



# FOR THE TABLE

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<b>AHI TUNA TACOS</b> <i>crispy wonton taco shell, asian slaw, lime</i>	17
<b>WILD MUSHROOM &amp; ARUGULA FLATBREAD</b> <i>whipped ricotta, truffle, mozzarella, pecorino cream, pepperoncino</i>	17
<b>CRAB CAKES</b> <i>mango cabbage slaw, remoulade</i>	20
<b>CALAMARES FRITOS</b> <i>sweet smoked spanish paprika, fried capers</i>	14
<b>FRIED LOBSTER MAC &amp; CHEESE CROQUETTE</b> <i>gruyere, brie, cheddar, pecorino cream</i>	18
<b>GARLIC BUTTER CLAMS</b> <i>white wine, garlic confit, butter</i>	15
<b>SAFFRON MUSSELS</b> <i>white wine, dijon mustard, saffron, garlic confit, crispy baguette</i>	18
<b>APPLE SMOKED THICK CUT BACON</b> <i>served from our tableside smoke, to your plate</i>	16
<b>SHORT RIB SLIDERS</b> <i>brioche bun, garlic butter, slaw, pickled cucumber</i>	28
<b>BURRATA &amp; BRAMBLE</b> <i>macerated balsamic strawberries, basil, sea salt, extra virgin olive oil</i>	16



# ON THE ICE

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## TUNA TARTARE

*soy honey, avocado, seaweed salad*

16

## EAST COAST OYSTERS - 1/2 DOZEN

14

## LOCAL CLAMS - 1/2 DOZEN

8

## POACHED U8 COLOSSAL SHRIMP - 4PC

22

## PETITE COLD WATER LOBSTER TAIL

21

## ALASKAN SNOW CRAB CLUSTER - 8OZ

18

## THE SEA CREST TOWER

95

*two snow crab clusters, two petite colds water lobster tails,  
six east coast oysters, eight local clams, five jumbo shrimp*





## FROM THE GROUND

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<b>SEA CREST CAESAR</b>	16
<i>balsamic caesar dressing, shaved grana padano, roasted panko breadcrumbs, oil cured olives</i>	
<b>GREENS &amp; BRAMBLE</b>	16
<i>arugula watercress, spinach blend, blackberries, red onion, basil, smoked pistachios, raspberry champagne vinaigrette</i>	
<b>FARMERS SALAD</b>	17
<i>grilled asparagus, red beets, fried soft-boiled egg, frisee, bacon lardon</i>	
<b>B.L.T SALAD serves two</b>	24
<i>iceberg lettuce, applewood thick cut bacon, bleu cheese</i>	
<b>SICILIAN ORANGE SALAD</b>	15
<i>blood orange, tangerine, nevel, fennel, extra virgin olive oil</i>	

## FOR THE SOUL

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<b>BROWNED BUTTER MAINE LOBSTER BISQUE</b>	14
<i>mirco basil, chili oil, lobster meat</i>	
<b>SHRIMP &amp; CORN CHOWDER</b>	12
<i>roasted fingerlings, bacon, fresh cream, popcorn</i>	
<b>FRENCH ONION SOUP</b>	10





# FROM THE GRILLE

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*served with steak-cut potatoes & house butter*

THE SEA CREST BURGER	23
<i>proprietary burger blend, brioche bun, garlic butter, gruyere-cheddar blend, maple bacon, tomato jam</i>	
RACK OF AUSTRALIAN LAMB	32
10OZ PRIME FILET MIGNON	46
16OZ PRIME NY STRIP	58
18OZ PRIME RIBEYE	54
24OZ PRIME PORTERHOUSE	72
32OZ PRIME TOMAHAWK	105

## GRILLE ADD ONS

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GRILLED U8 COLOSSAL SHRIMP - 4PC	20
PETITE COLD WATER LOBSTER TAIL	21
SAUTEED ONIONS	5
MAYTAG BLEU CHEESE CRUMBLE	7
BEARNAISE SAUCE	5
SMASHED POTATOES	7





# FROM THE SEA

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*served with steak-cut potatoes & house butter*

**NEW ENGLAND STYLED HADDOCK SANDWICH** 20

*brioche bun, garlic butter, red onion, iceberg lettuce, tomato, house tartar sauce*

**MAINE LOBSTER ROLL** 24

*buttered new england style bun, lobster salad, lemon wedge*

**3-4 POUND WHOLE MAINE LOBSTER** MP

**SEARED U8 SEA SCALLOPS- 4PC** MP

**ALASKIAN QUEEN SNOW CRAB LEGS** MP

**WHOLE PAN SEARED BRANZINO** 38

*charred lemon, rosemary, sea salt*





## ENTREES

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**BRICK CHICKEN** 28  
*butterfly cornish hen, potato puree, haricot vert,  
charred lemon pan sauce*

**SEARED SKIRT STEAK** 32  
*potato puree, charred brussels sprouts, chimichurri*

**APRICOT GARLIC GLAZED SALMON** 26  
*warm 5 grain salad, haricot vert*

**KANSAS CITY PORK CHOP** 28  
*citrus, herb-roasted pork chop, smashed potatoes, asparagus*

**SEARED SESAME TUNA** 28  
*baby bok choy, saffron ginger basmati rice, garlic sesame sauce*

## COZY SIDES

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**PERCORINO CREAMED SPINACH** 9

**GRILLED ASPARAGUS** 8

**CRISPY TRUFFLE MAC & CHEESE** 16

**BEER BATTER ONION RINGS** 9

**TRUFFLE PARMESAN FRIES** 12

**POTATO PUREE** 8

**SWEET POTATO WAFFLE FRIES** 9  
*served with a marshmallow dipping sauce*

