

WINE SELECTIONS BY THE GLASS

		GL	BTL
	White		
121	Chardonnay, Far Niente, Napa Valley, CA	27	100
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, Domaine Delaporte, Chavignol, FR	26	95
209	Sauvignon Blanc, Whitehaven, Marlborough, NZ	13	47
	Rosé & Sparkling		
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
	Red		
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
608	Merlot, Duckhorn, Napa Valley, CA - 350 ML	30	
753	Pauillac, Château Bellegrave, Appellation Pauillac Controlee, FR	27	100
747	Pinot Noir, La Crema, Monterey, CA	15	54
706	Pinot Noir, Davis Bynum, Russian River, CA	17	61
505	Red Blend, Flora Springs, "Trilogy", Napa Valley, CA	35	138

DOMESTIC & IMPORTED BEERS

Domestic Beer	7.50	Imported Beer	8.00
Budweiser		Allagash White	
Bud Light		Corona Light	
Coors Light		Guinness	
Michelob Ultra		Modelo	
Miller Lite			
Hard Iced Tea	9.50	Draft	9.50
Sun Cruiser		Cape Cod Beer, Beach Blonde, ABV 4.9%	
		Maine Lunch, ABV 7% (11.25)	
		Stella Artois, ABV 5%	
		The California, West Coast IPA, ABV 7%	
Seltzer	9.50	16 oz Can	9.00
High Noon Vodka		Jesuit Juice, New England IPA, 6.5%	
Nantucket Blue			
Nantucket Red			

SPECIALTY
COCKTAILS 15

Bee’s Knees

Tanqueray • Honey • Lemon Juice

Blueberry Mojito

Bacardi Rum • Mint • Blueberries • Lime • Soda Water

Coconut Blood Orange Margarita

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

Easy Breezy

Beefeater Gin • Yuzu • Lemongrass Basil • Ginger
Soda Water

Hugo Spritz

Elderflower Liqueur • Prosecco • Soda Water • 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 Water • Tajín Rim

Spring Old Fashioned

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

MARTINIS &
MANHATTANS 17

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

STARTERS

New England Clam Chowder

Sea Clams • Chopped Bacon • Potato • Oyster Crackers

11

Chicken & White Bean Chili

Hatch Pepper Salsa • Tortilla Strips • Sour Cream

13

Blackened Dorado Tacos

Flour Tortilla • Cabbage • Scallions • Pickled Onion • Cotija

20

Mexican Street Cauliflower

Cotija • Scallions • Chili Lime Crema • Toasted Cornbread Crumb

16

Sesame Tuna

Wasabi Aioli • Eel Sauce • Smashed Cucumbers • Marcona Almonds

24

Shrimp Cocktail DF GF

Naked Shrimp • Horseradish Chili Sauce • Lemon

23

The Grand Mezze

Baba Ghanoush • Cured Olives • Labneh • Cucumbers • EVOO • Red Pepper Muhammara
Za'atar Fried Chickpeas • Armenian-Style Lavash Crisps

17

Truffle Fries

Shoestring Fries • Shaved Burgundy Truffles • 12 Month Aged Parmesan • Garlic Aioli

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 Caesar Salad GF

White Anchovy • Shaved Parmesan • Polenta Crouton

15

Petite 9

Roasted Beet & Arugula Salad

Great Hill Blue Cheese • Candy Beets • Citrus Vinaigrette • Smoked Bacon
Pickled Red Onion

18

Watermelon & Feta Panzanella

Mixed Greens • Lemon Mint Pesto • Grain Bread Crouton • Grecian EVOO • Heirloom Tomato

19

Add Protein

Grilled Chicken 11 • Salmon* 21 • Shrimp (Five) 22 • Swordfish 24

PIZZAS

Quattro Formaggio

Crushed San Marzano Tomatoes • Mozzarella Cheese • Parmesan • Jack Blend • Provolone

15

Margherita

Pomodoro Sauce • Pesto (Nut Free) • Roasted Red & Yellow Tomatoes • Fresh Basil
Fresh Pearl Mozzarella

18

Pig Rock

Four Cheese Blend • Sweet Italian Sausage • Herb Ricotta • Roasted Peppers

19

Gluten Free Crust Option Available

ENTRÉES

Argentinian Red Shrimp Picatta 33

Cascatelli • Roasted Garlic Citrus Butter • Capers • Italian Parsley

Chicken Parmesan 32

Bone-In Chicken Cutlet • Bucatini • Vodka Sauce • Italian Cheese Blend

Sausage & Roasted Broccolini 29

Cascatelli • Pig Rock Sweet Italian Sausage • Roasted Tomatoes • Fennel & Pea Pesto
Imported Pecorino

37 North Wagyu Burger 23

7x Colorado Wagyu Beef • Toasted Sourdough Bun • Extra Thick Bacon
New Mexico Hatch Chili Cheese Spread • Pickle

Prime New York Strip Steak MP

14 oz Prime Beef • Whipped Yukon Gold Potatoes • Creamed Spinach • House-Made Steak Sauce

Roasted Mushroom Mole Enchiladas 27

Oaxaca Cheese • Ancient Grain Pilaf • Avocado Tomato Salad

Salt & Vinegar Crusted Cod 33

Garlic Herb Roasted Creamer Potatoes • Warm Napa & Bacon Slaw • Caper Dill Remoulade

Lazy Man Lobster 44

Citrus Beurre Blanc • Garlic Herb Roasted Creamer Potatoes • Buttered Asparagus

Mustard & Herb Crusted Salmon 34

Ancient Grain Pilaf • Asparagus • Cucumber Dill Salad • Citrus Beurre Blanc

Grilled Blackened Swordfish 36

Fennel & Jicama Slaw • Sweet Corn Succotash • Mango Chimichurri

Simply Prepared Fish Selections

Seasoned Fresh Seafood • Butter Poached Baby Carrots • Asparagus

Cod Loin	Broiled or Blackened	33
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Salmon	Grilled or Blackened	34
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Shrimp	Grilled or Blackened	33
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Swordfish	Grilled or Blackened	36
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Sides 8

Asparagus, Broccolini, Creamed Spinach, French Fries
Roasted Creamer Potatoes, Roasted Heirloom Carrots, Whipped Potato
& Truffle Shuffle (replace a starch with Truffle Fries to enhance your meal)

Allergy Guide

 Dairy Free

 Gluten Free

 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.