Sea to Table

SINCE 1895

FRESH TRADITIONS. COASTAL FLAVOR.

BEER

- DRAFT -

Miller Lite 5
Yuengling Lager 5
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 Perpetual 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 & Tea + vodka, Tea & Lemonade + vodka

OYSTER SHOOTERS

Classic 10
Tito's, oyster, cocktail sauce, tobasco, lemon

Smokey Shooter 10
Mezcal, oyster, lime, chili salt rim

WINE POURS

- REDS -

PINOT NOIR G
Silver Gate - CA 10
Mark West - CA 11
Erath - Willamette Valley 13

CABERNET
Silver Gate - CA 10
Josh Cellars Craftsman Collection - CA 12
Roberthall - Paso Robles 13

MERLOT
Silver Gate - CA 10

OTHER REDS
Apothic Red Blend - CA 11
Malbec - ARG 12

- WHITES -

PINOT GRIGIO G
Silver Gate - CA 10
San Angelo - Italy 11

CHARDONNAY
Silver Gate - CA 10
William Hill - CA 12
Butter - CA 13

SAUVIGON BLANC
Silver Gate - CA 10
Joel Gott - CA 12
Kim Crawford - NZ 13

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

"all varietals of wine listed above are also available by the bottle, ask your server for pricing"

- 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 blackberies, fresh lemon, topped with lemonade

Irish Coffee 12
Jameson, Baileys, coffee, whipped cream, crème de menthe. Substitute salted caramel Baileys for a fun twist

Crown Apple Mule **12**
Crown Apple whiskey, lime, ginger beer

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

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**

"All beverage ingredients are listed for your convenience, we kindly ask that you review your selection before ordering. ***All beverages are final sale and cannot be returned or exchanged."***

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