Oysters Blue Point CT 3 **Lobster Bisque Soup** 12 Clams **Little Necks** 1.50 RI **Onion Soup** 9 **Cocktails** 18 Shrimp Cocktail- (4 piece) **Crab Cakes** 18 Colossal crab meat, Meyer thyme aioli Half Lobster Cocktail and Crab Meat 21 Crab Meat Cocktail - Colossal 21 **Roman Baby Artichoke** 14 Fontina chees ,garlic raisin **Shellfish Sampler Royale Portobello Mushrooms** 13 Asparagus, roasted peppers, balsamic, **Petite Shellfish Tower** 39 gorgonzola cheese 2 oysters, 2 clams, 2 shrimps 1 1/4Lobster(serves 1to 2) 13 Clams casino **Grand Shellfish Tower** 59 Chapped bacon roasted peppers Garlick 6 oysters, 6 clams, 4 shrimp, 1lb. lobster, (serves 2 to 4) 15 Fried Calamari Zesty plum tomato sauce, **Greens** 14 Mussels **Arugula Salad** 13 PEI mussels, Garlick, tomato broth Pears, beets, fig, goat cheese, champagne vinaigrette 12 **Baked Clams Chopped Vegetable Salad** 13 Little neck, baked, garlic, pinot grigio lemon Avocado, artichokes, asparagus ,beets ,carrots, tomatoes, onions, cucumbers, olive oil balsamic **Tuna Tartar** 18 Chili sesame oil, ,avocado Caesar Salad 10 Hearts of romaine, herb croutons, parmesan **Apple Smoked Bacon** 8 **Iceberg Wedge Salad** 12 Fig mission glazed Iceberg lettuce, bacon, tomato, peppers, blue cheese dressing 12 Tomato ,Fresh Mozzarella & Roasted Peppers **Roasted Beets** 13 Fresh mozzarella, beefsteak tomatoes, Red beets, Strawberries, Asian Pears, Pecans Goat Chees peppers basil Balsamic oil honey balsamic dressing

Starters

Raw Bar

Sides for Two

Sautéed Onions	8	Baked Potato Steak Fries	6 8
Fried Onion Rings	8	Sweet Potato Fries	9
Spinach creamed or sautéed	10	Classic Mashed Potatoes	8
Broccoli Rabe with garlic olive oil	10	Garlic Mashed Potatoes	8
Asparagus steamed or in GO	10	Hash Browns	10
Mushrooms & Onions sautéed	10	Macaroni & Cheese	10
Brussels Sprouts sautéed	10	Lobster Macaroni & Cheese	19
Bacon & Brussels Sprouts	12	Hot Italian Long Peppers GO	8

PRIVATE PARTY ROOMS AVAILABLE From 10-250 people

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

Classic Comfort

Fish Market

Brick Chicken Organic oven roasted half Chicken, spinach ,FF	24	Salmon (Organic) Organic beets ,leeks	28
Grilled Chicken Breast Onions, peppers, mushrooms over sautéed spinach	22	Diver Scallops Asparagus, risotto, crab meat, crispy prosciutt	34
Country Style Chicken Pieces of Chicken with sweet pepper & onions	24	Tuna Panko (Sushi Grade) Panko crusted seared honey black bean	34
Veal Chop Parmesan or Milanese with arugula, tomato ,onions ,parmigiana cheese	37	soy glaze & wasabi sauce	
Cioppino (chu-PEE-noh)	29	Jumbo Shrimp Grilled Spinach , garlic EVOO	30
Shrimp, Callamari, Clams, light tomato broth, linguini	23	Lobster Tails two 8oz Broiled South African (cold water)	55
Fusilli Or Rigatoni Bolognese	23	,	
Beef Sirloin ragu		Lobster 1.5 lb or larger	25.lk
Lobster Ravioli	27	Choice of Broiled or Steamed	
Tomato, cream, parmesan cheese & Crab meat		Angry Lobster	38
Penne vodka Penne pasta in pink sauce	18	1.5 LB Whole Lobster frenzy hot peppers light tomat broth over linguine of the shell	
r crine pasta in prin sauce		1,5LB Lobster & Squid ink Linguine	38
Linguine Vongole Linguini in White Or Red Clams Sauce	24	Fresh Squid ink Pasta with Whole Lobster in p	

Meat Market USDA Prime 28 Days Dry Age in House

Porterhouse Steak for Two — Prime 87

Tomahawk for Two — Prime 87

Fillet Mignon 8oz Prime Center Cut w/ mushrooms & onions 39

Fillet Mignon 12oz Prime Center Cut 45

NY Sirloin Prime Bone-IN 20oz 46

Boneless Rib Eye 20 oz Prime W / mushroom & onions 44

Rib Eye Prime Bone-IN 32oz (Tomahawk for 1) 58

Lamb Chops Loin Double cut Prime 32

Double Cut Veal Chop-Loin Prime 39

Surf & Turf, 8 oz Lobster Tail & 8 oz Filet Mignon 55

PRIX-FIX 3 COURSE DINNER \$29.95

Sunday-Thursday from 4:00om—7:00pm Friday & Saturday must order before 6:30pm

CHOICE OF STARTERS

Onion or Lobster Bisque Soup | Baked Clams | Artichoke Lettuce Tomato Cucumbers & Gorgonzola Cheese | Caesar Salad

CHOICE OF ENTREE

Filet Mignon 60z , mushrooms, onions Grilled Salmon with leeks, glazed beets

Chicken Grilled Or Penne Vodka in vodka sauce
Chicken Country Style Chicken Cutlet Milanese

CHOICE OF DESSERTS Tiramisu or Chocolate Cake

Parties of 15 and under