

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	
Bangs Island Mussels	14
Fra Diablo sauce	
Blue Crab Claws Cocktail	15



~ 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
1/4lb Blue Crab Claws	13

~ 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

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~ HOUSE SPECIALTIES ~

House Specialty Crab Cakes.....	39
Two 4oz crab cakes, all crab no filler, spring onion aioli	
Lump Crab.....	36
Colossal lump crab meat. Served warm with brown butter	
Jumbo Lobster Roll	44
Served chilled. Eastern shore aioli, fried & pickled onion, French fries	
Jumbo Crab Roll	33
Served chilled. Eastern shore aioli, fried & pickled onion, 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, Maine lobster claw & knuckle meat, sauteed broccolini, tomato brandy cream sauce, shaved parmesan	
Chicken Fettuccine	27
Grilled chicken, sauteed broccolini, tomato brandy cream 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	57
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	8
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 an asterisk by the item**

There will be an automatic 20% gratuity added to parties of 6 or more.

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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.