



Small Plates & Salads

New England Clam Chowder	9
Daily Imported Burrata Olive Oil • Fig Jam • Toast	18
Bruschetta Seasonal Tomatoes • Basil • Aged Balsamic • Olive Oil Shaved Parmesan • Country Bread	16
Kung Pow Cauliflower Flash Fried • Housin Sauce • Peanuts • Scallion Chilli Sauce	16
Shrimp Cocktail GF Cocktail Sauce	18
Tempura Battered Shrimp Soba Noodle Salad • Shaved Scallions Sesame Orange Reduction	19
Beet Carpaccio VG/GF Slow Roasted Beets • Goat Cheese • Pistachio Aged Balsamic • Agrodolce	15
The Great Garbanzo ♡ Hummus • Cured Olives • Feta • Cucumbers • Tomatoes Red Onions • EVOO • Smoked Paprika	12
New Seabury Chopped Salad ♡ GF Iceberg & Romaine • Smoked Bacon Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions Vine-Ripened Tomatoes • Signature Vinaigrette	15
Arugula Salad GF Balsamic Dressing • Toasted Pine Nuts • Gorgonzola Cheese	12
Caesar Salad Romain Hearts • White Anchovies • Shaved Parmesan • Herb Croutons	13
Greek Salad Mixed Olives • Cucumber • Cherry Heirloom • Red Onion Mint • Feta • Pita	15
Wedge Salad Candied Pecans • Iceberg Lettuce • Blue Cheese • Fried Onions • Bacon	14
Add Protein:	
Grilled Chicken 9 • Salmon* 17 • Shrimp (Five) 15 • Lobster Salad 31	

Pasta

Rigatoni Pesto Hand Dipped Ricotta • Pine Nuts • Shaved Parmesan	24
Spicy Lobster Capellini Fresh Lobster Meat • Angel Hair Pasta • Calabrian Chili Butter	36



Pizza

- Basil Pesto** Fresh Mozzarella • Artichoke Hearts • Pine Nuts **17**
- Pepperoni Cups** Pepperoni • Whole Milk Mozzarella • Basil **16**
Gluten Free Crust Option

Land & Sea

- Pad Thai GF** Mixed Asian Vegetables • Pad Thai Noodles **20**
 Curry, Cilantro, & Lime Broth • Peanut Crunch Topping
- 7x Burger 8oz** Ground Waygu • Roasted Garlic Aioli • Leaf Lettuce **22**
 Beefsteak Tomato • Fried Onion Straw • Smoked Gouda • Sesame Seed Bun
- Hawaiian Salmon** Soba Noodle Salad • Black Garlic Hoisin • Soy Wasabi Butter **34**
- Pork Chop 14oz GF** Pan Seared • Mushroom Risotto • Mustard Seed Peperonata **34**
 Pecorino Romano
- Adobo Roasted Chicken GF** Half Roasted Gianonne Chicken • Corn Cacio e Pepi **29**
- Pan Seared Duck Breast** Truffle Celery Root Puree • Orange Reduction **34**
 Roasted Pearl Onions
- Cod Oreganatta** Sweet Potato Puree • Herbed Compound Butter **30**
 Roasted Broccolini
- Marinated Hanger Steak GF** Pan Roasted Radish & Heirloom Cauliflower **37**
 Fingerling Potatoes in Lemon Dill Dressing • Chimichurri
- Filet Mignon** Crunchy Bravas Potatoes • Bone Marrow Jus • Truffle Aioli **MP**
- Simply Prepared Seafood** ♡ **GF** With EVOO • Lemon or Blackened • Seasonal Vegetables
Add Salmon* 28 • Shrimp 28 • Cod 29

Sides

- Crushed Garlic & Rosemary Potatoes **7**
- Asparagus with Extra Virgin Olive Oil
- Porcini Mushrooms Risotto

**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.
 Heart-Healthy Options ♡ • Gluten-Free Options **GF** • An 18% gratuity will be added to your check.*