



Small Plates

Lobster Bolognese with Linguine	16
Jumbo Shrimp Cocktail ♡ GF with Cocktail Sauce	17
Kung Pow Cauliflower Flash Fried • Hoisin • Peanuts • Scallion Chili Sauce	12
Jumbo Lump Maryland Style Crab Cake Summer Corn Salad • Red Pepper Remoulade	18
Heirloom Tomato & Burrata GF Thin Sliced Prosciutto • Balsamic Reduction • Micro Basil	15
The Great Garbanzo ♡ Hummus • Cured Olives • Feta • Cucumbers • Tomatoes • Red Onion EVOO • Smoked Paprika • Pita Chips	11
Bang Bang Shrimp & Waffles Crispy Fried Shrimp Sriracha Maple Syrup • Chili Bang Bang Sauce	14
Blackened Seared Rare Ahi Tuna* ♡ Sriracha Aioli • Black Sesame Seeds • Pineapple Mango Pico Crispy Wontons	16
Lobster Flautas Rolled Crispy Lobster Tacos • Bacon • Corn • Oaxaca Jack Cheese • Guacamole • Onion Cilantro • Cotija Cheese • Cumin-Lime Aioli Sauce	16

Soups & Salads

New England Clam Chowder with Oyster Crackers	9
Tomato Bisque Griddled Goat Cheese Toast • Balsamic Onion Jam	9
Artisanal Greens Local Greens • Cucumbers • Carrots • Vine-Ripened Tomatoes	10
Caesar Salad* Baby Romaine Hearts • White Anchovies • Shaved Parmesan • Herb Croutons	11
New Seabury Chopped Salad ♡ GF Iceberg & Romaine • Smoked Bacon • Cucumber • Radishes Hearts of Palm • Avocado • Red Onion • Vine Ripened Tomatoes • Signature Vinaigrette	13

Add Protein: Grilled Chicken 10 • Salmon* 12 • Shrimp 12 • 8oz Lobster Salad MP

*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.



From the Land

Duck Au Poivre* GF	Cherry Risotto • Au Poivre Sauce • Herb Salad	29
Sicilian Meatballs Insalate GF	Choice of Caesar or Field Green Salad	21
Coq Au Vin	Pearl Onions • Roasted Carrots • Fingerling Potatoes • Braised Chicken Thigh Fresh Garden Herbs	28
Spaccatelli Pasta	Braised Lamb Breast • Aged Goat Cheese • English Peas • Fresh Mint • Persillade	28
Pork Saltimbocca GF	Garlic Mashed • Madeira Jus • Garden Spinach • Prosciutto • Wild Mushrooms	26

From the Sea

Shrimp Scampi
Sautéed Jumbo Shrimp
EVOO
White Wine
Campari Tomatoes
28

Salmon Noodle Bowl*
Sesame Crusted Salmon
Sun Noodles
Shitake Mushrooms
Ginger Dashi Broth
Sugar Snap Peas
30

Parmesan Crusted Cod
White Bean
Chorizo
Spinach
Salsa Verde
29

Simply Prepared Grilled Seafood ♡ GF
With EVOO • Lemon or Blackened • Seasonal Vegetables
Salmon* 28 • Cod 28 • Shrimp 26

Steaks, Chops & Burgers

Filet Mignon*	8oz Filet • Whipped Potatoes • Wild Mushroom Sauce	38
Lamb Rack* GF	Warm Nicoise • Fingerling Potatoes • Hericot Verts • Olives	37
14oz Prime Center Cut NY Strip* GF	Cauliflower Gratin • Green Peppercorn Sauce	42
95 Shore Surf & Turf Burger*	8oz Signature LaFrieda Beef Blend • Tempura Lobster • Brioche Bun	31
10oz Kobe Beef Burger*	Red Dragon Mustard Cheese • Crispy Onion Straws • Bacon Jam • Pretzel Bun	22