

# sea to table

## SINCE 1895

### ~ 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! All items served chilled*

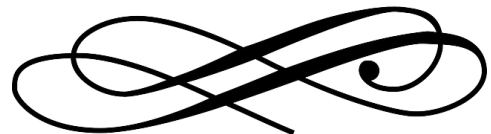
6 Oysters*	12
6 Clams*	6
Dozen Cocktail Shrimp	14
1/4lb Colossal Crab Cocktail	18
Tuna Tartare*	12
1lb Alaskan Snow Crab	25
1lb Blue Crab Claws	24
2 Maine Lobster Tails	22
1lb Mussels	11
Salmon Tartare*	10
2lb Whole Maine Lobster	40

### ~ SOUPS & SALADS ~

New England Clam Chowder	9
Crab Bisque	11
House Salad	9
Caesar Salad	12
Blue Cheese Wedge	12
Chopped Salad	12

### ~ APPETIZERS ~

Oysters Rockefeller	13
Baked with spinach, cheese, bacon	
Clams Casino	12
Baked with peppers, onions and bacon	
Colossal Crab Cocktail	18
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
White Wine Garlic Sauce	
Salmon Tartare*	14
Salmon in a mustard vinaigrette, fresh herbs, capers, bed of avocado, grilled crostini	
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 Spring Rolls	14
Sweet Chili Glaze	
1/2lb Blue Crab Claws	18
Burrata	13
Grilled crostini, bruschetta, peach chutney, balsamic drizzle	
Maine Mussels	14
Fra Diablo or White Wine Garlic sauce	



*\*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 .....	37
Shrimp, scallops, mussels, calamari, clams sautéed in a spicy red sauce, linguini	
Seafood Fettuccine .....	39
Scallops, shrimp, colossal lump crab meat, sauteed broccolini, three cheese alfredo, shaved parmesan	
Chicken Fettuccine .....	27
Grilled chicken, sauteed broccolini, three cheese alfredo, shaved parmesan	
Shrimp Scampi.....	30
Traditional scampi style	
2lb Alaskan Snow Crab.....	48
Steamed, served with drawn or brown butter	

### ~ MAINE LOBSTER ~

Two 4oz Tails.....	39
Surf & Surf.....	47
One 4oz jumbo lump crab cake w/ two 4oz. lobster tails	
Whole Maine Lobster.....	49
2lb steamed lobster	

### Build your own Seafood Fest

Served with roasted red skin potatoes and sauteed vegetables

**Pick three or more items!**

4oz Lobster Tail .....	15
1/4lb Scallops.....	15
1lb Snow Crab Legs.....	25
Dozen Steamed Clams.....	15
White wine sauce	
Grilled Shrimp Skewer.....	9
4oz Broiled Crab Cake.....	15
1lb Mussels, Red or White Sauce.....	12
1/4lb Colossal Crab .....	14
2lb Whole Maine Lobster.....	40

**Any item listed above can also be added to any entree**

### BEEF - Certified Black Angus

6 oz Filet Mignon*.....	39
Boneless Short Rib .....	36
Red wine Demi Glaze, Honey Roasted Carrots, White Cheddar Mashed Potatoes	
12 oz NY Strip* .....	38
16 oz Cowboy Ribeye* .....	48

### SHARING SIDES ~ 8

Grilled Asparagus • Honey Roasted Carrots • Homemade Coleslaw  
 Parmesan Risotto • Roasted Brussel Sprouts • Roasted Broccolini  
 Beer Battered Onion Rings • Loaded Mashed Potatoes • Parmesan Truffle Fries

*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.*