

## SIGNATURE COCKTAILS

<b>STOLICHNAYA BLUEBERRY LEMONADE</b> Stolichnaya Vodka, Cointreau, Blueberry Lemonade & Soda	15
<b>KANPAI</b> Toki Japanese Whisky, Honey Syrup & Lemon Juice	15
<b>GREY GOOSE MULE</b> Grey Goose Vodka, Lime Juice & Ginger Beer	17
<b>CUCUMBER 75</b> Hendricks Gin, Fresh Lemon Juice, Simple Syrup, Topped With Prosecco	15
<b>THE HEAVY HAND</b> Bayou Spiced Rum, Maker's Mark Bourbon, Stolichnaya Pineapple Vodka, Orgeat Syrup & Lime Juice	15
<b>GLUTEN FREE BERRY BREEZE</b> Gluten Free Stolichnaya Vodka, Muddled Blackberries, Lime Juice & Soda	15
<b>FORBIDDEN FRUIT</b> Milagro Reposado Tequila, Grapefruit Juice, Muddled Cucumber, Aperol & Falernum Bitters	15
<b>APHRODITE'S POTION</b> Grey Goose Vodka, Strawberry, St. Germain Elderflower, Fresh Ginger & Topped With Prosecco	17
<b>THE BOULEVARDIER</b> Angel's Envy Bourbon, Campari & Alessio Sweet Vermouth	15
<b>HARBOR SUNSET</b> SipSmith Gin, Raspberry Green Tea Syrup, Lemon Juice Topped with Prosecco	15
<b>SEA GRILLE SANGRIA SERIES</b> This Red & White Sangria is Recrafted Weekly	15/58
<b>GUAVA RUM PUNCH</b> Bacardi Silver Rum, Bacardi 8 Years Rum, Guava Purée, Canton Ginger Liqueur, Topped with Prosecco	15
<b>SAUZA-RITA</b> Sauza Blue Tequila, Passion Fruit Purée, Organic Raw Agave Nectar, Red Pepper Flakes	15

## BEER SELECTION

<b>BUD LIGHT 'BOLDER LIGHT BEER'</b>	8
<b>STELLA ARTOIS 'PALE LAGER'</b>	8
<b>GOOSE ISLAND 'SOFIE'</b>	12
<b>SPIKED SELTZER-WEST INDIES LIME</b>	8
<b>GOOSE ISLAND IPA</b>	8
<b>GOLDEN ROAD SEISSON IPA</b>	8
<b>BLACKBERRY DAZE IPA</b>	8
<b>CLOWN SHOES MANGO</b>	8
<b>ANGRY ORCHARD CIDER</b>	8
<b>SAM ADAMS SEASONAL</b>	8

## HALF BOTTLE

<b>GOSSET BRUT EXCELLENCE</b> Champagne, France - Bin #8505	50
<b>DUCKHORN SAUVIGNON BLANC 2015</b> Napa Valley, California - Bin #8308	27
<b>L'ABEILLE DE FIEUZAL 'PESSAC-LEOGNAN' SAUVIGNON BLANC 2011</b> (2nd of Chateau Fieuzal) Bordeaux, France - Bin #8361	45
<b>MAYACAMAS CHARDONNAY 2014</b> Napa Valley, California - Bin #8307	56
<b>HIRSCH 'SAN ANDREAS FAULT' PINOT NOIR 2013</b> Sonoma Coast, California - Bin #8006	65
<b>FROG'S LEAP ZINFANDEL 2013</b> Napa Valley, California - Bin #8011	38

## WINE

<b>BUBBLES</b>	GLS/BTL
<b>MÖET &amp; CHANDON BRUT IMPERIAL CHAMPAGNE</b> France - Bin #5000	24/120
<b>TERRE GAIE PROSECCO</b> Veneto, Italy - Bin #5001	11/44
<b>MAS FI CAVA ROSATO</b> Penedès, Spain - Bin #5002	14/56

<b>WHITE</b>	GLS/BTL
<b>CASTELE LATISANA PINOT GRIGIO 2015</b> Friuli, Italy - Bin #5100	11/44
<b>PETER YEALANDS SAUVIGNON BLANC 2016</b> Marlborough, New Zealand   Bin #5101	12/48
<b>DOMAINE DE COLTABARDS SANCERRE 2016</b> Loire Valley, France- Bin #5102	17/68
<b>S.A. PRUM ESSENCE REISLING 2016</b> Mosel, Germany - Bin #5103	12/48
<b>WILD HORSE VIOGNIER 2014</b> Central Coast, California   Bin #5104	15/60
<b>TERRE PROMISE VERMENTINO 2016</b> Provence, France   Bin #5105	13/52
<b>FRANCISCAN CHARDONNAY 2014</b> Napa Valley, California   Bin #5106	16/64
<b>ALBERT BICHOT CHABLIS 2015</b> Burgundy, France   Bin #5107	15/60

<b>ROSÉ</b>	GLS/BTL
<b>MATUA ROSÉ OF PINOT NOIR 2016</b> Marlborough, New Zealand   Bin #5203	12/50
<b>CHATEAU GASSIER ESPIRIT ROSÉ 2016</b> Cote-de-Provence, France   Bin #5200	13/52
<b>DANIEL CROCHET SANCERRE ROSÉ 2016</b> Cote-de-Provence, France   Bin #5201	15/60
<b>CHÂTEAU KSARA ROSÉ 2016</b> Bekaa Valley, Lebanon   Bin #5202	11/44

<b>RED</b>	GLS/BTL
<b>PAGO VALDONEJE JOVEN MENCIA 2015</b> Bierzo, Spain- Bin #5301	11/44
<b>BROOKS RUNAWAY RED PINOT NOIR 2015</b> Willamette Valley, Oregon - Bin #5302	15/60
<b>CHÂTEAU COUP ROSES GRENACHE BLEND 2015</b> Languedoc-Roussillon, France-Bin #5303	12/48
<b>TERRAZAS DE LOS ANDES MALBEC 2015</b> Mendoza, Argentina - Bin #5304	13/52
<b>COL D'ORCIA ROSSO DI MONTALCINO 2014</b> Tuscany, Italy - Bin #5305	15/60
<b>PRELIUS CABERNET SAUVIGNON MAREMMA 2015</b> Tuscany, Italy   Bin #5306	13/52
<b>SIMI CABERNET SAUVIGNON ALEXANDER VALLEY 2014</b> Sonoma, California   Bin #5307	14/56

WINE BY THE BOTTLE  
SEE WINE MENU FOR SELECTIONS

## APPETIZERS

**SHRIMP AND WILD MUSHROOM**  
Wild Mushroom, Sweet Chili Wine  
Sauce, Toasted With Sesame Seed **18**

**SUMMER HEIRLOOM TOMATO**  
Micro Basil, Grilled Olive Bread  
Vin Cotto, Ricotta Salata **16**

**FLASH FRIED  
POINT JUDITH CALAMARI**  
Pepperoncini, Smoked Paprika Aioli,  
Fresh Kimchee Salad **16**

**NORTHEAST OYSTERS  
ON THE HALF SHELL**  
Fresh Lemon and Saffron  
Mignonette **18**

**EGGPLANT AND PIQUILLO  
PEPPER DIP**  
Kalamata Olive Relish, Crisp  
Baguettes **14**

**MAINE ROPE GROWN  
MUSSELS**  
Chorizo, Harissa & White Wine Sauce,  
Grilled Baguette **18**

## SALADS

**MIXED GREENS**  
Raspberry, Portobello, Whipped Goat  
Cheese, Macadamia Nuts, White  
Balsamic Dressing **13**

**HEARTS OF ROMAINE  
AND BLACK KALE**  
Garlic Croutons, Parmesan  
Dressing **16**

**BABY SPINACH AND FRISÉE  
SALAD**  
Toasted Pine Nuts, Dried Cranberries,  
Cave Aged Blue Cheese, Cider  
Buttermilk Dressing **13**

**SEA GRILLE TOSSED BIBB  
SALAD**  
Jonah Crabmeat, Avocado, Tomato,  
Capers, Horseradish Dressing **22**

## SANDWICHES

**GRIDDLED FOCACCIA,  
PESTO, MOZZARELLA CHEESE  
SANDWICH**  
Red and Yellow Vine Ripened Tomato,  
Baby Watercress Salad **17**

**MAINE LOBSTER  
AND CHALLAH ROLL**  
Crisp French Fries **29**

**SMOKED TURKEY CLUB**  
Bibb Lettuce, Maple Smoked Bacon,  
Tomatoes, Avocado Mayonnaise,  
French Fries **20**

**GRILLED CHICKEN  
SANDWICH**  
Buttermilk Roll, Cheddar Cheese,  
Lettuce, Tomato and French Fries **21**

**GRILLED 9 OZ. GROUND  
TENDERLOIN CHEESEBURGER**  
White Balsamic Mayo, Shredded  
Lettuce and Tomato Salad\* **23**

## ENTRÉES

**PAN ROASTED ATLANTIC  
HALIBUT**  
Tomato, Black Olive, Baby Zucchini and  
Red Onion Provençal **30**

**LEMON SOLE**  
Pomegranate Purée, Romanesco, Red  
Quinoa, Fennel, Orange **27**

**VEAL SCHNITZEL**  
Flash Fried Veal, Fingerling Potatoes,  
Baby Carrots, Whole Grain Mustard  
Jus **27**

**SUSHI GRADE  
YELLOWFIN TUNA NICOISE**  
White Frisee, Mediterranean Olives and  
Aged Sherry Dressing\* **25**

**HADDOCK FISH AND CHIPS**  
Paprika Batter, Crispy French Fries,  
Coleslaw, Tartar Sauce **24**

**SHRIMP COBB SALAD**  
Tomatoes, Bacon, Avocado, Eggs,  
Chopped Lettuce, Horseradish  
Dressing **24**

**SCALLOPS**  
Summer Vegetable Salad, Frilly  
Mustard Greens, Roasted Tomato  
Togarashi Sauce **31**

**SWEET PEA RAVIOLI**  
Sautéed Honey Mushrooms, Pea  
Tendrils, Fresh Shaved Parmesan **21**

**PETIT FILET MIGNON**  
Spring Vegetable Hash, Vin Cotto,  
Crispy Fried Onion\* **27**

## SIMPLY GRILLED FISH

*Chef Bruce's Selection of Fresh Fish Seasoned with  
Sea Salt and Grilled to Perfection. Served with  
Steamed Himalayan Red Rice, Organic Summer  
Vegetable Medley, Grilled Fresh Lemon*

*Choice of One:*

\*LINE CAUGHT COD **28**

\*EAST COAST SWORDFISH **28**

\*ORA KING SALMON **28**

\*RED SNAPPER **28**

## FOR THE TABLE

**SPICED JONAH CRAB & LEMON DIP**  
Fresh Corn Chips **17**

**GRILLED BABY LAMB CHOPS**  
Feta Cheese, Yogurt, Cucumber, Mint **17**

## SOUPS

**NEW ENGLAND CLAM CHOWDER** **12**

**SOUP OF THE DAY** **12**

## SIDES

**CRISP FRENCH FRIES** **7**

**SAUTEED WILD MUSHROOMS & ONIONS** **6**

**JUMBO GREEN AND WHITE ASPARAGUS** **6**

**BLACK GARLIC TOSSED BABY ZUCCHINI** **7**

## OYSTERS & CHAMPAGNE

Served with a Half Dozen Daily Oysters

**DOMAINE CHANDON  
LIMITED EDITION CLASSIC' SPARKLING**  
California **187 ML/28**

**GOSSET BRUT EXCELLENCE**  
Champagne, France **375 ML/59**

**KRUG GRAND CUVÉE**  
Champagne, France **375 ML/129**

+These items are undercooked. \*These items are cooked to order. MA food code requires disclosure that the consumption of raw or undercooked Meat, Fish or Egg products may increase your risk of foodborne illness.