



# SEA SMOKE

WATERFRONT GRILL

## ◦ APPETIZERS ◦

### CRISPY OYSTERS 18

artichoke tartar sauce, roasted garlic aioli, arugula

### CRISPY CHEESEBURGER MAKI ROLL 19

certified angus beef, cheddar, caramelized onion, pickle, sesame soy wrap, iceberg slaw, chimi truck sauce

### SALT AND PEPPER CALAMARI 17

tomato agrodolce, roasted garlic aioli, arugula

### SHORT RIB CROQUETTE 16

romesco sauce, parmesan, basil

### SHRIMP CROSTINI 18

harissa, charred corn relish, arugula

### MOTOYAKI OYSTERS 21

spinach, mozzarella, miso aioli, panko

### RICOTTA BREAD 9

garlic and ricotta stuffed ciabatta boule, garlic-parmesan butter dipped, sesame seed

### SPANISH OCTOPUS 23 <sup>GF</sup>

crispy fingerling, puttanesca jam, pistachio, salsa verde

### CHARCUTERIE BOARD 23

12-month aged grana padano, r&g truffle falls, prosciutto di parma, hot soppressata, mixed berry compote, whole grain honey mustard, candied walnut, flatbread

### COCONUT CURRY MUSSELS 15

madras curry, coconut milk, lemon, crostini

### HOT SEAFOOD PLATTER 47 SERVES 2

clams casino stuffed mushroom, crispy calamari, cherry pepper broiled scallop, motoyaki oyster

## COLD BAR



### SEAFOOD TOWER SM 99/LG 189

lobster, colossal lump crab, jumbo shrimp, patriot oyster, ahi tuna tartare, calabrian chili cocktail sauce, classic remoulade, apple and aleppo pepper mignonette

### AHI TUNA TARTARE 21

madras curry aioli, celery, radish, chive, toasted pita

### PATRIOT OYSTERS ON THE HALF SHELL 24

cucumber, ginger, cilantro-lime relish, ponzu, lime foam

### EAST AND WEST COAST OYSTER SELECTIONS MP

calabrian chili cocktail sauce, apple and aleppo pepper mignonette, tabasco, lemon

### SEAFOOD COCKTAILS MP

calabrian chili cocktail sauce, remoulade, tabasco, lemon

COLOSSAL LUMP CRAB 23 | LOBSTER MP | JUMBO SHRIMP 23



## ◦ SOUP & SALADS ◦

### ROASTED CORN AND CLAM CHOWDER 13

bacon, potato, chive, old bay

### GEM LETTUCE SALAD 16 <sup>GF</sup>

honeycrisp apple, honeyed walnuts, new york state smoked cheddar, radish, red wine vinaigrette

### MEDITERRANEAN QUINOA SALAD 16 <sup>GF</sup>

baby spinach, feta, cucumber, red onion, grape tomato, kalamata olive, dijon and oregano dressing

### ADD TO ANY SALAD:

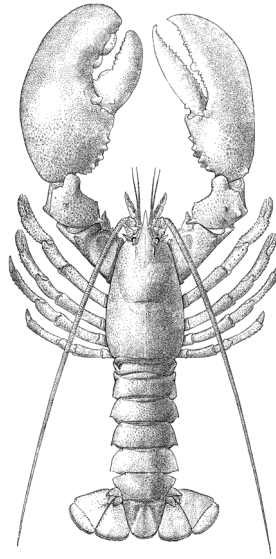
CHICKEN 12 • SALMON 16 • SHRIMP 21

## FLATBREADS

**BURRATA MARGHERITA 18**  
tomato, basil, sea salt,  
extra virgin olive oil

**WILD MUSHROOM 21**  
garlic ricotta, mozzarella,  
red wine onion, arugula,  
white truffle oil

**BLACKENED SHRIMP 23**  
mozzarella, spinach,  
confit garlic butter, charred lemon



## SANDWICHES

**LOBSTER ROLL MP**  
classic buttered warm or cold with  
lemon aioli, bibb lettuce, challah bun,  
parmesan fries

**PICKLE BRINED FRIED CHICKEN 19**  
cabbage, pickle and jalapeño slaw, sriracha  
aioli, sweet bun, parmesan fries

**10 OZ. CERTIFIED ANGUS BEEF  
CHEESEBURGER 22**  
bacon, cheddar, horseradish aioli,  
caramelized onion, lettuce, tomato,  
brioche bun, parmesan fries

## PASTAS

**PAPPARDELLE BOLOGNESE 30**  
beef, pancetta, soffrito, tomato, cream, 12-month aged grana padano

**PORCINI RAVIOLI 30**  
roasted forest mushrooms, garlic, shallot, creamy white wine butter

**HOUSEMADE LOBSTER RAVIOLI 42**  
lobster reduction, celery root, poached lobster, chive oil

## ◦ ENTREES ◦

### SIGNATURES FROM THE SEA

**PAN SEARED DIVER SCALLOPS 57**  
butternut squash and brown butter risotto,  
crispy sage

**FAROE ISLAND SALMON 35 GF**  
green lentil, pickled asparagus,  
watermelon radish, beurre blanc

**SHERRY GLAZED  
CHILEAN SEA BASS 47**  
creamy fregola, tomato and frisée salad,  
beurre blanc

**SEAFOOD FRA DIAVOLO 55 GF**  
lobster, shrimp, octopus, scallop, mussel,  
harissa pomodoro, crostini  
*add pasta +5*

**JUMBO FRIED SHRIMP 35**  
tabasco-honey coleslaw,  
calabrian chili cocktail sauce,  
artichoke tartar sauce, parmesan fries

### SIGNATURES FROM THE LAND

**BRAISED SHORT RIB 45 GF**  
parmesan polenta, ginger glazed carrots,  
braising jus

**ORGANIC BRICK CHICKEN 35 GF**  
semi-boneless half chicken, glazed carrots,  
yukon gold potato purée, pan jus

**PORK SHANK 39**  
risotto alla milanese, broccolini,  
almond gremolata

**GREATER OMAHA  
PRIME NY STRIP STEAK 74 GF**  
yukon gold potato purée, asparagus



## SIDES

**YUKON GOLD POTATO PURÉE GF 9 | GRILLED ASPARAGUS GF 12**  
**SAUTÉED GARLIC SPINACH 9 | PARMESAN FRENCH FRIES 9**