

Appetizers

- Buffalo Mozzarella & Beefsteak Tomato, *roasted peppers, basil & olive oil*
- Artichoke Hearts *with Fontina cheese in garlic & raisin sauce*
- Portobello Mushrooms *with asparagus, roasted peppers garlic, balsamic & gorgonzola cheese*
- Baked Clams *in lemon & white wine or Posillipo in tomato broth*
- Dozen Little Neck Clams *on Half-Shell over ice*
- Chilled Maine Lobster Cocktail *1 ¼ lb*
- Tuna Tartare *with onions, avocado, sesame seeds, olive oil, cucumbers & chives*
- Oysters on the Half Shell *East Coast*
- Fried Calamari *with mild-spicy plum tomato sauce*
- Maryland Crab Cake *with sliced tomato, orange reduction & tartar sauce*
- Shrimp Cocktail
- Colossal Crab Meat Cocktail
- Seafood Tower *available for 1, 2 or 3 people*
- Sear - Sizzling Bacon *(extra thick) by the slice, served with steak sauce*

Salad

- Fresh Arugula *with pears, walnuts, roast red peppers, goat cheese & lemon olive oil dressing*
- Baby Mixed Greens *with tomato gorgonzola, olive oil dressing*
- Crisp Iceberg Wedge *with applewood bacon & tomato in blue cheese dressing*
- Caesar Salad *with Classic Caesar Dressing*
- Chopped Vegetable Salad *avocado, artichoke hearts, asparagus, hearts of palm, baby greens, beets, carrots, tomatoes, onions, cucumbers, lemon & olive oil, drizzled with balsamic dressing*
- Roasted Beets Salad *with strawberries, Asian pears, pecans, goat cheese & balsamic reduction*

Soups

- Lobster Bisque
- Onion Soup

Sides

VEGETABLES FOR TWO

- Hot Italian Long Peppers in GO
- Fried Onion Rings
- Sautéed Onions
- Broccoli *steamed or sautéed*
- Spinach *creamed or sautéed*
- Broccoli Rabe *with garlic & olive oil*
- Asparagus *steamed or in garlic & olive oil*
- Mushrooms & Onions *sautéed*
- Brussels Sprouts *sautéed*
- Chopped Bacon & Brussels

POTATOES FOR TWO

- Baked Potato
- Steak Fries
- Skinny Fries
- Sweet Potato Fries
- Classic Mashed Potatoes
- Hash Browns
- Garlic Mashed Potatoes
- Macaroni & Cheese *with truffle oil*

3 PRIVATE PARTY ROOMS AVAILABLE *From 10 - 250 people*
Please ask front desk or email us for any questions at searhouse@gmail.com

Entrées

- Fresh Spinach & Ricotta Cheese Ravioli in tomato basil sauce
- Rigatoni Bolognese sirloin ragu
- Short Rigatoni in vodka sauce and green peas
- Green & White Fresh Linguine with bacon green peas cram and Parmesan crust
- Fresh Black Squid Ink Linguine with chunks of lobster meat in pink cognac sauce
- Seafood Linguine (shrimp clams calamari) light spicy red sauce
- Grilled Chicken Breast with onions, mushrooms, artichoke, olives over spinach G&O
- Organic Chicken boneless prices of dark meat with hot cherry peppers & garlic lemon sauce
- Atlantic Salmon served with honey glazed beets leaks side horseradish cream
- Ahi Tuna panko crusted seared tuna, honey black bean soy glaze & wasabi sauce
- Jumbo Grilled Shrimp with spinach, garlic & herbs
- Jumbo Shrimp in lemon garlic butter sauce
- Surf & Turf Lobster Tail & Filet Mignon
- Broiled Lobster Tails & drown butter
- Lobster 2 lbs or larger served broiled or steamed
- Stuffed with crab meat extra \$15

Steaks & Chops

- All Steaks 28 Days In House Dry Aged USDA Prime Beef
- Cuts of Filet Mignon sautéed with peppers, onions, mushrooms served with mashed potato
- Braised Short Ribs of Beef with mashed potatoes
- Prime Lamb Chops Loin
- Prime Filet Mignon 8oz with mushrooms & onion
- Prime Filet Mignon Butcher’s Cut 12oz on sizzling plate
- Prime NY Sirloin on the Bone 17oz sliced
- Bone-in Prime Ribeye (cowboy steak)
- Prime Porterhouse Steak for Two on the bone sliced
- Double Cut Veal Chop Loin
- Veal Chop Parmesan or Milanese with arugula, tomatoes & onion
- Salad comes with Dinner

Price-Fix 3 Course Dinner

Sunday - Thursday from 4:00pm - 7:00pm
Friday & Saturday must order before 6:30pm
with a glass of house wine or soda

CHOICE OF STARTERS

- Onion or Lobster Bisque Soup
- Artichoke Hearts | Caeser Salad
- Mix Greens Tomato & Gorgonzola Cheese

CHOICE OF DESSERTS

- Tiramisu | Crème Brûlée | Sorbet

CHOICE OF ENTRÉE

- Sliced Filet Mignon with mushrooms, onions & peppercorn sauce
- Grilled Chicken Breast with onions, mushrooms, artichoke hearts, olives over spinach
- Grilled Salmon with peppers, leeks, glazed beets & horseradish cream
- Rigatoni vodka sauce & green peas
- Veal Cutlet Milanese