

## WINES BY THE GLASS

CHARDONNAY, Chateau St. Jean, Sonoma	8.50	CABERNET SAUVIGNON, J. Lohr, Paso Robles	8.50
CHARDONNAY, Natura, Chile	7.50	CABERNET SAUVIGNON, 14 Hands, Washington	7.50
COTES du LUBERON, La Vielle Ferme, France	7.50	MERLOT, Red Diamond, Washington	8.00
SAUVIGNON BLANC, Chateau Souverain, Sonoma	8.50	MERLOT, Georges Deboeuf, France	6.00
PINOT GRIGIO, Brownstone, California	7.00	PINOT NOIR, Beaulieu Vineyards, California	7.50
PIESPORTER MICHELSBERG, Karl Heinz	6.00	SHIRAZ, Lindemans, Bin50, Australia	7.00
WHITE ZINFANDEL, Beringer, California	6.00	RED TRUCK, Red Wine Blend, Cline Cellars	7.50

## STARTERS

TAPAS TRIO <i>Great for Sharing!</i> Hummus, Sun Dried Tomato and Feta Spread, and Olive Tapenade, grilled pita	8.95
STEAMED PRINCE EDWARD ISLAND MUSSELS Olive oil, white wine, garlic and herbs, grilled ciabatta	7.95
BAKED BRIE Raspberry Chipotle Marmalade	5.95
FLASH FRIED CALAMARI Dijon mustard and spicy orange ginger sauces	7.95
COCONUT SHRIMP (4) Spicy orange sauce	7.95
CRISP POTATO LATKES (6) Sour cream and apple sauce	5.95
SMOKED SALMON AND POTATO LATKES (4) Capers, red onion and sour cream	9.95
BAKED CRAB, SPINACH AND ARTICHOKE DIP Grilled pita	8.95
ASIAN CRAB SPRING ROLLS Thai dipping sauce	8.95
*BLUE POINT OYSTERS on the HALF SHELL (6) Spicy cocktail or mignonette sauce	8.95
ICED SHRIMP COCKTAIL (6) Spicy cocktail sauce	9.95
STONE OVEN SCAMPI PIZZA Shrimp, fresh tomatoes, roasted garlic, mozzarella and aged parmesan cheese	12.95
STONE OVEN MARGHERITA PIZZA Vine ripened tomatoes, fresh mozzarella, basil and asiago cheese	9.95
STONE OVEN CHICKEN PESTO PIZZA Asiago cheese, fresh basil and sun dried tomatoes	11.95
LOBSTER PIZZA Roasted red peppers, grape tomatoes, fontina and mozzarella cheese, fresh dill	14.95

## SOUP

MANHATTAN CLAM CHOWDER	4.95
BAKED FRENCH ONION SOUP	5.95
ROASTED CHICKEN AND FRESH BASIL Aged parmesan	4.95

## SALADS

TUSCAN SALAD	5.95
Grape tomatoes, fresh mozzarella, red onion, chick peas, toasted country bread, arugula and field greens tossed in balsamic vinaigrette	
WEDGE OF LETTUCE	5.95
Avocado, grape tomatoes, bacon and bleu cheese dressing	
FRESH MOZZARELLA, TOMATO & BASIL	6.95
Balsamic reduction, olive oil, basil chiffonade	
WOOD GRILLED WILD MUSHROOMS	8.95
On field greens tossed in sherry vinaigrette, topped with bleu cheese, roasted walnuts and sun dried tomatoes	
HARVEST SALAD	4.95
Field greens, toasted pecans, sun dried cranberries and raspberry vinaigrette	
SEA GRILLE CAESAR SALAD	6.95
With Entrée	3.95
Croutons, anchovies, aged parmesan	
GATHERING OF GREENS	3.95
With Entrée	2.95
Honey mustard vinaigrette	

## SEAFOOD SPECIALTIES

- WOOD GRILLED APPLE CIDER SALMON 18.95  
Apple cider and cream reduction, roasted walnuts, rice
- MARYLAND LUMP CRAB CAKES 19.95  
Roasted red bell pepper aioli, saffron rice
- SHRIMP STIR FRY 14.95  
Shrimp quick wokked with pea pods, red pepper, onions, mushrooms,  
water chestnuts, broccoli, bean sprouts and bok choy served on white rice
- COCONUT CRISPY SHRIMP (7) 16.95  
Spicy orange dipping sauce, saffron rice
- CARAMELIZED JUMBO SEA SCALLOPS 23.95  
Ragout of sweet corn, asparagus and shiitake mushrooms,  
truffle beurre blanc, Yukon Gold mashed potatoes
- SAUTEED LAKE PERCH PICCATA 21.95  
Artichoke hearts, capers in a white wine lemon butter sauce, rice
- SESAME CRUSTED AHI TUNA Seared RARE 22.95  
Over steamed noodles, asian peanut vinaigrette, vegetable stir fry
- PARMESAN CRUSTED LAKE SUPERIOR WHITEFISH 17.95  
Lemon beurre blanc, saffron rice
- SHELLFISH STEW 21.95  
Alaskan King Crab, scallops, shrimp, mussels, and clams in  
a hearty tomato broth with fingerling potatoes and grilled ciabatta
- CRISPY ALE BATTERED SHRIMP (7) saffron rice 16.95  
Your choice of...Remoulade, cocktail or orange ginger sauce

## MEATS, POULTRY AND FOWL

- SLOW ROASTED BEEF BRISKET 17.95  
Sliced and finished with our own tangy BBQ sauce,  
onion frits and Yukon Gold mashed potatoes
- WOOD GRILLED SIRLOIN PUB FILET 21.95  
Wild mushrooms, cabernet sauce, Yukon Gold smashed potatoes
- WOOD GRILLED NEW YORK STRIP STEAK 24.95  
Bearnaise butter, onion frits, Yukon Gold mashed potatoes
- OVEN ROASTED RACK OF LAMB 26.95  
Dijon mustard and herb crust, roasted garlic, rosemary  
and balsamic jus, Yukon Gold mashed potatoes
- SLOW ROASTED INDIANA DUCKLING 19.95  
Sour cherry bourbon sauce, sweet potato mash
- HUNTER STYLE CHICKEN 16.95  
Sautéed chicken breast with mushrooms, onions and  
oven roasted tomatoes in roasted chicken jus
- OUR OWN ROTISSERIE CHICKEN (one half) 16.95  
Cranberry relish, Yukon Gold mashed potatoes

## PASTA and VEGETARIAN

- TRUFFLED LOBSTER, MAC AND CHEESE 21.95  
Maine lobster, cavatappi pasta, lobster sauce and white cheddar baked  
and drizzled with truffle sauce
- SAUTEED SHRIMP SCAMPI over LINGUINI 18.95  
White wine, olive oil and garlic sauce, fresh tomatoes and aged parmesan
- LOBSTER AND SEAFOOD PASTA 23.95  
Lobster tail, shrimp scallops, mussels, fresh fish, artichoke hearts,  
and tomatoes in a roasted red pepper calm sauce over fresh linguini
- BRIE AND BOW TIE PASTA 14.95  
Brie cheese, fresh tomatoes, basil and farfalle pasta lightly tossed with olive oil
- CHICKEN BOURSIN PASTA 16.95  
Fresh chicken breast sauteed and tossed with sun-dried  
tomatoes, fresh broccoli and farfalle pasta in a creamy boursin cheese sauce
- LINGUINI WITH CLAM SAUCE 14.95  
Chopped clams, garlic, olive oil, white wine and herbs, aged parmesan
- ORGANIC TOFU STIR FRY 13.95  
quick woked with pea pods, red bell peppers, onions, mushrooms, water chestnuts,  
broccoli, bean sprouts and bok choy served over white rice, crispy wontons
- VEGETARIAN POLENTA STACK 13.95  
Grilled zucchini, squash, eggplant, roasted tomatoes, caramelized onions,  
roasted red peppers and goat cheese stacked on a creamy polenta round,  
baked and topped with spicy Fradiavlo sauce and wood grilled wild mushrooms

## LIGHTER FARE

- WOOD GRILLED SALMON SALAD 14.95  
on deluxe greens, cucumbers, tomatoes, feta cheese,  
balsamic vinaigrette and crispy shoestring potatoes
- SEA GRILLE CAESAR SALAD, croutons, parmesan and anchovies  
With Chicken Breast 10.95 or Grilled Shrimp 12.95
- AHI TUNA NICOISE Seared RARE 12.95  
Fresh vegetables and potatoes marinated in a Dijon  
vinaigrette, with kalamata olives and hard boiled egg
- SEAFOOD COBB SALAD 13.95  
with GRILLED SHRIMP, CRISP CALAMARI, & CHILLED CRAB  
Tomatoes, cucumbers, bleu cheese and cusabi dressing
- WOOD GRILLED ANGUS BURGER ½ pound 8.95  
On a Kaiser bun, lettuce tomato, pickle and chips
- SEA GRILLE SALMON REUBEN 9.95