



Starters

Clam Chowder native chopped clams, fresh local cream 5/7

Soup du Jour chef's seasonal preparation priced daily

Shrimp Cocktail house cocktail sauce, lemon, horseradish 13

***Hawaiian Poke** marinated yellow fin tuna, wasabi peas, pea shoots, green tea vinaigrette 12

***Scallops and Bacon** pan roasted, guanciale, pink grapefruit relish 14

Mussels fresh tomato, charred jalapeño, smoked guanciale 13

Crab Cake lemon and cracked pepper aioli, shaved shiitake and truffle salad 15

***Chilled Seafood Tower** iced local clams, oysters, shrimp, chilled lobster, cocktail sauce, lemon and horseradish 36

***Raw Bar Selections: Local Oysters** 3 ea **Clams on the Half Shell** 2 ea

***Steak Crostini** basil oil, goat cheese, banana peppers, toasted brioche 11

Salads

Poached Calamari marinated Ferry Landing Farm shiitake mushrooms, artichokes, banana peppers, slow roasted tomatoes 11

***Halibut Ceviche** fresh mango, orange, lime, cilantro 12

Seaglass Signature Salad bibb lettuce, toasted walnuts, dried figs, Great Hill bleu cheese, red wine vinaigrette 5/9

Classic Caesar romaine leaves, focaccia croutons, shaved parmigiano reggiano, house-made caesar dressing 4/7 add anchovies 1

The Wedge iceberg lettuce, warm bacon, tomato, bleu cheese dressing 8

Garden fresh mixed greens, carrots, red cabbage, vine ripened tomatoes, cucumbers, Bermuda onions 4/7

add chicken 6 add shrimp 9 add steak 7

*Served Raw or Undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Consumer Information: There is a risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood, or have immune disorders, you are at a greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

Please inform your server of any dietary or health restrictions.

Before placing your order, please inform your server if a person in your party has a food allergy.

For parties of eight or more, an 18% gratuity may be added to your bill.



Entrées

- ***Halibut Filet** olive oil braised sunchokes, roasted eggplant and tomato salad meyer lemon emulsion 29
- ***Shrimp, Scallop and Mussel Pimenton** fresh pico, yellow rice with annatto, rich lobster tomato broth 22
- Lobster** steamed or baked stuffed, choice of potato and vegetable market price
- Shrimp Scampi** tomatoes, white wine, herbs, garlic, butter and fresh linguini 19
- Seafood Platter** shrimp scampi, baked haddock, mini crab cake, seasonal vegetables 29
- North Atlantic Haddock** pan seared, baked, blackened or bronzed, choice of potato and seasonal vegetable medley 23
- ***Prime Pork Chop** caramelized onion and apricot chutney, house mashed, sautéed spinach 22
- Grilled Chicken Penne** English peas, smoked guanciale, fresh tomato, spinach pecorino romano 19
- ***Filet and Lobster** 8oz filet mignon, lobster tail, béarnaise sauce, house mashed, asparagus 45
- ***New Zealand Rack of Lamb** whole grain risotto, buttered green beans 25
- Roasted Half Duck** orange chili sauce, rice, shaved bean 24
- ***Filet Mignon** horseradish crusted, mashed potato, asparagus, baby herb and garlic butter 32
- ***Hand Cut New York Sirloin** 12oz center in-house cut, asparagus, house mashed 29
- ***Kobe Burger** roasted garlic truffle aioli, Vermont sharp cheddar, butter lettuce, beef steak tomatoes on a warm brioche roll, roasted potatoes 19
- ***Surf and Turf** 6oz grilled tender steak, broiled shrimp scampi, baked potato vegetable du jour 23

Side Dishes

Asparagus 7	Mashed Potatoes 5
Vegetable du Jour 6	Mac and Cheese (serves two) 7
Sea Salt Baked Potato 5	Truffled Lobster Mac and Cheese 16
Ferry Landing Farms Own Log Grown Shiitake Mushrooms 12	

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