



SOUP

FRENCH ONION SOUP GRATIN 17
aged gruyere & provolone, bone marrow broth,
grilled french baguette 🍷

AUTUMN SPICED CRAB & BUTTERNUT BISQUE 17
herb oil, balsamic reduction, smoked paprika,
roasted walnuts & pumpkins seeds 🥜

SALAD

SEASALT CLASSIC CAESAR 16
crisp romaine, shaved parmesan, herbed crouton,
garlic-peppercorn dressing 🍷

PEARS & HAND PULLED BURRATA 18
prosciutto, manchego, raisins, pickled shallots,
figs, grilled pear vinaigrette 🍷🥜

CHEF'S SEASONAL HOUSE SALAD 16
featuring locally sourced vegetables & greens with
aged sherry vinaigrette





RAW BAR

LOCAL OYSTERS ON THE HALF SHELL 3.50 each
champagne mignonette, house made cocktail sauce, lemon

CLAMS ON THE HALF SHELL 14
champagne mignonette, house made cocktail sauce, lemon

SHRIMP COCKTAIL 19
house made cocktail sauce, radish, fresh lemon

APPETIZER

MARINATED OLIVES 12
citrus, confit garlic, fire roasted peppers, feta & aged parmesan, grilled foccaccia 🍷

GRILLED LIME & CILANTRO HUMMUS 16
tortilla chips, pico de gallo, cucumber, cotija cheese, sherry reduction

HERB ROASTED SPANISH OCTOPUS 21
romesco, chorizo, tomato jam, cucumber, cilantro hummus, kalamata olives 🍷

POACHED LOBSTER MAC & CHEESE 23
orecchiette pasta, poached lobster, onion-parmesan cream, brown butter-herb crumb 🍷

ARTISANAL CHEESE PLATE 20
chef selection of aged cheeses, roasted garlic fig jam, infused honey, seasonal accompaniments 🍷🍷

CHARCUTERIE PLATE 20
chef selection of cured meats, stone ground mustard, crostini, seasonal accompaniments 🍷🍷

CRISPY CAJUN CALAMARI 18
pepperoncini aioli, capers, citrus-chili oil, charred lemon 🍷

BRAISED LAMB RAGOUT 20
hand rolled pasta, toasted pistachio, basil, truffled mushrooms, ricotta salata 🍷🍷

GARLIC CLAMS & SHRIMP 22
chili flake, chorizo, citrus infused garlic oil, fried herbs, baguette 🍷

MISO MARINATED TUNA TARTARE 22
sweet chili vinaigrette, seaweed salad, squid ink, sesame aioli, wonton crisp





FROM THE SEA

LOCAL SEAFOOD BOUILLABAISSE 47

local shellfish & atlantic catch, chablis-tomato broth, fennel pollen aioli, saffron roullie, grilled focaccia 🌿

CAPE MAY SCALLOPS & PUMPKIN GNOCCHI 44

sauteed pancetta, peas & heirloom tomato, parmesan-celery root puree, almond crumble 🌿

HERBED FILET OF SALMON 34

fregola, roasted piquillos & fennel, tomato-feta salad, pine-nut, sun dried tomato vinaigrette 🌿

PAN SEARED ATLANTIC HADDOCK 36

wild-mushroom & asparagus risotto, rock shrimp, chorizo, brown butter bure blanc

FROM THE LAND

PAN SEARED DUCK BREAST 42

pearled barley, butternut puree, blood orange, fig, pumpkin seed pesto, maple duck jus 🌿

CABERNET BRAISED SHORT RIB 46

whipped potatoes, cipollini onion, wild mushroom, heirloom carrot, cabernet-port reduction

BRAISED PETITE PORK SHANK 38

white bean and bacon stew, smoked gouda polenta, braised red cabbage, apple-bacon marmalade

HERB ROASTED FRENCHED CHICKEN BREAST 30

duck fat fingerlings, mushroom-truffle cream, broccolini, cipollini onion, peppercorn demi-glace

