

SEAVIEW BISTRO

FOR THE TABLE

RAW BAR⁺⁺ (GF)

oysters - half dozen for 18 | dozen for 32

SHRIMP COCKTAIL^{+(GF)} 16

four jumbo shrimp, cocktail sauce

FRIED CALAMARI 16

crispy calamari, cherry peppers & marinara

CRISPY QUESADILLA CHEESE 12 | CHICKEN 15

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

SMOKED WINGS 15.5

buffalo sauce or cajun honey, blue cheese dressing & celery sticks

BOURBON & TERIYAKI FILET MIGNON TIPS* 16

filet mignon tips, scallions & a dollop of sour cream

NACHOS GRANDE 14

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

STEAMED MUSSELS* 15

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

SOUP & SALAD

AWARD WINNING NEW ENGLAND CLAM CHOWDER 10

SOUP OF THE DAY 10

CAESAR 14

chopped romaine, radicchio, classic caesar dressing, parmigiano, focaccia croutons & anchovies

COBB^(GF) 16

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

ADD TO ANY SALAD

chicken 7 | shrimp 9 | salmon 11

PASTA

RICOTTA GNOCCHI 19

house made ricotta gnocchi, sun dried tomato, roasted eggplant, vodka sauce

LOBSTER RAVIOLI⁺ 27

house made lobster and ricotta filled ravioli, cherry tomatoes, sherry cream sauce

SPINACH FETTUCCINE AMATRICIANA 19

house made spinach pasta, pancetta crisp, marinara, parmesan cheese

APPETIZERS

CRAB CAKE⁺ 18

jumbo lump crab, bell peppers, onions, served with field greens fennel salad & saffron aioli

BURRATA^(GF) 15

imported burrata cheese, heirloom tomatoes, basil, balsamic reduction

DATILLO CLASSICS

DATILLO HOUSE BURGER 19

half pound angus short rib blended beef on a brioche bun with bacon, cheddar, black garlic mayo, lettuce, tomato & fries

LOBSTER ROLL⁺ MARKET

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

TURKEY CLUB 18

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

MARGHERITA PIZZA 15

fresh mozzarella, fresh tomato, basil, olive oil

FROM THE LAND & SEA

CHICKEN AMALFI 26

pan seared chicken breast, charred lemon, cherry tomatoes, artichokes, marsala wine jus, parmesan risotto, green beans

STEAK AGRO DOLCE^{*(GF)} 36

grilled 12oz. ny strip, balsamic glazed pearl onions, roasted potatoes, grilled asparagus

FILET MIGNON^{*(GF)} 36

grilled 8oz. filet mignon, roasted garlic demi, whipped potatoes, grilled asparagus

FAROE ISLAND SALMON^{*(GF)} 28

pan seared filet of salmon, celery root puree, grilled asparagus, shaved fennel & orange salad

GRILLED SWORDFISH^{*(GF)} 29

sautéed broccoli rabe, cherry tomatoes and garlic
served with roasted fingerling potatoes and topped with a roasted garlic fresh herb oil

sautéed mushrooms ^(GF) 7

grilled asparagus ^(GF) 7

sautéed broccoli rabe ^(GF) 7

whipped potatoes ^(GF) 7

french fries 7

parmesan risotto ^(GF) 7

three meatballs 9

we accommodate gluten-free requests

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

+not available for timeshare discount

WINE BY THE GLASS \ BOTTLE

	SPARKLING	SPLIT	
	Prosecco, Zonin ~ Veneto, Italy	12	
	Brut, Moet & Chandon ~ France	15	
	Rosè, Belaire Estate ~ California	15	
	BLUSH	6oz\9oz	BOTTLE
101	Rosè, Domain de Paris ~ France	10\14	40
	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
	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 Opel ~ 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 11

sauza tequila, orange juice, grenadine

Cranberry Spritzer 11

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

Seaside Lemonade 11

tito's vodka, lemonade, splash of soda

Water's Edge Punch 11

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

Mojito 12

white rum, lime, mint, club soda

MARTINIS

Pomegranate Cosmo 13

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

Boston Cream Pie 13

stoli vanilla vodka, kahlua, baileys

Key Lime 13

stoli vanilla vodka, pineapple juice, lime

The French 13

tito's vodka, pineapple juice, chambord

Espresso 13

stoli vanilla vodka, kahlua, expresso

The Classic 13

vodka or gin, up or on the rocks

Cranberry Cointreau 13

figenza vodka, cointreau, cranberry juice

Limoncello 13

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