



SEA SMOKE

· APPETIZERS ·

CRAB DEVILED EGGS ^{GF} 14
blue crab, old bay, dijon

SMOKED CHICKEN WINGS 18
Calabrian chili honey butter,
truffle caramel popcorn,
herbed buttermilk dressing

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

SALT AND PEPPER CALAMARI 17
tomato agrodolce, roasted garlic aioli, arugula

BBQ SALMON NACHOS 16
flour and corn tortillas, harissa bbq sauce, scallion,
cucumber, avocado, labneh, banana peppers, cheddar

SHRIMP SCAMPI 20
garlic, white wine, lemon, parsley, chili flakes,
cashew butter crumble, baguette

GRILLED SPANISH OCTOPUS ^{GF} 21
puttanesca jam, crispy fingerlings, pistachio, salsa verde

CHARCUTERIE BOARD 23
manchego, r&g truffle falls, prosciutto di parma,
salami finocchiona, quince paste, fruit mostarda,
marcona almonds, flatbreads

**CLASSIC HUMMUS
WITH ZA'ATAR ROASTED CARROTS 15**
labneh, bergamot vinaigrette, flatbread

COLD BAR



SEAFOOD TOWER ^{GF} SM 99/LG 189
lobster, jumbo blue crab, shrimp, patriot oysters, tuna tartare, calabrian chili cocktail,
classic remoulade, apple and aleppo pepper mignonette

JUMBO SHRIMP COCKTAIL ^{GF} 21
calabrian chili cocktail sauce, tabasco, lemon

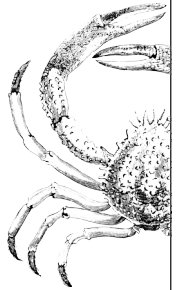
COLOSSAL LUMP CRAB ^{GF} 23
cocktail and remoulade sauces, tabasco, lemon

HAMACHI CRUDO ^{GF} 19
honeydew, cucumber, olive oil, shallot, cucumber and lime broth, cilantro, green chiles

AHI TUNA TARTARE ^{GF} 21
avocado and sweet pea purée, ponzu, scallion, panko, sriracha, wonton chips

PATRIOT OYSTERS ON THE HALF SHELL 24
ginger and garlic soy, jalapeño, crispy shallot

EAST AND WEST COAST OYSTER SELECTIONS ^{GF} MP
cocktail and mignonette sauces, tabasco, lemon



SOUP & SALADS

ROASTED CORN AND CLAM CHOWDER 13
bacon, potato, chive, old bay

HEIRLOOM TOMATO AND BURRATA SALAD ^{GF} 16
basil seeds, balsamic, orange

WATERMELON AND FETA ^{GF} 16
mint, arugula, jerez vinegar, extra virgin olive oil

SEA SMOKE COBB SALAD ^{GF} 15
gem lettuces, avocado, gorgonzola, tomato, bacon, olives, creamy herbed yogurt dressing

**ADD TO ANY SALAD:
CHICKEN 12 • SALMON 21 • 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 CLAM 20

garlic butter, 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

parmesan polenta, heirloom tomato and basil salad, balsamic, olive oil, focaccia crisps

FAROE ISLAND SALMON 31

grilled peach, pomegranate and fennel salad, mediterranean couscous, citrus butter

SHERRY GLAZED CHILEAN SEA BASS 45

creamy fregola, tomato and frisée salad, beurre blanc

JUMBO FRIED SHRIMP 31

tabasco and honey cole slaw, calabrian chili cocktail sauce,
artichoke tartar sauce, old bay and parmesan fries

PRIME SIRLOIN GARLIC STEAK 43

10oz. Certified Angus Beef sliced, scampi butter, garlic toast

DELMONICO STEAK PIZZAIOLA ^{GF} 47

16oz. Braveheart Black Angus, tomato, oregano, sweet pepper, mozzarella

PAN SEARED CHICKEN PAILLARDS WITH CLEMENTINES ^{GF} 27

sour cream smashed red potatoes, grilled asparagus, warm clementine,
tomato and sherry butter pan jus

PASTA

PAPPARDELLE ALL'AMATRICIANA 25

tomatoes, pancetta, calabrian chilies, caramelized onions, parmesan

LINGUINI ALLE VONGOLE 31

clams, garlic, olive oil, chili flake, parsley

SIDES

OLD BAY AND PARMESAN FRENCH FRIES 9

GRILLED ASPARAGUS ^{GF} 12

BROCCOLINI WITH GARLIC AND CHILES ^{GF} 8

SOUR CREAM SMASHED RED POTATOES ^{GF} 9