

Raw Bar

Oysters

Kumamoto	WA	2.75
Blue Point	CT	2.50

Clams

Little Necks	RI	1.50
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Cocktails

Shrimp Cocktail- (4 piece)	17
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Lobster Cocktail - (half)	12
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Crab Meat Cocktail - Colossal	19
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Shellfish Sampler Royale

Petite Shellfish Tower	29
2 oysters, 2 clams, 2 shrimps 1 1/4Lobster(serves 1to 2)	

Grand Shellfish Tower	45
6 oysters, 6 clams, 4 shrimp, 1lb. lobster, (serves 2 to 4)	

Greens

Arugula Salad	12
Pears, beets,fig, goat cheese, champagne vinaigrette	

Chopped Vegetable Salad	13
Avocado, artichokes, asparagus ,beets ,carrots, tomatoes, onions,cucumbers, olive oil balsamic	

Village Greek Salad	12
Tomatoes, cucumbers , peppers, onions, olives, feta	

Caesar Salad	10
Hearts of romaine, herb croutons, parmesan	

Iceberg Wedge Salad	12
Iceberg lettuce, bacon, tomato, peppers ,blue cheese dressing	

Roasted Beets	12
Red beets,Strawberries ,Asian Pears, Pecans Goat Chees honey balsamic dressing	

Starters

Lobster Bisque Soup	10
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Onion Soup	8
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Crab Cakes	17
Colossal crab meat, meyer thyme aioli	

Chilean Sea Bass Souvlaki	19
Charcoal grilled, with roasted red pepper sauce	

Roman Baby Artichoke	14
Fontina chees ,garlic raisin	

Portobello Mushrooms	13
Asparagus, roasted peppers, balsamic , gorgonzola cheese	

Clams casino	13
Chapped bacon roasted peppers	

Fried Calamari	12
Zesty plum tomato sauce, meyer thyme aioli	

Mussels	12
PEI mussels, shallots, white wine, feta	

Baked Clams	12
Little neck, baked, garlic, pinot grigio lemon	

Tuna Tartar	17
Crispy kadaifi, chili sesame oil, asian pear, mint ,avocado	

Apple Smoked Bacon	11
Fig mission glazed (two pieces)	

Grilled Shrimp	18
Colossal shrimp, lemon saffron emulsion	

Buffalo Mozzarella Caprese	14
Fresh mozzarella, beefsteak tomatoes, basil oil	

Sides for Two

Sautéed Onions	8	Baked Potato	6
Fried Onion Rings	8	Steak Fries	8
Spinach creamed or sautéed	9	Skinny Fries	8
Broccoli steamed or sautéed	9	Sweet Potato Fries	8
Broccoli Rabe with garlic&olive oil	10	Classic Mashed Potatoes	8
Asparagus steamed or in GO	10	Garlic Mashed Potatoes	8
Mushrooms & Onions sautéed	10	Hash Browns	10
Brussels Sprouts sautéed	9	Macaroni & Cheese with truffle oil	10
Bacon & Brussels Sprouts	10	Lobster Macaroni & Cheese	17
		Hot Italian Long Peppers & Bacon GO	9

3 PRIVATE PARTY ROOMS AVAILABLE From 10-250 people

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

Classic Comfort

Brick Chicken Organic semiboneless oven roasted chicken,spinach	22
Grilled Chicken Breast Onions, peppers, mushrooms over sautéed spinach	19
Veal Chop Parmesan or Milanese with arugula, tomato , onions ,parmegano cheese	32
Spaghetti Chino Spaghetti garlic oil red pepper flakes	15
Cioppino (chu-PEE-noh) Shrimp,Callamari, Clams, light tomato broth, linguini	26
Rigatoni Bolognese Sirloin ragu	19
Spinach Ravioli Tomato broth, cream, parmesan cheese	19
Squid ink Linguine W Lobster meat Fresh pasta with chunks of Lobster meat, mushrooms in pink cognac sauce	26
Pappardelle vodka Home made fresh pasta in pink sauce	22
Fresh Fettuccine Mediterano Capers olives Frenzo chili peppers, tomato sauce	22

Fish Market

Salmon Norway Organic beets ,leeks	27
Diver Scallops Asparagus, risotto, crab meat, crispy prosciutto	32
Tuna (Sushi Grade) Atlantic Panko crusted seared honey black bean soy glaze & wasabi sauce	32
Sword Fish Pacific Ginger,Spinach, Beets ,chives, lemon olive oil	29
Jumbo Shrimp Grilled Mexico Spinach , garlic EVOO	28
Lobster Tails two 8oz Broiled South African (cold water)	54
Lobster 1.5 lb or larger Choice of Grilled or Steamed	20.lb
Angry Lobster 1.5 LB lobster frenzy hot peppers light tomato broth over linguine of the shell	29

Meat Market USDA Prime 28 Days Dry Age in House

Fillet Mignon 8oz w/ mushrooms & onions	37
Fillet Mignon 12oz Center Cut	42
NY Sirloin Prime Bone-IN 17oz	38
NY Sirloin Prime Bone-IN 20oz	45
Rib Eye Prime Bone-IN 27oz	45
Lamb Chops Loin Double cut	30
Porterhouse Steak for Two –Prime	84
Double Cut Veal Chop-Loin (peppers,onions)	38
Short Ribs of Beef & mashed potatoes	33
Surf & Turf, 8 oz Lobster Tail & 8 oz Filet Mignon	54

PRIX-FIX 3 COURSE DINNER \$31.95

With a glass of house wine or soda

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

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 Francese, Parmesan or Grilled	Penne Vodka in vodka sauce Veal Cutlet Milanese

CHOICE OF DESSERTS

Tiramisu or Ice Cream

Parties of 15 and under

Kids Menu Available | Private Party Rooms Available 10-250