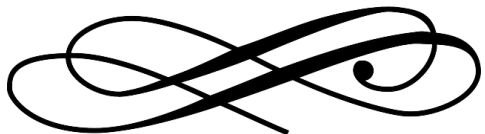


# sea to table

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.*

## 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

### Silver Spritzer 13

1800 Silver tequila, rose, cointreau, grapefruit juice, thyme infused honey simple, squeeze of lime, topped with club soda

### The Luxury Sour 14

Bulleit bourbon, muddled luxardo cherries, luxardo cherry juice, dash of sour

### Gus's Old Fashioned 14

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



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

## MARTINIS

### Blood Orange 12

Citrus vodka, blood orange vodka, fresh blood orange

### White Peach 11

Peach vodka, triple sec, lime, white cranberry

### Blood Orange Manhattan 13

Woodford reserve, orange bitters, woodford liquor, blood orange peel

### Youell's Elite 13

Stoli Elite vodka, brine, blue cheese stuffed olives

### Espresso Martini 12

Kahlua, vanilla vodka, espresso

### Sparkling Pear 12

Grey Goose la poire, squeeze lime, topped with champagne

### Busy Bee 11

Ginger infused gin, thyme infused honey simple, fresh lemon

### Salted Caramel Pumpkin 11

Salted caramel liquor, pumpkin pie liquor, vanilla vodka, pumpkin spice and brown sugar 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

### Irish Coffee 11

Jameson, baileys, coffee, whipped cream

# 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
Downeast Blackberry Cider	7

#### - BOTTLED / CANNED BEER -

Heineken	5
Michelob Ultra	5
Coors Light	5
Corona	5
Heineken N/A	5
Blue Moon	7
Bells Two Hearted	7
Modelo	7
Bluepoint - Mother Pumpkin Ale	7

### OYSTER SHOOTERS

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

### WINE POURS

#### -REDS- G

<b>PINOT NOIR</b>	
PROVERB - CA	8
MARK WEST - CA	10
ERATH - WILLAMETTE VALLEY	13

<b>CABERNET</b>	
PROVERB - CA	8
SHOOTING STAR - CA	11
ROBERTHALL - PASO ROBLES	13

<b>MERLOT</b>	
PROVERB - CA	8
LINE 39 - CA	11

<b>OTHER REDS</b>	
APOTHIC RED BLEND - CA	9
MALBEC - ARG	11

#### -WHITES- G

<b>PINOT GRIGIO</b>	
PROVERB-CA	8
SAN ANGELO-ITALY	10
JOSH CELLARS-CA	12

<b>CHARDONNAY</b>	
PROVERB-CA	8
WILLIAM HILL-CA	10
BUTTER-CA	13

<b>SAUVIGON BLANC</b>	
PROVERB-CA	8
JOEL GOTT-CA	11
KIM CRAWFORD-NZ	13

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

<b>CHAMPAGNE BY BOTTLE</b>	
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