

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, Mœt & 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
813	Super Tuscan, Altesino Rosso, 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)
Old Man Winter, ABV 7.5%
The California, West Coast IPA, ABV 7%

SPECIALTY COCKTAILS 14

Bee's Knees

Tanqueray • Honey • Lemon Juice

Blood Orange Margarita

Don Julio • Blood Orange • Grapefruit Juice
Lime • Agave • Tajín Rim

Cran-Apple Mojito

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

Owen's Island Rum Punch

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

Pumpkin Old Fashioned

Jefferson's VSB • Maple Syrup • Bitters • Orange Twist
Orange Juice

Skinny Paloma

21 Seeds Grapefruit Tequila • Tres Agaves
Hibiscus Flower

Spiced Honey Apple

Hendricks • Apple Juice • Honey • Lemon Juice • Soda
Cinnamon Apple Slice

Spiced Mule

Captain Morgan Spiced Rum • Ginger Beer • Bitters
Lime

Spicy Seed Margarita

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

Winter Aperol Spritz

Prosecco • Aperol • Cranberry Juice
Touch of Cinnamon

MARTINIS & MANHATTANS 16

Black Manhattan

Bulleit Rye Whiskey • Montenegro Amaro
Orange Bitters

French Martini

Tito's Vodka • Pineapple Juice • Chambord

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
Fresh Lemon Juice

Espresso Martini

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

Pear Martini

Grey Goose Pear Vodka • Prosecco • Ginger Purée

Cucumber Martini

Crop Cucumber Vodka • Fresh Cucumber • Prosecco

Classic Cosmo

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

Dirty Martini

Grey Goose • Olive Juice • Blue Cheese-Stuffed Olives

SPIRIT FREE SELECTIONS

Beer 7

Athletic Lite
Guinness 0
Heineken 0.0

Wine 14

Mionetto Prosecco
Giesen 0% Sauvignon Blanc

Liquor 14

Kentucky 74

Aperol Spritz 14

Mionetto Prosecco
Mionetto Aperol

Bellini 14

Mionetto Prosecco
Peach Purée

Blackberry Mule 14

Ginger Beer • Blackberry Purée
Lime

Guava Nohito 12

Fresh Lime Juice • Fresh Mint
Guava Purée • Soda

Kir 14

Giesen 0% Sauvignon Blanc
Blackberry Purée
Lemon Lime Soda

Kir Royale 14

Mionetto Prosecco
BlackBerry Purée

Old Fashion 14

Kentucky 74 Bourbon
Optional: Pumpkin

STARTERS

Red Bean Chili DF	14
Slow Braised Beef • Tender Kidney Beans • Shredded Cheese • Sour Cream • Crisp Onions	
Pork Scallion Pot Sticker DF	17
Pan Fried Dumpling • Chili Crisp & Black Garlic Dipping Sauce	
Braised Beef Tacos de Lengua GF	19
Corn Tortillas • Braised Short Rib & Beef Tongue • Salsa Verde • Cotija • Chipotle Crema	
Kettle Chips & Dip GF	15
French Onion Chantilly • Rosemary Salted Crisps	
Shrimp Cocktail DF GF	23
Naked Shrimp • Cocktail Sauce • Lemon	
Lobster Rangoon Dip	22
Creamy Asian-Inspired Lobster Dip • Green Onions • Crispy Wonton Chips	
Pea & Prosciutto Arancini	16
Fresh Rolled Risotto • Panko Bread Crumbs • Green Peas • Smoked Cheese Blend • Marinara	
Sriracha Honey Chicken Wings GF	22
Flash-Fried Wings • Shaved Scallions • Sriracha Honey Butter Sauce • Toasted Cashews	

SALADS

New Seabury Chopped Salad GF	15
Iceberg & Romaine • Smoked Bacon • Cucumber • Radish • Hearts of Palm • Avocado	
Red Onion • Heirloom Grape Tomato • Signature Vinaigrette	Petite 9
Romaine Heart Salad GF	15
White Anchovy • Shaved Parmesan • Polenta Crouton	Petite 9
Roasted Beet & Artichoke Salad DF GF VG	18
Roasted Baby Beets • Grilled Artichoke • Toasted Pistachio • Gigante Bean Hummus	
Gremolata-Herbed Honey Dijon Drizzle	
Asian Crispy Noodle Chicken Salad DF VG	22
Sliced Sesame Cucumbers • Crunchy Ramen Noodles • Marcona Almonds	
Asian Ginger Wasabi Dressing	
Add Protein	
Grilled Chicken 11 • Salmon* 21 • Shrimp (Five) 22	

PIZZAS

Quatro Formaggio	15
San Marzano Tomatoes • Mozzarella Cheese • Parmesan • Jack Blend • Fontina	
Polpette di Lusso	19
Sliced Italian Meatballs • Tomato Sauce • Shaved Parmesan • Fresh Herbs	
Firebird Barbeque Pizza	21
Smoked Chicken Thighs • Barbeque Sauce • Mozzarella Asiago Blend	
Finished with Roasted Garlic White Barbeque	

Gluten Free Crust Option Available

ENTRÉES

Mushroom Sacchetti VG 28

Chef's Blend Mushroom Sauce • Chive Pesto • Shaved Parmesan

Lobster Capellini 36

Lobster Claw, Knuckle, & Tail Meat • Tomato Basil Cream • Calabrian Chili Butter
Roasted Garlic • Aged Parmesan

Chicken Al Limone 28

Herb-Parmesan Batter • Limoncello Butter Sauce • Rice Pilaf • Sautéed Spinach

Bison Meatloaf 28

Cheddar Cheese Curds • Whipped Sweet Potatoes • Roasted Corn & Black Bean Succotash

7x South Western Bacon Burger 24

North Country Smoked Bacon • Guacamole Spread • Butter Leaf Lettuce • Beefsteak Tomatoes
Sourdough Roll • Pepper Jack Cheese • Kettle Chips

Dry Aged Heritage Pork Chop 31

14 oz Char-Grilled • Pan Roasted Spaetzle • Whole Grain Mustard Cognac Sauce
Apple Cider Candy Cabbage

Pan Seared Filet GF MP

7 oz • Truffle Polenta Cake • Chef's Blend Mushroom Sauce • Sautéed Garlic Broccolini

Salt & Vinegar Crusted Cod GF 32

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

Curry Cashew Crusted Salmon DF GF 34

Black Thai Rice • Roasted Root Vegetables • Bell Peppers • Poached Sweet Potato

Scallops Saint-Jacques 36

Baked Sea Scallops • Gruyere Cheese • Button Cremini Mushrooms • Caramelized Shallots
Duchess Style Potatoes

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

Sides 7

Asparagus, Baked Potato, Rice Pilaf, Sautéed Broccolini, Whipped Potato, &
Whipped Sweet Potato

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.