - "Best Cheesecake" Award

Chocolate Peanut Butter Crunch

A sweet layer of peanut butter, crunchy corn chex crust, thick ganache top (GF)

Brown Butter Upside Down Cake

Served warm, topped with vanilla ice cream, brown butter caramel sauce

Key Lime Pie

Refreshing key lime custard, classic graham crust

AFTER DINNER DRINKS

MARTINIS

Apple butter sidecar 12

Apple brandy, apple butter, simple, black walnut bitters, fresh lemon

S'mores Martini 13

Whipped vodka, Godiva chocolate liquor, graham cracker rim, bruleed marshmallow garnish

Salted Caramel Pumpkin 11

Salted caramel liquor, pumpkin pie liquor, vanilla vodka, pumpkin spice & brown sugar rim

COCKTAILS

Hot Toddy 11

Jameson, cinnamon stick, cloves, lemon, dash of honey

Caribbean Coffee 11

Myers rum, amaretto, coffee, whipped cream

Irish Coffee 11

Jameson, baileys, coffee, whipped cream

Spiked Hot Apple Cider 10

Captain, hot apple cider, apple chip garnish

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

sea to table

SINCE 1895

BEER

- DRAFT -

Miller Lite	4
Yuengling Lager	4
Allagash White	7
Funk - Citrus IPA	7
Troegs - Perpetual	7
Sweet Water - Hazy IPA	7
Stella Artois	7
Big Oyster - Hammerhead IPA	7
Peroni	7
Guinness Stout	7
Sierra Nevada - Hazy Little Thing	7

- BOTTLED / CANNED BEER -

Heineken	5
Michelob Ultra	5
Coors Light	5
Corona	5
Heineken N/A	5
Downeast Blackberry Cider	7
Voodoo Ranger Atomic Pumpkin	7

OYSTER SHOOTERS

Classic	9
Tito's, oysters, cocktail sauce, tobasco, lemon	
Smokey Shooter	9
Mezcal, oyster, lime, chili salt rim	

WINE POURS

-REDS- G

PINOT NOIR	
PROVERB - CA	8
MARK WEST - CA	10
ERATH - WILLIAMETTE VALLEY	13

CABERNET	
PROVERB - CA	8
SHOOTING STAR - 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- G

PINOT GRIGIO	
PROVERB-CA	8
SAN ANGELO-ITALY	10
JOSH CELLARS-CA	12

CHARDONNAY	
PROVERB-CA	8
WILLIAM HILL-CA	10
BUTTER-CA	13

SAUVIGON BLANC	
PROVERB-CA	8
JOEL GOTT-CA	11
KIM CRAWFORD	13

OTHER WHITES	
FLUER DE MER ROSE - FRANCE	11
FRITZ REISLING-GERMANY	10
PIO CESARE MOSCATO-ITALY	10

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

sea to table
SINCE 1895

Happy Hour

~ Drinks ~

Caribbean Mojito - 9

Draft / Bottle Beer - 5

Miller Lite & Yuengling - 3

House Sangria - 7

Cherry Mule - 7

House Wine - 6

Espresso Martini - 8

Sparkling Pear Martini - 8

Blood Orange Martini - 9

White Peach Martini - 9

Jim Beam Old Fashioned - 8

Monday - Friday 4pm - 6pm,
Sat - Sun 11am - 1pm.
Bar area only.

sea to table
SINCE 1895

Happy Hour

~ Apps \$10.00 ~

Calamari

Clams Casino

Tuna Tartare

Salmon Tartare

Burrata

Cocktail Shrimp

Bangs Island Mussels

Crab & Corn Fritters

Bang Bang Shrimp

Coconut Shrimp

**BUCK A SHUCK -
Chefs Choice**

Oysters or Clams Available
6 or 12 Count