

sea to table

SINCE 1895

BEER

- DRAFT -

Miller Lite	4
Yuengling Lager	4
Victory - Prima Pils	4
Victory - Summer Love	4
Bells - Two Hearted	4
Allagash White	7
Funk - Silent Disco	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	

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



MARTINIS

Blood Orange 12

Citrus vodka, blood orange vodka, fresh blood orange

White Peach 11

Peach vodka, triple sec, lime, white cranberry

Watamelon 11

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

Blood Orange Manhattan 15

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 11

Choice of red, white or peach tea, blackberry

Strawberry Mojito 12

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

Blue Empress 12

Empress Gin, blueberry syrup, lemonade, champagne

Tito's Cucumber Gimlet 12

Tito's, muddled cucumber, lime, soda

Caribbean Mojito 12

Malibu rum, pineapple, coconut, mint, lime

Gus's Old Fashioned 15

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

Very Cherry Mule 10

Cherry vodka, lime, ginger beer

Peach Basil Margarita 12

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

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

SAUVIGNON 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

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

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****Buck a Shuck - Chefs Choice****
Oysters or Clams Available 6 or 12 Count

Happy Hour Drinks

Wild Berry Mojito - 7
Draft / Bottle Beer - 5
Prima Pils - 4
Summer Love - 4
Miller Lite & Yuengling - 3
Bells IPA - 4
House Sangria - 7
Cherry Mule - 7
House Wine - 6
Espresso Martini - 8
Sparkling Pear Martini - 8
Blood Orange Martini - 8
Jim Beam Old Fashioned - 8

Happy Hour Appetizers - 10

Calamari
Clams Casino
Tuna Tartare
Salmon Tartare
Burrata
Cocktail Shrimp
Bangs Island Mussels
Crab & Corn Fritters
Bang Bang Shrimp
Coconut Shrimp

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