



Small Plates

Lobster Bisque	Shaved Chives • Lobster Claw Meat	14
Korean Barbeque Wings	Gochujang Hoisin Glaze • Grilled Pineapple • Kimchee Peanut Crunch	18
Truffle Fries	Shoestring Fries • Shaved Burgundy Truffles • 12-month Aged Parmesan	18
Kung Pow Cauliflower	Hoisin Sauce • Scallions • Toasted Peanuts • Cilantro	16
The Great Garbanzo	Hummus • Cured Olives • Feta • Cucumbers • Tomatoes Red Onions • EVOO • Smoked Paprika • Za'atar Fried Chickpeas	14
Spring Pea Risotto	Creamy Parmesan Reggiano • Shelled English Peas • Aleppo Pepper • Chopped Basil	17
Hand Breaded Zucchini	Roasted Pomodoro Sauce • Aged Parmesan Cheese	17
Burrata & Roasted Tomato Bruschetta	Aged Balsamic • Grilled Artichokes Olive Oil • Micro Mizuna	18

Salads

Asian Pear Salad	Edamame • Ponzu Shaved Cauliflower • Asian Vegetable Blend Toasted Pumpkin Seeds • Ginger Orange Dressing	17
New Seabury Chopped Salad	Iceberg • Romaine • Smoked Bacon Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions Vine-Ripened Tomatoes • Signature Vinaigrette	15
	Petite Size	9
Romaine Heart Caesar	White Anchovies • Shaved Parmesan • Polenta Crouton	15
	Petite Size	9
Moroccan Carrot Arugula Salad	Citrus Carrot & Coriander Puree Lemon Vinaigrette • Spiced Pumpkin Seeds • Chickpeas	17

Add Protein:

Grilled Chicken **11** • Salmon* **20** • Shrimp (Five) **21** • Scallops **26**

*Raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
Before placing your order, please inform your server if a person in your party has a food allergy.
Food Sensitivity Menu Available
An 18% gratuity will be added to your check.

Pizzas

Quattro Formaggio	San Marzano Tomatoes • Mozzarella Cheese • Parmesan Jack Blend • Fontina	15
Italian Sausage	Bechamel Sauce • Caramelized Onions • Roasted Red Bell Peppers	18
Margherita	San Marzano Tomato Sauce • Pesto (nut free) • Roasted Cherry Tomatoes Fresh Basil • Fresh Mozzarella	18

Gluten Free Crust Option Available

Pastas

Spicy Lobster Capellini	Lobster • Angel Hair Pasta • Calabrian Chili Cream Oven Dried Tomato	36
Chicken & Fennel Sausage Pappardelle	Braised Chicken Thighs • Tomato Pesto Capers • Aged Romano	27
Roasted Tomato & Burrata Ravioli	Yellow Heirloom Tomatoes • Biscuit Persillade Sliced Asparagus Coins	27

Entrées

Salt & Vinegar Crusted Cod	Crispy Potatoes • Warm Napa & Bacon Slaw Caper Dill Remoulade	31
10oz Roasted Chicken Statler	Boursin Whipped Potatoes • Dill & Caper Tapenade Warm Tomato Vinaigrette	29
Pan Seared Salmon	Spring Pea Risotto • Herb Crust • Truffled Zucchini Salad	33
7X Burger*	Ground Wagyu • Tomato Aioli • Fried Onion Straws • Zucchini Pickles	23
Pistachio Crusted Scallops	Celery Root Puree • Charred Broccolini Red Sorrel Salad	38
7x Flat Iron Steak*	Sliced Wagyu • Lemon Zested Yukon Gold Potatoes Chimichurri • Roasted Bell Peppers • Pearl Onions	48
Simply Prepared Selections	Seasonal Vegetables	
Salmon*	Grilled or Blackened	32
Shrimp	Grilled or Blackened	31
Cod	Broiled or Blackened	30

Sides 7

Broccolini • Baked Potato • Fries • Asparagus
Roasted Heirloom Carrots • Boursin Whipped Potatoes • Sautéed Spinach