



DINNER MENU

APPETIZERS

- *FRESH COCKTAIL OYSTERS ~ *Mignonette of the Moment | Market*
- *BAKED OYSTERS ~ *Chef's Preparations of the Moment | Market*
- *SEARED JUMBO NEW BEDFORD SCALLOPS ~ *Braised Shitake & Cremini Mushrooms, Crispy Italian Speck, Herbs, Saba | Market*
- JUMBO LUMP CRABCAKE ~ *Fresh Corn Relish, Beurre Monte, Tartar Aioli, Old Bay EVOO | 29*
- SEABLUE HOUSE SALAD ~ *Chef's Vinaigrette, Goat Cheese, Cashew, Roasted Tomatoes, Crispy Prosciutto, 3 Cheese Bread Sticks | 18*
- CHOPPED CAESAR ~ *Classic Preparation, White Anchovy, Gruyere-Garlic Bread Sticks | 18*
- HOUSE PICKLED BEETS ~ *Goat Cheese, Arugula Pesto, Cipollini Onions, Toasted Pine Nuts, Micro Herbs | 18*
- LOBSTER RAVIOLI ~ *Fresh Tarragon Compound Butter, Smoked Paprika, Pecorino | 25*
- BRAISED SHORT RIB RAVIOLI ~ *Beurre Monte, Truffle Zest, Parmesan | 25*
- CHEF'S DAILY FEATURES ~ *Daily Rotating Chalkboard Menu | Market*

ENTREES

- JOYCE FARMS HERITAGE CHICKEN & WAFFLE ~ *Chicken & Apple Sausage, Blueberry-Maple Syrup, Spiced Compound Butter | 42*
- BERKSHIRE DOUBLE CUT PORK CHOP ~ *Potato Gratin, Chef's Accompaniments | 49*
- *FRUITS OF THE SEA ~ *Scallop, Shrimp, Lobster & Asparagus Risotto, Beurre Monte | 59*
- TODAY'S SELECTIONS OF FRESH FISH & SEAFOOD ~ *Chef's Inspiration of the Moment | Market*
- JUMBO LUMP CRAB CAKES ~ *Old Bay Potato "Chips", Beurre Monte, Corn Relish Confetti, Tartar Aioli | 59*
- *LINZ HERITAGE 8OZ CENTER-CUT FILET OF BEEF ~ *Potato Gratin, Aged Balsamic | Market*
- *AUSTRALIAN RACK OF LAMB ~ *Dijon Crust, Fresh Mint Chimichurri | 69*
- *16OZ USDA PRIME RIBEYE ~ *Compound Butter | 69*
- *CHEF'S BUTCHER CUTS ~ *Daily Preparation | Market*
- *CHEF'S DAILY ROTATING FEATURES ~ *Market*

ACCOMPANIMENTS & SIDES

- SURF & TURF ADDITIONS ~ *Shrimp ~ Scallops ~ Crab Cake | market*
- CHEF'S COMPILATION OF VEGETABLES ~ *Chef's Daily Ingredients & Garnishes | 35*
- SIGNATURE RISOTTOS ~ *Asparagus ~ Mushroom & Black Truffle ~ Lobster & Parmesan | 16-22-25*
- TRUFFLE TAGLIATELLE PASTA ~ *Black Truffle Butter, Black Label Pecorino | 22*
- CREAMED SPINACH ~ *Chevre, Parmesan | 15*
- ADDITIONAL SIDES ~ *Potato Gratin ~ Charred Asparagus ~ Confit Potatoes ~ Sauteed Spinach | 10ea.*

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.
Please notify your server of all food allergies prior to ordering.*

KENNETH NORCUTT ~ *Chef Proprietor/Wine Director*

ANDREW BUFFALINO ~ *Sous-Chef*

TRACY SMITH ~ *Managing Proprietor*

AMANDA GUEVARRA ~ *Pastry Chef/Manager*