

Raw Bar

Oysters

Kumamoto WA 2.75

Blue Point CT 2.50

Clams

Little Necks RI 1.50

Cocktails

Shrimp Cocktail- 14

Lobster Cocktail - (half) 12

Crab Meat Cocktail - Colossal 18

Greens

Arugula Salad 9
Pears, beets, fig, goat cheese, champagne vinaigrette

Chopped Vegetable Salad 10
Avocado, artichokes, asparagus, beets, carrots, tomatoes, onions, cucumbers, olive oil balsamic

Village Greek Salad 9
Tomatoes, cucumbers, peppers, onions, olives, feta

Caesar Salad 8
Hearts of romaine, herb croutons, parmesan

Iceberg Wedge Salad 10
Iceberg lettuce, bacon, tomato, peppers, blue cheese dressing

Roasted Beets 9
Red beets, Strawberries, Asian Pears, Pecans Goat Cheese honey balsamic dressing

Starters

Lobster Bisque Soup 8

Onion Soup 7

Buffalo Mozzarella Caprese 13

Beefsteak tomatoes, Creamy Mozzarella, GF

Crab Cakes 14

Colossal crab meat, meyer thyme aioli

Roman Baby Artichoke 10

Fontina cheese, garlic raisin GF

Portobello Mushrooms 9

Asparagus, roasted peppers, balsamic, gorgonzola cheese

Clams casino 9

Chopped bacon roasted peppers

Fried Calamari 11

Zesty plum tomato sauce, meyer thyme aioli

Mussels 8

PEI mussels, shallots, white wine, feta GF

Baked Clams 9

Little neck, baked, garlic, pinot grigio lemon

Tuna Tartar 16

Crispy kadaifi, chili sesame oil, asian pear, chives

Apple Smoked Bacon 9

Fig mission glazed (two pieces) GF

Grilled Shrimp 16

Colossal shrimp, lemon saffron emulsion GF

Burgers & More

Prime Sirloin Burger w/ mushrooms, onions, cheese and FF 12

Open face Filet Mignon Sandwich w/ mushrooms, onions, hot peppers fontina cheese, FF 12

Classic Comfort

Chicken Country Style Pieces of chicken of the bone w/ vinaigrette peppers & onions,	16
Grilled Chicken Breast Onions, peppers, mushrooms over sautéed spinach	15
Chicken Siciliana Chicken breast roasted peppers fontina cheese	15
Chicken Parmigan or Milanese	14
Classic choice of Veal Parmigan or Milanese	17
Spaghetti Chino Spaghetti garlic, olive oil, hot pepper flaks	13
Rigatoni Bolognese Sirloin ragu	15
Spinach Ravioli Tomato broth, cream, parmesan cheese	15
Squid ink Linguine W Lobster meat Fresh pasta with chunks of Lobster meat, wild mushrooms in pink cognac sauce	19
Pappardelle vodka Home made fresh pasta in pink sauce	15
Fresh Fettuccine Mediterano Capers olives Frenzo chili peppers, tomato sauce	15

Fish Market

Salmon Norway Organic beets ,leeks GF	18
Diver Scallops GF Asparagus, risotto, crab meat, crispy prosciutto	23
Tuna (Sushi Grade) Atlantic Panko crusted seared honey black bean soy glaze & wasabi sauce GF	25
Sword Fish Pacific Ginger,spinach, organic beets, lemon olive oil GF	24
Jumbo Shrimp Grilled Mexico Spinach , garlic EVOO GF	23
Lobster Tail 8oz Broiled South African (cold water) GF	25
Cioppino (chu-PEE-noh) Shrimp, calamari, clams,light tomato broth,linguini	19
Shrimp Marinara or FraDiavolo Jumbo shrimp in mild tomato sauce (marinara) or spicy tomato sauce (fra diavolo)	23
Citrus and Seafood salad Shrimp,lobster,oranges,avocado, peppers, onions,olive oil lemon dressing	17

Meat Market USDA Prime 28 Days Dry Age in House

Fillet Mignon 8oz mushrooms & onions	29
NY Sirloin Prime Bone-IN 17oz	37
Rib Eye Prime Bone-IN 27oz	45
Lamb Chops Loin Double cut	30
Porterhouse Steak for Two –Prime	84

PRIX-FIX 3 COURSE LUNCH \$22.95

With a glass of house wine or soda 11:30 am to 3:30 pm

CHOICE OF STARTERS

Onion or Lobster Bisque Soup | Artichoke Hearts | Baled 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

Coffee & Tee

5 PRIVATE PARTY ROOMS AVAILABLE From 10-250 people

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