



SEA SMOKE TAKEOUT

DIPS & SPREADS

3 FOR 19 | 5 FOR 29 • CAN BE MADE GF UPON REQUEST

TRADITIONAL HUMMUS
chickpeas, tahini, garlic, olive oil

BABA GHANOUSH | eggplant, tahini,
garlic, aleppo pepper

BROWNEB BUTTER TZATZIKI
mint, dill, cucumber, kohlrabi, brown butter

LOBIO | barlotti beans, french marigold,
cilantro, chili flakes

LABNEH
herbs, za'atar, rhubarb gastrique

BREADS

CHEESE BREAD 11
za'atar spice, mozzarella, ricotta cheese

PULL APART KUBANEH 9
croissant style rolls with honey butter



◦ APPETIZERS ◦

MARYLAND STYLE CRAB CAKES 22
Israeli couscous coleslaw, harissa mousseline

SALT AND PEPPER CALAMARI 17
crispy calamari, bagna cauda,
peri peri yogurt sauce

MUSSELS 13
white wine, garlic, shallot, crusty bread

CRISPY OCTOPUS ^{GF} 21
fingerling potatoes, chilis, black garlic aioli,
parsley vinaigrette

PIGGYBACK OYSTERS 18
fried oysters, pulled pork, sunchoke johnny cake,
blackberry agrodolce, smoked hot honey butter

SPICY CHORIZO PIZZA 16
crispy chorizo, hot honey, calabrian chili,
crushed tomatoes

SOUP & SALAD

SPRING CHOPPED SALAD ^{GF} 15
gem lettuce, fresh peas, watermelon radishes, avocado,
herbed labneh, whole grain mustard vinaigrette

HEIRLOOM GREEK SALAD ^{GF} 16
confit heirloom tomatoes, feta, cucumbers, red onion, marinated olives

CRAB & LOBSTER BISQUE ^{GF} 12
cream, tomato, thyme, maine lobster

FROM THE SEA



PISTACHIO CRUSTED COD 36

citrus pomegranate salad, Jerusalem artichokes, asparagus purée, dill garlic sauce

FISH FRY 29

white fish, tempura batter, harissa mousseline, cocktail sauce, fries

WHOLE ROASTED BRANZINO ^{GF} 35

roasted cherry tomato, red onion, ladolemono sauce

GRILLED SALMON ^{GF} 33

berbere glazed, red lentil, turmeric

LOBSTER LINGUINE 39

pancetta, peas, corn, parmesan garlic cream sauce, aleppo pepper

DAY BOAT SCALLOPS ^{GF} MP

squid ink risotto, lemon and spring herbs sauce



FROM THE LAND

NY STRIP STEAK ^{GF} 48

tabbouleh, crispy mushrooms, peppercorn brandy cream

PORTERHOUSE 110

sour plum sauce, buttermilk onion rings, green & white asparagus

SEARED DUCK BREAST ^{GF} 47

heirloom carrot, green ajika, fava bean, apricot chutney, blackberry agrodolce

HAND HELDS

LOBSTER ROLL MP

mayonnaise, sumac, fenugreek

FRIED CHICKEN SANDWICH 19

Middle Eastern fried chicken breast, lettuce, tomato, pickled red onion, garlicky white sauce, hot sauce, brioche bun, fries

SEA SMOKE BURGER 22

8 oz. certified angus beef chuck burger, lettuce, tomato, pickled red onion, white cheddar, applewood smoked bacon, mayonnaise, brioche bun, fries

◦ SIDES ◦

POMMES PURÉE ^{GF} 9

fingerling potatoes, cream, butter crème fraîche

KALE SPANAKOPITA 6

cream cheese, overwintered kale, mint, harissa

BRAISED ARTICHOKEs ^{GF} 12

onion agrodolce, grappa spiced raisins

DUCK FAT FRIES ^{GF} 8

thick cut fries, rosemary, duck fat

ROASTED SPICED CARROTS ^{GF} 7

cumin, aleppo pepper, mint, fermented butter

◦ DESSERTS ◦

SEA SMOKE CANDY BAR 14

layers of chocolate brownie, caramel, wafers, vanilla sponge cake, chocolate butter cream, toffee bits and feuilletine in a chocolate shell with smoked sea salt

OLIVIA'S BAKLAVA 10 | butter phyllo, walnuts, orange honey, spices

LEMON RICOTTA FRITTERS 10 | cinnamon whipped cream, dolce di latte

HOUSE-MADE PISTACHIO CAKE 12 | orange blossom

VEGETARIAN / VEGAN

◦ APPETIZERS ◦

DIPS & SPREADS

3 FOR 19 | 5 FOR 29 • CAN BE MADE GF UPON REQUEST

TRADITIONAL HUMMUS VEGAN | chickpeas, tahini, garlic, olive oil

BABA GHANOUSH VEGETARIAN | eggplant, tahini, garlic, aleppo pepper

BROWNED BUTTER TZATZIKI VEGETARIAN | mint, dill, cucumber, kohlrabi, brown butter

LOBIO VEGETARIAN | barlotti beans, french marigold, cilantro, chili flakes

LABNEH VEGETARIAN | herbs, za'atar, rhubarb gastrique

CRISPY ARTICHOKE & RED PEPPERS 12

VEGETARIAN, VEGAN

crispy fried artichoke and red peppers,
tamarind glaze, tomato jam

SEITAN WINGS 15

VEGETARIAN

locally sourced seitan wings tossed in a house hot sauce, crudité, garlicky white sauce

◦ ENTRÉES ◦

FRIED SEITAN SANDWICH 19

VEGETARIAN

middle eastern fried seitan, jicama slaw, tahini whipped feta,
apricot date butter, house hot sauce

SEA SMOKE VEGETARIAN BURGER 19

VEGETARIAN

locally sourced seitan patty, smoked gouda,
pickled red onion, mayo, fries.

◦ SIDES ◦

FRIES GF 8

thick cut fries, rosemary

ROASTED SPICED CARROTS 7

CAN BE VEGAN BY OMITTING BUTTER

cumin, aleppo pepper, mint, fermented butter

Order Online at www.seasmokegrill.com