

Raw Bar

Oysters

Blue Point CT 2.50

Clams

Little Necks RI 1.50

Cocktails

Shrimp Cocktail- 17

Half Lobster Cocktail and Crab Meat 19

Crab Meat Cocktail - Colossal 19

Greens

Arugula Salad 10

Pears, beets, fig, goat cheese, champagne vinaigrette

Chopped Vegetable Salad 10

Avocado, artichokes, asparagus, beets, carrots, tomatoes, onions, cucumbers, olive oil balsamic

Village Greek Salad 9

Tomatoes, cucumbers, peppers, onions, olives, feta

Caesar Salad 9

Hearts of romaine, herb croutons, parmesan

Iceberg Wedge Salad 10

Iceberg lettuce, bacon, tomato, peppers, blue cheese dressing

Roasted Beets 10

Red beets, Strawberries, Asian Pears, Pecans Goat Cheese honey balsamic dressing

Starters

Lobster Bisque Soup 10

Onion Soup 7

Tomato Mozzarella Caprese 10

Beefsteak tomatoes, Creamy Mozzarella, GF

Crab Cakes 18

Colossal crab meat, meyer thyme aioli

Roman Baby Artichoke 13

Fontina cheese, garlic raisin GF

Portobello Mushrooms 10

Asparagus, roasted peppers, balsamic, gorgonzola cheese

Clams casino 11

Chopped bacon roasted peppers

Fried Calamari 13

Zesty plum tomato sauce, meyer thyme aioli

Mussels 10

PEI mussels, Garlic red Sauce GF

Baked Clams 11

Little neck, baked, garlic, lemon sauce

Tuna Tartar 18

Avocado Sesame seeds and fresh Tuna Red onions

Apple Smoked Bacon 6

Fig mission glazed GF

Burgers & More

Prime Sirloin Burger w/ mushrooms, onions, cheese and FF 13

Open face Filet Mignon Sandwich w/ mushrooms, onions, hot peppers fontina cheese, FF 15

Classic Comfort

Grilled Chicken Breast 15

Onions, peppers, mushrooms over sautéed spinach

Chicken Country style 16

Pieces of Chicken breast Peppers & Onions

Chicken Parmigian or Milanese 16

Spaghetti Chino 15

Spaghetti garlic, olive oil, hot pepper flakes

Fusilli Or Rigatoni Bolognese 16

Beef Sirloin ragu

Lobster Ravioli 17

With Crab Meat Vodka Sauce

Squid ink Linguine With Shrimp 19

Fresh pasta with Shrimp, wild mushrooms in pink cognac sauce

Penne vodka 16

Penne pasta in pink Vodka sauce

Fresh Fettuccine Putanesca 16

Capers olives peppers Flakes, tomato sauce

Fish Market

Salmon (Organic) 19

Spinach, Organic beets, leeks GF

Diver Scallops GF 19

Asparagus, risotto, crab meat, crispy prosciutto

Tuna Sesame Seeds Crust 19

Seared Seeds, Mesclun, onion Salad GF

Jumbo Shrimp Grilled Mexico 19

Spinach, garlic EVOO GF

Lobster Tail 8oz Broiled 22

With asparagus risotto (cold water) GF

Cioppino (chu-PEE-noh) 19

Shrimp, calamari, clams, light tomato broth, linguini

Shrimp Marinara or Fra Diavolo 19

Jumbo shrimp in mild tomato sauce (marinara) or spicy tomato sauce (fra diavolo)

Citrus and Seafood salad 17

Shrimp, lobster, oranges, avocado, peppers, onions, olive oil lemon dressing

Meat Market USDA Prime 28 Days Dry Age in House

Fillet Mignon 8oz mushrooms & onions 39

NY Sirloin Prime Bone-IN 17oz 46

Bon-les Rib Eye 22oz 45

Rib Eye Prime Bone-IN 32oz 58

Lamb Chops Loin Double cut 30

Porterhouse Steak for Two –Prime 87

PRIX-FIX 3 COURSE LUNCH \$23.95

With a glass of house wine or soda 11:30 am to 3:30 pm

CHOICE OF STARTERS

Onion or Lobster Bisque Soup | Artichoke Hearts | Baked Clams |

Mix Greens Tomato & Gorgonzola Cheese | Caesar Salad

CHOICE OF ENTREE

Filet Mignon 6oz, mushrooms, onions

Grilled Salmon with leeks, glazed beets

Chicken choice of

Penne Vodka in vodka sauce

Parmesan or Grilled

Chicken Cutlet Milanese

Coffee & Tea

5 PRIVATE PARTY ROOMS AVAILABLE From 10-250 people

Please ask front desk or email for any questions at (searhouse@gmail.com)