



SEA SMOKE TAKEOUT MENU

◦ APPETIZERS ◦

PEI MUSSELS 15

white wine butter, garlic, shallot, baguette

SLIDER ROLL 19

“A CHEESEBURGER IN A SUSHI BITE”

Certified Angus Burger, cheddar, caramelized onions and pickles in a sesame soy wrap, iceberg slaw, chimi truck sauce

SPINACH ARTICHOKE NACHOS 18

creamy spinach, artichoke, feta, roasted red pepper, kalamata olive, tomato

JUMBO SHRIMP OREGANATA 21

parmesan garlic breadcrumbs, parsley, lemon, white wine

CHARCUTERIE BOARD 23

12 month aged grana padano, r&g truffle falls, prosciutto de parma, hot soppressata, mixed berry compote, whole grain honey mustard, candied walnuts, flatbreads

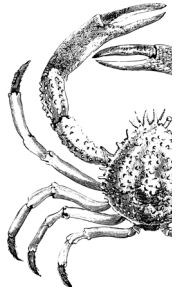
CLASSIC OR BEET HUMMUS

12 EA | BOTH FOR 16

cucumber and tomato, warm pita

RICOTTA BREAD 8

parmesan butter dipped garlic and ricotta stuffed ciabatta boule with garlic, dusted with sesame seeds



◦ COLD BAR ◦

JUMBO SHRIMP COCKTAIL^{GF} 21

calabrian chili cocktail sauce, tabasco, lemon

COLOSSAL LUMP CRAB^{GF} 23

cocktail and remoulade sauces, tabasco, lemon

◦ SOUP & SALADS ◦

ROASTED CORN AND CLAM CHOWDER 13

bacon, potato, chive, old bay

KALE SALAD^{GF} 16

spinach, roasted butternut squash, cranberry, almond, chèvre, white balsamic vinaigrette

GEM LETTUCES SALAD^{GF} 16

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

MEDITERRANEAN QUINOA SALAD^{GF} 16

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

ADD TO ANY SALAD:

CHICKEN 12 • SALMON 16 • STEAK 19

FLATBREAD PIZZA

BURRATA MARGHERITA 16

tomatoes, basil, sea salt,
extra virgin olive oil

SAUSAGE AND BROCCOLINI 19

ricotta, chili flakes,
sweet pepper tomato sauce

WHITE TRUFFLE 21

herb and garlic ricotta, crimini mushrooms,
red wine onions, mozzarella, arugula

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 BURGER 22

bacon, cheddar, horseradish aioli, brown sugar caramelized
onions, lettuce, tomato, brioche bun, parmesan fries



ENTRÉES

PAN SEARED DIVER SCALLOPS MP

butternut squash and brown butter risotto, crispy sage

FAROE ISLAND SALMON^{GF} 32

roasted root vegetables, lentils, pickled radish, shallot and asparagus

SHERRY GLAZED CHILEAN SEA BASS 45

creamy fregola, tomato and frisée salad, beurre blanc

SEAFOOD FRA DIAVOLO^{GF} 55 (ADD PASTA +5)

lobster tails, mussels, octopus, scallops, shrimp, harissa pomodoro, crostini

JUMBO FRIED SHRIMP 31

tabasco and honey coleslaw, calabrian chili cocktail sauce,
artichoke tartar sauce, parmesan fries

PRIME NY STRIP STEAK^{GF} 69

certified angus beef, whipped golden potatoes, asparagus

BRAISED SHORT RIB 'OSSO BUCCO'^{GF} 45

parmesan polenta, ginger glazed baby carrots, braising jus

ORGANIC BRICK CHICKEN^{GF} 32

semi boneless half chicken, glazed carrots, yukon gold pommes purée, pan jus

CITRUS BRINED DUROC PORK CHOP 37

honey braised collard greens, crispy polenta, sour cherry chutney

PASTA

PAPPARDELLE BOLOGNESE 28

pork, beef, pancetta, soffrito, tomatoes, touch of cream

PORCINI RAVIOLI 30

roasted forest mushrooms, garlic, shallot, creamy white wine butter

SIDES

YUKON GOLD POTATO PURÉE^{GF} 9

BRAISED COLLARD GREENS^{GF} 9

TURMERIC ROASTED BUTTERNUT SQUASH^{GF} 12

PARMESAN FRENCH FRIES 9

GRILLED ASPARAGUS 12