SEA SMOKE
WATERFRONT GRILL

APPETIZERS

CALAMARI 17
lightly fried, tomato agrodolce,
roasted garlic aioli, arugula

ARANCINI 18
prosciutto, fontina, peas,
smoked calabrian chiles, pomodoro

SOUTZOUKAKIA 14
lamb, beef, bell pepper, stewed tomato,
parsley

SHRIMP KOFTA 17 GF
white shrimp, chickpea, dill, lime tahini

CRAB CAKE 18
blue crab, boursin cheese, cajun aioli,
shaved parmesan, chive

CRISPY OCTOPUS 23 GF
white bean tonnato, cucumber,
lemon vinaigrette, arugula pesto

STEAMED MUSSELS 18
ginger, coconut milk, green chiles,
thai basil, crostini

BROILED OYSTERS 18
dashi compound butter, wonton crisp,
scallion curl

RICOTTA BREAD 9
garlic and ricotta stuffed ciabatta boule,
garlic-parmesan butter dipped, sesame seed

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

HOT SEAFOOD PLATTER 47
serves (2)
steamed mussels, fried calamari, broiled oysters, crispy octopus

RAW BAR

DAILY OYSTER SELECTIONS MP GF
calabrian chili cocktail sauce, apple and
aleppo pepper mignonette

TUNA TARTARE 21
cured lemon, harissa and cucumber yogurt,
everything bagel crackers

SEARED TUNA 23 GF
avocado purée, poblano pepper,
cucumber, tomato, vincotto

CRISPY NORI TACO TRIO 20
ahi tuna | salmon | kani
wakame, avocado, cucumber, ponzu aioli

CAVIAR

OSETRA CAVIAR 140
crème fraîche, blinis, traditional garnishes

COLD BAR

SEAFOOD TOWER SM 99/LG 189
lobster | colossal lump crab | jumbo shrimp | patriot oyster | ahi tuna tartare
calabrian chili cocktail sauce, remoulade, apple and aleppo pepper mignonette

SEAFOOD COCKTAILS MP GF
calabrian chili cocktail sauce, remoulade, tabasco

COLOSSAL LUMP CRAB 23 | LOBSTER MP | JUMBO SHRIMP 23

Cody Nguyen - Executive Chef | Brendan Veeder - Executive Sous Chef

maximum of 3 split checks per table | 20% gratuity will be added to parties of 5 or more guests
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness,
especially if you have certain medical conditions.please inform your server of any dietary restrictions.

SALADS

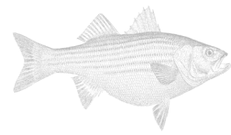
KALE AND BEET SALAD 16 GF
braised beet, roasted carrot, dried cranberry, chèvre, candied walnut, maple vinaigrette

PANZANELLA SALAD 16
shaved brussel sprouts, red onion, smoked gouda, cornbread croutons, toasted pepitas, cranberry vinaigrette

ADD TO ANY SALAD: CHICKEN 12 • SALMON 16 • SHRIMP 21

ENTREÉS

FROM THE SEA



CHILEAN SEA BASS 47
sherry glazed shallots, creamy fregola, tomato and frisée salad, beurre blanc

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

DIVER SCALLOPS MP GF
squid ink risotto, butternut squash purée, watermelon radish

FAROE ISLAND SALMON 35 GF
miso mashed potatoes, sautéed maitake mushroom, granny smith apple, brussel sprout slaw

AHI TUNA 39
sesame and black pepper crust, wasabi whipped potatoes, napa cabbage slaw, smokey sweet soy

LOBSTER AGNOLOTTI 35
poached lobster, lobster broth, brown butter, basil oil

PAELLA 42 GF
arborio rice, saffron, shrimp, mussels, calamari, chorizo, tomato

FROM THE LAND

BELL AND EVANS SEMI-BONELESS HALF CHICKEN 32 GF
garlic braised collard greens, mashed sweet potato, maple butter

7 OZ PETITE FILET 55 GF
fondant potatoes, sautéed cavolo nero, syrah gastrique

BRAISED SHORT RIB 45 GF
orange scented white polenta, brussels sprouts, beef jus

VEAL CHOP 57 GF
pommes dauphine, rapini, watercress and pine nut salad, veal and marjoram demi-glacé

HANDHELDS

LOBSTER ROLL MP
classic buttered warm
or
cold with lemon aioli

bibb lettuce, challah bun, parmesan french fries

CHÉVRE STUFFED LAMB BURGER 24

chèvre stuffed, tzatziki, caramelized onion, tomato, gaufrette potatoes

SIDES

MASHED SWEET POTATOES 9 GF
maple butter

PARMESAN FRENCH FRIES 9

POTATO PURÉE 9 GF

CRISPY BRUSSELS SPROUTS 7 GF

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