

**RAW BAR**

<b>TUNA TARTARE</b> Soy Honey, Avocado, Seaweed Salad	<b>16</b>
<b>EAST COAST OYSTERS</b> 1/2 Dozen	<b>14</b>
<b>LOCAL CLAMS</b> 1/2 Dozen	<b>8</b>
<b>COLOSSAL SHRIMP</b> 4pc	<b>22</b>
<b>PETITE LOBSTER TAIL</b>	<b>21</b>
<b>ALASKAN SNOW CRAB</b>	<b>18</b>



**FOR THE TABLE**

<b>AHI TUNA TACOS</b> Crispy Wonton Taco Shell, Asian Slaw, Lime	<b>18</b>	<b>LOBSTER IMPERIAL</b> Shell-Less Brazilian Lobster Tail, Pecorino Puff Pastry, Mustard Cream Sauce	<b>20</b>
<b>WILD MUSHROOM &amp; ARUGULA FLATBREAD</b> Whipped Ricotta, Truffle, Mozzarella, Pecorino Cream, Pepperoncino	<b>17</b>	<b>LITTLE NECK CLAMS</b> White Wine, Garlic Butter, Cilantro, Toast	<b>20</b>
<b>CRAB CAKES</b> 6oz Crab Cake, Mango Cabbage Slaw, Sweet Chili Sauce	<b>20</b>	<b>APPLE SMOKED THICK CUT BACON</b> 3 Pieces Of Tableside Smoked Bacon	<b>18</b>
<b>CALAMARES FRITOS</b> Side Marinara	<b>17</b>	<b>CHARRED OCTOPUS</b> Sweet Corn, Mango, Basil	<b>28</b>
<b>MUSSELS</b> White Wine, Creamy Garlic Sauce, Evoo Drizzle, Toast	<b>20</b>	<b>BURRATA &amp; BRAMBLE</b> Rotating	<b>18</b>

**THE SEA CREST TOWER 95**  
Two Snow Crab Clusters, Two Petite Cold Water Lobster Tails, Six East Coast Oysters, Eight Local Clams, Five Jumbo Shrimp

**PASTA/RISOTTO**

<b>LOBSTER RISOTTO</b> Lobster Meat, Risotto, Lobster Consume	<b>24</b>
<b>SHRIMP DI ANGELO</b> Shrimp, Crab Meat, Black Truffle, White Garlic Sauce, Angel Hair, Toast	<b>30</b>
<b>MUSHROOM RAVIOLI</b> Creamy Asiago, Shitake Mushroom, Black Truffle	<b>26</b>
<b>SCALLOP RISOTTO</b> Pan Seared Scallops, Limoncello Risotto	<b>30</b>

**SOUPS**

<b>MAINE LOBSTER BISQUE</b> Mirco Basil, Chili Oil, Lobster Meat	<b>14</b>
<b>SHRIMP CHOWDER</b> Roasted Fingerlings, Bacon, Fresh Cream	<b>12</b>
<b>FRENCH ONION SOUP</b>	<b>10</b>

**GREENS** ADD : CHICKEN 12 / SHRIMP 14  
STEAK 20 / SALMON 16 / BURRATA 8

<b>SEA CREST CAESAR</b> Balsamic Caesar Dressing, Shaved Grana Padano, Oil Cured Olives	<b>17</b>
<b>AVOCADO MANGO SALAD</b> Romaine, Cherry Tomato, Mango, Avocado, Shredded Carrots, Honey Greek Green Dressing	<b>17</b>
<b>ROASTED BEET SALAD</b> Arugula, Red & Gold Beets, Fried Goat Cheese, Roasted Pecans, Raspberry Vinaigrette	<b>17</b>
<b>WATERMELON SALAD</b> Arugula, Watermelon, Blueberries, Toasted Almonds, Feta Cheese, Honey Lime Dressing	<b>17</b>

**GRILLE ADD-ONS**

<b>GRILLED COLOSSAL SHRIMP - 4PC</b>	<b>20</b>
<b>5OZ BRAZILIAN LOBSTER TAIL</b>	<b>21</b>
<b>SAUTEED ONIONS</b>	<b>5</b>
<b>MAYTAG BLEU CHEESE CRUMBLE</b>	<b>7</b>

**SIDES**

<b>PECORINO CREAMED SPINACH</b>	<b>12</b>
<b>GRILLED ASPARAGUS</b>	<b>12</b>
<b>CRISPY TRUFFLE MAC &amp; CHEESE</b>	<b>12</b>
<b>BEER BATTER ONION RINGS</b>	<b>12</b>
<b>TRUFFLE PARMESAN FRIES</b>	<b>12</b>
<b>POTATO PURÉE</b>	<b>12</b>
<b>SMASHED POTATOES</b>	<b>12</b>
<b>SWEET POTATO WAFFLE FRIES</b> Served With A Marshmallow Dipping Sauce	<b>12</b>

**HANDHELDS** SERVED WITH STEAK-CUT POTATOES

<b>NEW ENGLAND STYLED HADDOCK SANDWHICH</b> Brioche Bun, Garlic Butter, Red Onion, Iceburg Lettuce, Tomato, House Tartar Sauce	<b>20</b>
<b>MAINE LOBSTER ROLL</b> Buttered New England Style Bun, Lobster Salad, Lemon Wedge	<b>24</b>
<b>THE SEACREST BURGER</b> Proprietary Burger Blend, Brioche Bun, Garlic Butter, Gruyere-Cheddar Blend, Maple Bacon, Tomato Jam	<b>23</b>

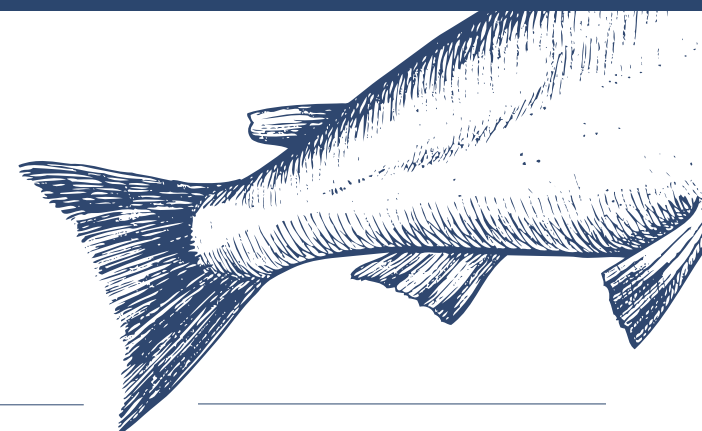
**ENTREES**

**FROM THE LAND**

<b>RACK OF AUSTRALIAN LAMB</b> Flame Broiled Lamb Rack Chops Served With Demiglace And House Butter	<b>34</b>
<b>BEER BRAISED PORK CHOP</b> Roasted Pork Chop, Beer Braised Herbs, Pecorino Smashed Potatoes, Asparagus	<b>30</b>
<b>BRICK CHICKEN</b> Butterfly Cornish Hen, Potato Puree, Haricot Vert, Charred Lemon Pan Sauce	<b>28</b>
<b>SEARED SKIRT STEAK</b> Potato Puree, Charred Brussel Sprouts, Chimichurri	<b>32</b>
<b>10OZ FILET MIGNON</b> Prime Center Cut Filet Served With Asparagus	<b>52</b>
<b>22OZ RIBYE</b> Dry-Age Cowboy Steak Served With Potato Wedges	<b>65</b>
<b>32OZ TOMAHAWK</b> A La Carte For 2	<b>105</b>

**FROM THE SEA**

<b>SEARED SESAME TUNA</b> Baby Bok Choy, Saeron Ginger Basmati Rice, Garlic Sesame Sauce	<b>28</b>
<b>MEDITERRANEAN SALMON</b> Pan Seared Salmon, Roasted Zuchhini, Squash, Red Peppers, Red Onion, Cherry Tomato, Broccoli, Lemon	<b>28</b>
<b>SEA BASS BOUILLABAISSE</b> Pan Seared Sea Bass, Shrimp, Mussels, Bouillabaisse Sauce, Scallion, Rouille	<b>36</b>
<b>WHOLE PAN SEARED BRANZINO</b> Butterflied Branzino, Fresh Vegetable Medley, Rosemary, Lemon	<b>38</b>



**Ask About Our Dessert Menu**