



SHOW MENU



SALADS & BOWLS

California Cobb Bowl

Heirloom Grape Tomatoes + Smoked Bacon + Hard Boiled Egg
Scallions + Avocado + Bleu Cheese + Chopped Iceberg and
Romaine Lettuces + Red Wine Vinaigrette 16 GF

Tex Mex Bowl

Roasted Corn, Tomato & Poblano Salsa + Mixed Baby Greens
Shaved Black Olives + Pepper Jack Cheddar + Crispy Tortilla
Strips + Avocado + Honey-Lime Vinaigrette 16 GF V

Classic Caesar

Hearts of Romaine + Garlic Croutons + Traditional
Housemade Dressing + White Anchovies 10

Salad Add-Ons

Grilled Chicken +6 Coconut Shrimp +8 Lobster Salad +15

HANDHELDS

Includes Choice of French Fries, Onion Rings or Cole Slaw

Maine Lobster Roll

5oz Fresh Maine Lobster + Light Mayo + Lettuce
Toasted Split Top Bun 26

Seaside Tacos

Trio of Soft Flour Tortillas + Roasted Corn, Poblano and
Tomato Salsa + Avocado + Iceberg + Chipotle Aioli
Maine Lobster 28 Blackened Haddock 17

Shorebird

Crispy Cajun Chicken + Buttermilk Ranch Sharp Cheddar
Applewood Smoked Bacon + Lettuce & Tomato 16

Fried Haddock Sandwich

Fresh Haddock + Housemade Tartar Sauce + Green Leaf
Lettuce + Garden Tomato + Potato Roll 18

SIGNATURE SURF & TURF ENTREES

Yellowfin Tuna Poke Bowl

Seaweed Salad + Sticky Rice + Edamame
Pickled Cabbage, Carrot & Ginger + Avocado
Lime-Ginger Teriyaki Drizzle + Sriracha Aioli
Wonton-Wasabi Crunch 25

Fish & Chips

Fresh Batter Fried Haddock + French Fries+ Cole Slaw
Housemade Tartar Sauce 24

Fajita Chicken Bowl

Latin-Spiced Grilled Chicken + Saffron-Tomato Rice
Grilled Peppers & Onions+ Tomatillo Vinaigrette
Crispy Tortilla Threads + Pepper Jack + Cheddar 19

Coconut Shrimp Platter

French Fries + Cole Slaw 24

Pan Seared Lump Crab Cake

5oz Old Bay Seasoned Maryland Style Lump Crab Meat
Chipotle Aioli + Green Leaf Lettuce Cup + Mango Salsa
French Fries 24

**Served raw or uncooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have a certain medical condition. If unsure of your risk, consult a physician.*

Please inform your server if a person in your party has a food allergy or any dietary or health restrictions.



DRINK MENU



COCKTAILS

Deep Sea Fish Bucket

Malibu Coconut Rum + Blue Curacao + Pineapple Juice
Lemon Sour + Swedish Fish + Souvenir Bucket 14

Watermelon Madness Mojito

Bacardi Limon + Muddled Mint/Lime/Watermelon + Simple
Syrup + Lemon Lime Soda + Watermelon Mint Skewer 10

Seaglass Martini

Absolut Citron + Blue Curacao + Powell & Mahoney
Lemon Sour + Rock Candy Swizzle Stick 10

SurfSide Beach Party Bucket

Malibu Coconut Rum + Apricot Brandy + Pineapple Juice
OJ + Grenadine + Souvenir Bucket 14

Blue Sky Lemonade

Blueberry Vodka + Vivere Limoncello + Lemonade
Sugar Rim + Blueberries 10

Seaglass Mai Tai

Captain Morgan Spiced Rum + Apricot Brandy + OJ
Orange Syrup + Pineapple Juice + Grenadine 10

Mango Passion Margarita

Jose Cuervo Tequila + Powell & Mahoney Mango
Passion Sour + Triple Sec + Cherry Pop Rocks 10

SELTZER

White Claw Hard Seltzer

All Natural ~ 100 calories ~ Lime 6

WINE

Whites

- NV Cantine Mashio Prosecco, Italy, 187mL 11
- 2018 J Vineyards Pinot Grigio, California 9 / 34
- 2018 Santa Margherita Pinot Grigio, Trentino, Italy 15 / 58
- 2018 Kim Crawford Sauvignon Blanc, New Zealand 11.5 / 32
- 2017 Kendall Jackson Chardonnay, Jackson Estates, CA 12 / 46
- 2018 Dark Horse Chardonnay, California 8.5 / 32

Reds

- 2017 Meiomi Pinot Noir, California Coast 13 / 48
- 2018 MacMurray Pinot Noir, Estate Vineyards 9 / 34
- 2017 Clos du Bois Merlot, California 9.5 / 36
- 2017 Franciscan Estates Cabernet, Napa Valley CA 15 / 57
- 2017 Dark Horse Cabernet, California 8.5 / 32

BEER

Draught Beer

- Riverwalk IPA
- Samuel Adams Octoberfest
- Berkshire Brewing New England IPA

Bottled Selections

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|-------------|----------------|
| Budweiser | Michelob Ultra |
| Bud Light | Miller Light |
| Coors Light | O'Douls |
| Corona | Samuel Adams |
| Heineken | Boston Lager |