



New England Clam Chowder native baby clams, fresh local cream 4/6

***Steak Crostini** basil oil, goat cheese, banana peppers, toasted brioche 10

Mussels tomato, charred jalepeno, bacon, focaccia toast 9

Shrimp Cocktail house cocktail sauce, lemon, horseradish 14

Crab Cake lemon pepper aioli, Ferry Landing Farm mushroom salad 14

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

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

Salads

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

Signature Salad bibb lettuce, toasted walnuts, dried figs, Great Hill bleu cheese, red wine vinaigrette 4/8

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

Garden Salad fresh mixed greens, carrots, red cabbage, fresh tomatoes, cucumbers, Bermuda onion, choice of dressing 3/6

Classic Caesar romaine hearts, focaccia croutons, shaved parmigiano reggiano, house-made caesar dressing 3/6

add anchovies 1 add chicken 4 add shrimp 6 add steak 7



Something New Every Day at Seaglass

Wednesday Night... Like it Raw? \$1 oysters, clams, shrimp 5pm-7pm
Fresh. Local. Succulent. Unlimited.

Thursday Night: Music, Martinis and More Trendy Bar Bites \$5 ea 6pm-9pm
Specialty cocktails \$8 ea Smooth jazz. Mingling. Reinvent your Thursday.

Live Piano Every Friday & Saturday Evening 7pm-10pm

Sunday Brunch By the Sea Bountiful food. Beautiful views. 10:30am-2:00pm
Adults \$19.95 6-12 yrs \$11.95 Under 6 free

*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. If unsure of your risk, consult a physician.
Before placing your order, please inform your server if a person in your party has a food allergy.



Sandwiches

***Kobe Burger** 8 oz burger, lettuce, beef steak tomatoes, warm brioche roll, cheddar or bleu cheese 14 add mushroom and onions 2 add bacon 2

Crab Cake Burger Seaglass crab cake with lettuce, tomato, remoulade on a warm roll 15

Blackened Haddock Sandwich lettuce, tomato, remoulade, warm roll 13

Soup, Salad and Sandwich cup of soup, petite salad, half of turkey club or chicken caesar wrap 10

Roast Turkey Club sliced turkey, bacon, lettuce, tomato, mayonnaise, club white bread 9

Chicken Caesar Wrap romaine lettuce, grilled chicken, focaccia croutons, reggiano cheese, house-made caesar dressing 9

***French Dip** shaved sirloin steak, au jus, cheddar cheese, warm baguette 14 add mushroom 2 add caramelized onion 1

Lobster Roll fresh Maine lobster, bibb lettuce, toasted brioche 15

Cajun Chicken Baguette cheddar cheese, caramelized onions, cilantro chili cream 10

All sandwiches served with a choice of roasted potato batons, small garden or caesar salad

House Specialties

Grilled Chicken Penne English peas, bacon, tomato, spinach, romano 13

Shrimp Scampi tomatoes, white wine, herbs, garlic, butter, fresh linguine 15

North Atlantic Haddock available pan seared, baked, blackened or bronzed, mashed potatoes 14

Catch of the Day the freshest fish prepared as you like it: pan seared, grilled, blackened or bronzed Ask your server for todays selection 14

Maine Lobster 1.5lb steamed or baked stuffed with chefs potato of the day and vegetable market price

***Steak Tips** house marinade, sour cream mashed, fresh vegetables 15

***Surf and Turf** 6oz grilled tender steak, broiled shrimp scampi, baked potato vegetable du jour 23

Sides

Asparagus 6

Sautéed Spinach 4

Vegetable du Jour 5

Mashed Potatoes 3

Baked Mac and Cheese (serves 2) 5

Lobster Mac and Cheese (serves 2) 15

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Before placing your order, please inform your server of any dietary or health restrictions.