95 SHORE

Small Plates

Tomato Bisque Grilled Cheese • Balsamic Reduction **10**

Sweet Potato Gaufrette Cypress Grove Goat Cheese • Hot Honey Drizzle **12**
Chipotle Dipping Sauce

Asian Barbecued Ribs Shaved Asian Vegetable Slaw **23**

Cranberry Pecan Bruschetta Aged Parma Prosciutto • Quince Jam • Brie **18**

Braised Rabbit Empanada Corn Salsa • Hot Honey Crema • Pico De Gallo **19**

White Bean and Feta Dip Cucumber • Cured Olives • Feta • Grape Leaves **15**
Pickled Parsnips and Carrots • EVOO • Chickpeas

Shrimp Tempura Chilled Asian Noodle Salad • Crispy Tempura Batter **23**

Meatball Caesar Salad Petite Caesar Salad • Italian Style Meatballs **22**
Aged Parmesan

Salads

Dried Cranberry Waldorf Salad Shredded Chicken • Green Apples • Golden Raisins **22**
Toasted Walnuts • Gem Lettuce • Apple Butter Crouton

New Seabury Chopped Salad Iceberg • Romaine • Smoked Bacon **15**
Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions
Vine-Ripened Tomatoes • Signature Vinaigrette
Petite Size **9**

Romaine Heart Caesar White Anchovies • Shaved Parmesan • Polenta Crouton **15**
Petite Size **9**

Laffa Bread Salad Rocket Arugula • Diced Halloumi • Chickpeas • Pickled Red Onions **18**
Lemon Honey Vinaigrette

Add Protein:
Grilled Chicken **11** • Salmon* **20** • Shrimp (Five) **21** • Scallops **26** • Beef Sirloin* (12oz) **24**

*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**

Lobster Flatbread Herbed Lemon Bechamel • Fontina • Arugula **22**

Margherita San Marzano Tomato Sauce • Pesto (nut free) • Roasted Cherry Tomatoes Fresh Basil • Fresh Mozzarella **18**

Gluten Free Crust Option Available

Pastas

Parisian Gnocchi Roasted Broccoli Rabe • Italian Sausage • Pulled Chicken Black Pepper Cream **27**

Seafood Fra Diavolo Spicy Crushed Tomato Sauce • Seared Sea Scallops • Lobster Blue Mussels • Clams • Shrimp • Grilled Garlic Bread **38**

Eggplant Cannelloni Hand Breaded & Filled with Goat Cheese • Orecchiette Pesto Alfredo (nut free) • Artichoke Hearts • Spinach • Fried Basil **28**

Entrées

Garlic Crusted Halibut Patatas Bravas • Creamed Spinach • Aged Balsamic Roasted Cherry Heirloom Tomatoes **37**

Half Roasted Chicken Sweet Potato Hash • Fried Brussels Sprouts • Pan Jus **31**

Surf & Turf Pan Seared Filet* • Lobster Cake • Truffle Whipped Potatoes Lobster Tarragon Cream **MP**

7X Burger* Brioche Bun • Roasted Portobello Mushrooms • Caramelized Onions Raclette Cheese **23**

Beef Short Rib Wellington Truffle Whipped Potatoes • Mushroom Duxelle Truffle Pâté • Flakey Puff Pastry **38**

Mediterranean Salmon Bowl Quinoa • Wild Rice • Olives • Sauteed Spinach Garbanzo Beans • Warm Dill Tomato Vinaigrette • Feta Cheese **31**

Pan Seared Duck Breast Rutabaga Puree • Pan Roasted Radish & Pearl Onion Pistachio Gremolata • Cherry Reduction **33**

Simply Prepared Selections Seasonal Vegetables

Salmon*	Grilled or Blackened	**32**
Shrimp	Grilled or Blackened	**31**
Halibut*	Broiled or Blackened	**33**
7oz Filet*	Pan Seared or Grilled	**MP**

Sides 7

Kung Pow Brussels Sprouts • Baked Potato • Fries • Asparagus
Roasted Cauliflower • Truffle Whipped Potatoes • Creamed Spinach