

SEA TO TABLE

SINCE 1895

FRESH TRADITIONS. COASTAL FLAVOR.

HOUSE SPECIALTIES

House Specialty Crab Cakes 39
Two 4oz crab cakes, all crab no filler, spring onion aioli

Lump Crab 38
Colossal lump crab meat. Served warm with brown butter

Half Pound Crab Roll..... 38
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw

Half Pound Lobster Roll..... 48
Served warm, tossed in brown butter, brioche roll, french fries, coleslaw

Baked Seafood Combo #1 41
Lump crab, fillet of haddock, shrimp, scallops

Baked Seafood Combo #2 47
Lump crab, 4oz Maine lobster tail, shrimp, scallops
Substitute 12oz Maine Tail +\$27

Fried Seafood Combination..... 41
Crabcake, shrimp, scallops and fillet of haddock

Seafood Fra Diabolo 39
Shrimp, scallops, mussels, calamari, clams, sautéed in a spicy red sauce, linguini

Seafood Fettuccine 39
Scallops, shrimp, colossal lump crab meat, spinach, three cheese alfredo, shaved parmesan

Seafood Scampi..... 39
Lobster, scallops, shrimp, tomatoes, capers, traditional scampi style, linguini

2lb Alaskan Snow Crab..... 59
Steamed, served with drawn or brown butter

Chicken Fettuccine..... 33
Grilled Chicken, spinach, alfredo sauce, shaved parmesan

Lobster Gnocchi 41
Maine lobster meat, vodka blush sauce, spinach, parmesan crisp, fresh basil pesto

LOBSTER TAILS

Two 4oz Maine Tails..... 39

12oz Maine Tail..... 55



BUILD YOUR OWN SEAFOOD FEST

Pick three or more items!

6oz Filet 31

8oz Filet..... 37

4oz Maine Lobster Tail..... 16

12oz Maine Lobster Tail 44

1/4lb Scallops 16

1lb Snow Crab Legs 26

Grilled 6 Shrimp Skewer 13

6 Fried Shrimp 13

4oz Broiled Crab Cake 16

1/4lb Colossal Crab 15

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

BEEF

CERTIFIED BLACK ANGUS

Guinness Braised Shortrib* 36
slow braised shortrib, white cheddar mashed potatoes, rosemary roasted carrots, guinness and mushroom demi glace

Choice 6oz Filet Mignon* 43

Choice 8oz Filet Mignon* 49

12oz Prime NY Strip* 49

16oz Prime Ribeye* 49

SIDES

Honey Roasted Carrots • Homemade Coleslaw • Grilled Asparagus
House Risotto • Crispy Brussel Sprouts • Roasted Broccolini
Beer Battered Onion Rings • Loaded Mashed Potatoes • Parmesan Truffle Fries
SHAREABLE SIZE \$9

or substitute your potatoes & vegetables for \$3.95 each

*A gratuity of 20% will be added to Tables of 6 or more.
Be aware that nuts are used in some of our products. Menu items are prepared in the same kitchen
with the same equipment.*

**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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FRESH TRADITIONS. COASTAL FLAVOR.

APPETIZERS

Oysters Rockefeller	16
<i>Baked with spinach, cheese, bacon</i>	
Clams Casino	14
<i>Baked with peppers, onions and bacon</i>	
Colossal Crab Cocktail	16
<i>Cocktail sauce</i>	
Shrimp Cocktail.....	14
<i>Cocktail sauce</i>	
Bang Bang Shrimp.....	15
<i>Fried Gulf shrimp tossed in our spicy remoulade</i>	
Bang Bang Scallops	16
<i>Fried scallops tossed in our spicy remoulade</i>	
Coconut Shrimp	15
<i>Sweet chili sauce</i>	
Fried Calamari.....	15
<i>Lemon Aioli</i>	
Steamed Clams.....	16
<i>White Wine Garlic Sauce</i>	
Tuna Tartare*	15
<i>Sashimi grade tuna, sesame soy dressed, guacamole, chips</i>	
Bacon Wrapped Scallops	18
<i>Raspberry chipotle compote</i>	
Crab Cake	16
<i>Roasted spring onion aioli</i>	
Crab Dip	15
<i>Crab, cream cheese, spinach, grilled crostini</i>	
Maine Mussels.....	18
<i>Fra Diablo or White Wine Garlic sauce</i>	
Crab & Cheese Arrancini	15
<i>Blush sauce</i>	
Burrata	13
<i>marinated heirloom tomatoes, fresh basil pesto, balsamic glaze, grilled crostini</i>	

SOUPS AND SALADS

New England Clam Chowder	10
French Onion	11
Crab Bisque	12
House Salad	9
<i>Mixed greens, carrots, cucumbers, onions, tomatoes, croutons, white balsamic</i>	
Caesar Salad	12
<i>Chopped romaine, shaved parmesan, croutons, Caesar dressing, anchovies</i>	
Blue Cheese Wedge	13
<i>Wedge of lettuce, bacon, blue cheese crumbles, tomatoes, pickled red onion, blue cheese dressing</i>	



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

THE CLASSIC TOWER - 45

1 Dozen Shrimp Cocktail
Tuna Tartare
6 Raw Oysters
3 Raw Clams
1/2lb Poached Mussels



THE PRIME TOWER - 99

1 Dozen Shrimp Cocktail
Tuna Tartare
12 Raw Oysters
6 Raw Clams
1lb Poached Mussels
1/2lb Snow Crab Legs
1/4lb Colossal Crab Meat
12 oz Maine Tail



BUILD YOUR OWN COLD TOWER

PICK 3 OR MORE

1/4 Colossal Crab Cocktail - 15
1 Dozen Cocktail Shrimp - 13
1lb Snow Crab Legs - 26
4 oz Maine Lobster Tail - 16
12 oz Maine Lobster Tail - 38
6 Raw Oysters - 13
6 Raw Clams - 7
1lb Poached Mussels - 14
Tuna Tartare - 13

**All items served chilled. Served with cocktail sauce, horseradish and mignonette sauce.*

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