

# SEAVIEW BISTRO

## SEAFOOD TOWER <sup>\*(GF)</sup>

50

1/2 maine lobster,  
4 oysters, 4 jumbo shrimp,  
4 little neck clams, cocktail sauce  
and mignonette

## MEAT & CHEESE BOARD

3 FOR 18 | 5 FOR 26

### CURED MEAT

prosciutto di parma  
bresaola  
mortadella with pistachio  
soppressata

### CHEESE

parmigiano reggiano  
pecorino romano  
gorgonzola  
fontina

## RAW BAR <sup>\*(GF)</sup>

4 jumbo shrimp cocktail 15  
oysters 6 for 18 | 12 for 30  
little neck clams 6 for 12 | 12 for 22

## SOUP & SALAD

AWARD WINNING NEW ENGLAND CLAM CHOWDER 10

SOUP OF THE DAY 9

DATILLO <sup>(GF)</sup> 13

watercress, spinach, tomato, gorgonzola, julienne pears,  
candied walnuts, champagne vinaigrette

CLASSIC CAESAR 12

romaine, radicchio, shaved parmesan, focaccia croutons, anchovies

COBB <sup>(GF)</sup> 15

romaine & baby greens, tomatoes, cucumbers, avocado,  
gorgonzola, hardboiled eggs, bacon, red wine vinaigrette

### ADD TO ANY SALAD

chicken 6 | shrimp 9 | salmon 10

## SMALL BITES

ROASTED PEPPER HUMMUS 12

red pepper hummus, crispy pita chips & vegetable crudité

SMOKED WINGS 14

buffalo sauce or cajun honey  
blue cheese dressing & celery sticks

SHRIMP & RABE <sup>\*(GF)</sup> 16

3 grilled jumbo shrimp and sautéed broccoli rabe

STEAMED MUSSELS\* 14

steamed with garlic, lemon, white wine, fennel broth & crostini

STEAMED CLAMS\* 14

steamed with garlic, white wine, red sauce & crostini

SMOKY BACON MAC & CHEESE 16

smoked gouda cheese sauce,  
cherry wood smoked bacon, elbow pasta

BOURBON & TERIYAKI FILET MIGNON TIPS\* 18

filet mignon tips, scallions & a dollop of sour cream

FRIED CALAMARI 15

crispy fried calamari, cherry peppers, fried pepperoni, marinara

NACHOS GRANDE 12

nachos with shredded monterey jack topped with  
pico de gallo & sour cream

SHORELINE CRAB CAKES 16

jumbo lump crab, bell pepper, onion, served with  
field greens fennel salad & saffron aioli

SIDES 7

parmesan risotto <sup>(GF)</sup>

sautéed mushrooms <sup>(GF)</sup>

grilled asparagus <sup>(GF)</sup>

sautéed broccoli rabe <sup>(GF)</sup>

roasted potatoes <sup>(GF)</sup>

whipped potatoes <sup>(GF)</sup>

french fries

sautéed spinach <sup>(GF)</sup>

three meatballs 9

## BIG BITES

LOBSTER ROLL 24

new england lobster warmed in butter  
on a toasted brioche roll and fries

TURKEY CLUB 16

roasted turkey breast, lettuce, tomato, bacon,  
avocado mayo on white & fries

CRISPY QUESADILLA CHEESE 12 | CHICKEN 14

cheese encrusted tortilla, filled with more cheese  
and pico de gallo, side of sour cream

AVOCADO GRILLED CHEESE 14

fontina cheese on whole wheat bread with tomato,  
avocado, side salad | add bacon 3

MARGHERITA PIZZA 14

fresh mozzarella, fresh tomato, basil, olive oil

SAUSAGE & RAPINI PIZZA 16

italian sausage, caramelized onions, broccoli rabe,  
marinara, mozzarella,

BACON RANCH CHICKEN WRAP 16

crispy chicken, lettuce, tomato, bacon, ranch dressing,  
cheddar cheese, side salad

SMOKEHOUSE BURGER\* 18

8oz angus chuck and short rib blended beef on a brioche bun,  
caramelized onions, smoked gouda, chipotle mayo, lettuce,  
tomato & fries

DATILLO BURGER\* 18

8oz angus chuck and short rib blended beef on a brioche bun  
with bacon, cheddar, black garlic mayo, lettuce, tomato & fries

ROAST BEEF MELT 16

thinly sliced roast beef, caramelized onions, rye bread, swiss,  
horseradish sauce & fries

SEARED FAROE ISLAND SALMON <sup>(GF)</sup> 28

celery root puree, grilled asparagus, shaved fennel orange salad

GRILLED SWORDFISH <sup>(GF)</sup> 28

grilled filet of swordfish, roasted potatoes, green beans,  
charred lemon, herb oil

STEAK FRITES\* 28

14oz ny strip steak & fries

<sup>(GF)</sup> items are gluten free | we accommodate gluten-free requests

\*thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of foodborne illness

# WINE BY THE GLASS \ BOTTLE

		SPARKLING	SPLIT	
		Prosecco, Zonin ~ Veneto, Italy	12	
		Brut, Moët & Chandon ~ France	15	
		Rosè, Belaire Estate ~ California	15	
		BLUSH	6oz\9oz	BOTTLE
101	Rosè, Domain de Paris ~ France		10\14	40
102	Rosè, Rosehaven ~ California		11\15	42
		WHITE	6oz\9oz	BOTTLE
103	Pinot Grigio, Villa d'Adige ~ Italy		10\14	40
104	Chardonnay, William Hill ~ California		10\14	40
105	Sauvignon Blanc, Lobster Reef ~ New Zealand		10\14	40
106	Pinot Grigio, Marca Felluga ~ Italy		11\15	44
107	Sauvignon Blanc, Oyster Bay ~ New Zealand		11\15	44
108	Chardonnay, Kendall Jackson ~ California		12\17	48
109	Riesling, Trimbach ~ France		13\18	50
		RED	6oz\9oz	BOTTLE
110	Malbec, Tenorio ~ Argentina		9\13	38
111	Pinot Noir, Angelini ~ Italy		9\13	38
112	Pinot Noir, Francis Ford Coppola, Votre Sante ~ California		10\14	40
113	Malbec, Salentein, Killka ~ Argentina		10\14	40
114	Cabernet Sauvignon, Black Opal ~ Australia		11\15	42
115	Merlot, Sterling ~ California,		11\15	42
116	Montepulciano d'Abruzzo ~ Italy		11\15	42
117	Chianti, Castello d'Albola ~ Italy		13\18	50
118	Pinot Noir, A to Z ~ Oregon		14\19	52
119	Cabernet Sauvignon, Justin ~ California		15\22	60
120	Cabernet Sauvignon, Rodney Strong ~ California		15\22	60

## COCKTAILS

### Tequila Sunrise 10

sauza tequila, orange juice, grenadine

### Cranberry Spritzer 10

tito's vodka, triple sec, cranberry, splash of soda

### Seaside Lemonade 10

tito's vodka, lemonade, splash of soda

### Water's Edge Punch 10

blue chair coconut rum, orange juice, pineapple juice, grenadine, splash of soda

### Mojito 10

white rum, lime, mint, club soda

## MARTINIS

### Pomegranate Cosmo 12

tito's vodka, pomegranate liquor, pomegranate juice, club soda

### Boston Cream Pie 12

stoli vanilla vodka, kahlua, baileys

### Key Lime 12

stoli vanilla vodka, pineapple juice, lime

### The French 12

tito's vodka, pineapple juice, chambord

### Expresso 12

stoli vanilla vodka, kahlua, expresso

### The Classic 12

vodka or gin, up or on the rocks

### Cranberry Cointreau 12

figenza vodka, cointreau, cranberry juice

### Limoncello 12

limoncello, tito's vodka, triple sec, simple syrup