

WINE SELECTIONS BY THE GLASS

Whites

		GL	BTL
147	Chardonnay, La Crema, Monterey, CA	13	47
125	Chardonnay, Sonoma-Cutrer, Russian River Valley, Sonoma Coast, CA	16	58
227	Pinot Grigio, Benvolio, IT	11	40
220	Pinot Grigio, Santa Margherita, IT	17	61
228	Sancerre, Florilege, Sancerre, FR	23	83
209	Sauvignon Blanc, Whitehaven, Marlborough, NZ	13	47

Rosé & Sparklings

058	Prosecco, LaLuca, Treviso, IT, NV (Split)	11	40
052	Champagne, Möet & Chandon Imperial, FR, NV (Split)	25	100
216	Rosé, Whispering Angel, Provence, FR	15	54

Reds

303	Cabernet Sauvignon, Austin Hope, Paso Robles, CA - 1L	21	107
336	Cabernet Sauvignon, Bonanza, Napa Valley, CA	13	47
324	Cabernet Sauvignon, Caymus, Napa Valley, CA - 1L	25	130
801	Chianti Classico, Castello di Bossi, IT	13	47
818	Malbec, Terrazas de los Andes, Mendoza, AR	16	58
747	Pinot Noir, La Crema, Monterey, CA	15	54
706	Pinot Noir, Davis Bynum, Russian River, CA	17	61
828	Rosso Di Montepulciano, Avignonesi, Toscana, IT	13	47

DOMESTIC & IMPORTED BEERS

Domestic Beers

6.50

Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite

Seltzers

9.00

High Noon Vodka
Nantucket Blue
Nantucket Red

Imported Beers

7.00

Corona Light
Guinness
Heineken

Drafts

9.00

Cape Cod Beer, Beach Blonde, ABV 4.9%
Maine Lunch, ABV 7% (11.00)
Stella Artois, ABV 5%
The California, West Coast IPA, ABV 7%

16 oz Can

9.00

Jesuit Juice, New England IPA, 6.5%

SPECIALTY COCKTAILS 15

MARTINIS & MANHATTANS 17

Bee's Knees

Tanqueray • Honey • Lemon Juice

Coconut Blood Orange Margarita

1800 Coconut Tequila • Solerno Blood Orange Liqueur
Blood Orange Juice • Lime Juice

Cran-Apple Mojito

Bacardi • Cranberry & Apple Juice • Lime • Mint • Soda

Easy Breezy

Beefeater Gin • Yuzu • Lemongrass Basil • Ginger • Soda

Hugo Spritz

St-Germain Elderflower Liqueur • Prosecco
Soda • Mint

Owen's Island Rum Punch

Rum • Angostura Bitters • Simple Syrup • Lime Juice
Freshly Ground Nutmeg • Cherry Garnish

Skinny Paloma

21 Seeds Grapefruit Tequila • Tres Agaves
Hibiscus Flower

Spiced Mule

Captain Morgan Spiced Rum • Ginger Beer • Bitters
Lime

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño Tequila • Tres Agaves
Soda • Tajín Rim

Spring Old Fashioned

Bulleit Rye Whiskey • St-Germain Elderflower Liqueur
Orange Bitters • Orange • Bordeaux Cherry

Black Manhattan

Bulleit Rye Whiskey • Montenegro Amaro
Orange Bitters

Classic Cosmo

Tito's Vodka • Triple Sec • Cranberry Juice • Lime Juice

Cucumber Martini

Crop Cucumber Vodka • Fresh Cucumber • Prosecco

Dirty Martini

Grey Goose • Olive Juice • Blue Cheese-Stuffed Olives

Espresso Martini

Espresso Vodka • Vanilla Vodka • Coffee Liqueur
Freshly Brewed Espresso
Optional: Add Bailey's

French Martini

Tito's Vodka • Pineapple Juice • Chambord

Lemon Drop Martini

Limoncello • Velo Vodka • Sugar Rim

Ocean Course Manhattan

Jefferson's Ocean • Antica Formula Sweet Vermouth
Orange Bitters • Kosher Salt • Bordeaux Cherry

Pomegranate Martini

Grey Goose Citron • Triple Sec • POM Juice
Lime Juice

Paper Plane

Woodford • Amaro Nonino • Aperol • Lemon Juice

Pear Martini

Grey Goose Pear Vodka • Prosecco • Sage
Ginger Purée

SPIRIT FREE SELECTIONS

Beer	7	Aperol Spritz	14	Kir	14
Athletic Lite		Mionetto Prosecco		Giesen 0% Sauvignon Blanc	
Guinness 0		Mionetto Aperol		Blackberry Purée	
Heineken 0.0				Lemon Lime Soda	
Liquor	14	Bellini	14	Kir Royale	14
Kentucky 74		Mionetto Prosecco		Mionetto Prosecco	
		Peach Purée		BlackBerry Purée	
Wine	14	Blackberry Mule	14	Old Fashioned	14
Mionetto Prosecco		Ginger Beer • Blackberry Purée		Kentucky 74 Bourbon	
Giesen 0% Sauvignon Blanc		Lime		<i>Optional: Pumpkin</i>	
		Guava Nohito	12		
		Fresh Lime Juice • Fresh Mint			
		Guava Purée • Soda			

STARTERS

New England Clam Chowder

Sea Clams • Chopped Bacon

11

Red Bean Chili

GF

Slow Braised Beef • Tender Kidney Beans • Shredded Cheese • Sour Cream

14

Fried Zucchini Strips

VG

Hand Breaded Shaved Baby Zucchini • Marinara • Whipped Ricotta

16

Green Pea Risotto

Green Peas • Fresh Herbs • 24 Month Aged Parmigiano Reggiano

17

Kung Pow Cauliflower

DF

VG

Hoisin Sauce • Scallions • Toasted Peanuts • Fresh Cilantro

16

Pulled Pork Sliders

Slow Smoked Pork Shoulder • Brioche Slider Buns • Chipotle Slaw

19

Scallion Pan Fried Noodles

DF

Thin Fried Egg Noodles • Sesame Ginger • Roasted Garlic • Fresh Cilantro

17

Shrimp Cocktail

DF

GF

Naked Shrimp • Cocktail Sauce • Lemon

23

Smoked Pork Shoulder Empanadas

Red Mole Sauce • Flakey Pastry • Pico De Gallo • Fresh Mozzarella • Chipotle Aioli

19

Truffle Fries

Shoestring Fries • Shaved Burgundy Truffles • 12 Month Aged Parmesan

18

SALADS

New Seabury Chopped Salad

GF

Iceberg & Romaine • Smoked Bacon • Cucumber • Radish • Hearts of Palm • Avocado
Red Onion • Heirloom Grape Tomato • Signature Vinaigrette

15

Petite 9

Romaine Heart Salad

GF

White Anchovy • Shaved Parmesan • Polenta Crouton

15

Petite 9

Fig Arugula Salad

VG

Blue Cheese Stuffed Fig • Balsamic Onion Jam • Fig & Poppy Seed Cracker
Grilled Artichokes • Lemon Balsamic Dressing

18

Smoked Chicken Taco Salad

DF

Smoked Chicken Thighs • Shredded Chicory • Little Leaf Greens • Crispy Corn Tortilla
Shredded Heirloom Carrots • Guacamole

22

Add Protein

Grilled Chicken 11 • Salmon* 21 • Shrimp (Five) 22 • Tuna 23

PIZZAS

Quattro Formaggio

San Marzano Tomatoes • Mozzarella Cheese • Parmesan • Jack Blend • Fontina

15

Grilled Eggplant & Roasted Tomato

VG

Roasted Tomato Sauce • Whipped Ricotta • Basil Pesto • Baby Arugula

18

Smoked Chicken Pesto

Slow Smoked Chicken Thighs • Fresh Mozzarella • Thick Cut Bacon

19

Gluten Free Crust Option Available

ENTRÉES

American Chop Suey 29

Ground Wagyu • Caramelized Peppers & Onions • Fresh Herbs • Tomato Cream

Lobster Capellini 36

Lobster Claw, Knuckle, & Tail Meat • Tomato Basil Cream • Calabrian Chili Butter

Roasted Garlic • Aged Parmesan

Double Smash Burger 20

Two 4 oz Patties • Extra Sharp Cheddar Cheese • North Country Bacon

Butter Lettuce • Beefsteak Tomato • Garlic Aioli • Zucchini Pickles

Pan Roasted Lamb Rack 52

Herb Pistachio Gremolata • Roasted Garlic Cauliflower • Herbed Potato Rosti

Rosemary Demi Glaze

Braised Beef Manicotti 32

Slow Cooked Beef Cheek • Herbed Ricotta Filling • Rolled Crepe • Aged Prosciutto

7x Flat Iron Steak DF GF MP

8 oz Grilled Wagyu • Roasted Bell Peppers & Onions • Lemon Herbed Yukon Golds
Chimichurri

Salt & Vinegar Crusted Cod GF 32

Crispy Potatoes • Warm Napa & Bacon Slaw • Caper Dill Remoulade

Pan Seared Tuna DF 38

Yellow Fin Tuna • Coconut Miso Broth • Rice Noodle Salad • Black Thai Rice

Cedar Plank Salmon GF 34

Marinated Grilled Vegetable Skewers • Caper Butter • Lemon Herbed Yukon Golds

Simply Prepared Fish Selections

Seasoned Fresh Seafood • Butter Poached Baby Carrots • Asparagus

Salmon Grilled or Blackened 32

Shrimp Grilled or Blackened 32

Cod Loin Grilled or Blackened 33

Tuna Pan Seared 38

Sides 8

Asparagus, Baked Potato, Sautéed Broccolini, Jasmine Rice, & Roasted Fingerlings,

Allergy Guide

DF Dairy Free

GF Gluten Free

VG Vegetarian (Lacto-Ovo Vegetarian)

Please Note: not all ingredients are listed. Before placing your order, please inform your server if a person in your party has a food allergy. Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. An 18% gratuity will be added to your check.