

SEA TO TABLE

SINCE 1895

FRESH TRADITIONS. COASTAL FLAVOR.

BEER

- DRAFT -

Miller Lite	5
Yuengling Lager	5
Yuengling Oktoberfest	6
Sweet Water - Hazy IPA	8
Stella Artois	8
Big Oyster - Hammerhead IPA	8
Big Oyster - Solar Power	8
Peroni	8
Golden Road Mango Cart	8
Guinness Stout	8
Dewey Beer - Swishy Pants	8
Troegs - Leaf Seeker IPA	8

- BOTTLED / CANNED BEER -

Heineken	6
Miller Light	6
Coors Light	6
Heineken N/A	6
Michelob Ultra	6
Corona	7
Blue Moon	8
Stateside Seltzers	9
Downeast Blackberry Cider	9
Stateside	9

*Seltzers - Black Cherry, Orange, Lemon
Cucumber & Peach*

*Surfside - Raspberry & Lemonade + vodka,
Tea & Lemonade + vodka*

OYSTER SHOOTERS

Classic	10
<i>Tito's, oyster, cocktail sauce, tobasco, lemon</i>	
Smokey Shooter	10
<i>Mezcal, oyster, lime, chili salt rim</i>	

WINE POURS

- REDS -

PINOT NOIR	G
Silver Gate - CA	10
Mark West - CA	11
Erath - Willamette Valley	14

CABERNET

Silver Gate - CA	10
Josh Cellars Craftsman Collection - CA	12
Roberthall - Paso Robles	14

MERLOT

Silver Gate - CA	10
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OTHER REDS

Apothic Red Blend - CA	10
Malbec - ARG	12

- WHITES -

PINOT GRIGIO

Silver Gate - CA	10
San Angelo - Italy	11

CHARDONNAY

Silver Gate - CA	10
William Hill - CA	11
Butter - CA	14

SAUVIGON BLANC

Silver Gate - CA	10
Joel Gott - CA	12
Kim Crawford - NZ	14

OTHER WHITES

Fluer De Mer Rose - France	12
Fritz Reisling - Germany	11
Luca Bosio Moscato D'Asti - Italy	12
Big Salt White Blend - OR	13

- CHAMPAGNE BY BOTTLE -

Elmo Prosecco - Italy	11
Chandon - CA	50
Veuve Clicquot - France	100
Dom Perignon - France	350

COCKTAILS

- House Recipe Sangria 13
Choice of fall sangria or blackberry
- A-pear-ol Margarita 14
1800 Tequila, Aperol, pear puree, sour mix, cinnamon simple syrup, fresh lemon
- Gus's Old Fashioned 15
Bulleit Bourbon, house honey syrup, bitters, luxardo cherries, orange
- Peach & Pomegranate Spritz 13
Ketel 1 Peach & Orange Blossom vodka, Pama liqueur, pomegranate juice, cinnamon simple syrup, topped with champagne
- A Bloody Good Time 16
Stateside vodka, house made bloody mix, cocktail shrimp, candied bacon, pickle, blue cheese stuffed olives, ole bay rim
Add an oyster for \$1
- Blackberry Whiskey Smash 14
Blackberry Jack Daniels, chambord, muddled blackberries, fresh lemon, sour mix, topped with lemonade
- Irish Coffee 12
Jameson, Baileys, coffee, whipped cream, crème de menthe. Substitute salted caramel Baileys for a fun twist
- Downeast Harvest Mule 14
Woodford Reserve, ginger beer, Downeast Apple Pie cider

MOCKTAILS

- Watermelon Refresher
Mint, watermelon puree, lime, sour, soda
- Orange Creamsicle
Orange juice, vanilla simple, ginger beer
- Blueberry Lavender Lemonade
Blueberry puree, lavender simple, lemonade, soda
- Blueberry Lavender Lemonade
Blueberry puree, lavender simple, lemonade, soda
- Sparkling Apple Cider
Apple cider, maple syrup, ginger beer

Now serving Zero Proof Liquor, ask your server for the current selection

A-TREAT

Black Cherry Frosty Cream
 Sarsaparilla Birch Beer

MARTINIS

- Blood Orange 14
Stateside vodka, blood orange vodka, fresh blood orange
- Raspberry Lemon Drop 12
Raspberry vodka, limoncello, raspberry puree, fresh lemon, sugar rim
- Espresso Martini 13
Kahlua, vanilla vodka, espresso
- Sparkling Pear 13
Grey Goose la poire, elderflower liqueur, topped with champagne
- S'mores Martini 13
Vanilla vodka, creme de cacao, Baileys, marshmallow & graham cracker rim
- The Noble Olive 15
Stoli Elit vodka, olive brine, garlic and peppercorn infused olive oil, blue cheese stuffed olives
Add an oyster for \$1
- Black Manhattan 15
Woodford reserve, Averna amaro, black walnut bitters, citrus bitters, luxardo cherry
- Minty-Bee 14
Grey Whale gin, fresh lemon, mint, honey simple syrup, topped with Sauvignon Blanc

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"
- 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 keylime custard in a classic graham cracker crust
- Pumpkin Cheesecake
Classic NY style cheesecake mixed with pumpkin puree & autumn spices, spiced graham cracker crust, topped with a caramel drizzle & whipped cream