



## Small Plates

<b>New England Clam Chowder</b>	Sea Clams • Chopped Bacon	<b>10</b>
<b>Truffle Cauliflower Soup</b>	Garlic Chips • Micro Herbs	<b>10</b>
<b>Shrimp Cocktail</b>	Cocktail Sauce • Lemon	<b>23</b>
<b>Lobster Cake</b>	Lobster Claw & Knuckle Meat • Red Pepper Remoulade White Bean Salad	<b>26</b>
<b>Truffle Fries</b>	Shoestring Fries • Shaved Burgundy Truffles • 12 Month Aged Parmesan	<b>18</b>
<b>Kung Pow Cauliflower</b>	Hoisin Sauce • Scallions • Toasted Peanuts • Cilantro	<b>16</b>
<b>The Great Garbanzo</b>	Hummus • Cured Olives • Feta • Cucumbers • Tomatoes Red Onions • EVOO • Smoked Paprika • Za'atar Fried Chickpeas	<b>12</b>
<b>Pretzel Pork Belly Slider</b>	Honey Whole Grain Mustard • Pickled Onion Slaw Scallions	<b>20</b>
<b>Burrata Bruschetta</b>	Roasted Tomato • Olive Oil • Ciabatta Baguette	<b>18</b>



## Salads

<b>Roasted Beet &amp; Arugula Salad</b>	Whipped Fromage Blanc • Candy Beets Champagne Vinaigrette • Maple Bacon	<b>18</b>
<b>New Seabury Chopped Salad</b>	Iceberg & Romaine • Smoked Bacon Cucumbers • Radishes • Hearts of Palm • Avocado • Red Onions Vine-Ripened Tomatoes • Signature Vinaigrette	<b>15</b>
	Petite Size	<b>9</b>
<b>Romaine Heart Caesar</b>	White Anchovies • Shaved Parmesan Polenta Crouton	<b>15</b>
	Petite Size	<b>9</b>
<b>Mediterranean Baby Kale Salad</b>	Cherry Heirloom Tomatoes • Diced Cucumbers Roasted Red Peppers • Mixed Olives • Feta • Red Quinoa • Lemon Vinaigrette	<b>17</b>
<b>Heirloom Tomato Carpaccio</b>	Herbed Peppery Arugula, Giardiniera Mix • Basil Garlic Crouton • Aged Balsamic • Whipped Stracciatella	<b>19</b>

### Add Protein:

Grilled Chicken **11** • Salmon\* **21** • Shrimp (Five) **22** • Swordfish **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.  
An 18% gratuity will be added to your check.

## Pizzas

- Quattro Formaggio** San Marzano Tomatoes • Mozzarella Cheese • Parmesan Jack Blend • Fontina **15**
- Margherita** San Marzano Tomato Sauce • Pesto (nut free) • Roasted Cherry Tomatoes Fresh Basil • Fresh Mozzarella **18**
- Prosciutto & Fig** Fontina Cheese • Fig Spread • Herb Ricotta • Baby Arugula **19**

**Gluten Free Crust Option Available**

## Pastas

- Argentinian Red Shrimp Scampi** Garlic Herb Tossed Orzo • Citrus Butter Oven Dried Tomato **33**
- Chicken Pad Thai** Rice Noodles • Asian Vegetables • Tamari Broth Crushed Peanuts **29**
- Tomato Basil Gnocchi** Roasted Heirloom Tomatoes • Fresh Burrata Bruschetta Chips • Peruvian Teardrop Peppers **27**

## Entrées

- Grilled Swordfish** Celery Root & Jicama Slaw • Chipotle Corn Succotash Citrus Salsa Rojas **33**
- Prime New York Strip Steak** 14oz Prime • Whipped Potatoes Creamed Spinach • Cherry Foie Gras Demi Glace **MP**
- Salt & Vinegar Crusted Cod** Crispy Potatoes • Warm Napa & Bacon Slaw Caper Dill Remoulade **31**
- Wagyu Bacon Cheeseburger** 7x Beef • Pretzel Bun • Extra Thick Bacon Buttermilk Onion Straws • Caramelized Onion Cheddar • Tomato Aioli **23**
- Mojo Seared Salmon** Okinawa Sweet Potato • Orange Mango Mojo Vadouvan Coconut Curry **34**
- Chicken Parmesan** Herb Breaded • Fresh Mozzarella • Pink Vodka Cavatappi **32**
- Lazy Man Lobster** Citrus Dill Butter • Lemon Thyme Poached Yukon Gold Potatoes Buttered Asparagus **MP**
- Simply Prepared Fish Selections** Seasoned Fresh Seafood Butter Poached Baby Carrots & Asparagus
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|------------------|----------------------|-----------|
| <b>Salmon</b>    | Grilled or Blackened | <b>32</b> |
| <b>Shrimp</b>    | Grilled or Blackened | <b>31</b> |
| <b>Cod Loin</b>  | Broiled or Blackened | <b>33</b> |
| <b>Swordfish</b> | Grilled or Blackened | <b>33</b> |

## Sides 7

Broccoli • Baked Potato • Fries • Asparagus • Whipped Potatoes • Sautéed Spinach  
Roasted Heirloom Carrots • Truffle Shuffle (replace a starch with Truffle Fries to enhance your meal)