

# SEAWAY & GRILLE

## Starters

<b>Soup of the Day</b> <i>prepared fresh daily</i>	6
<b>Fried Calamari</b> <i>hand breaded calamari served with banana peppers and chimichurri</i>	11
<b>Sea Scallops</b> <i>pan seared, served with Gewurztraminer brown butter</i>	15
<b>Shrimp Cocktail</b> <i>served with our house made cocktail sauce</i>	15
<b>Artisanal Charcuterie Board</b> <i>chef's pairing of artisan cheeses and cured meats with fresh fruit &amp; cracker accompaniments</i>	19
<b>Hot Lobster Dip</b> <i>a cheesy, lobster filled delight, served with Naan dippers</i>	16
<b>Harbor Empanada</b> <i>seasoned beef stuffed turnover served with pico de gallo</i>	12
<b>Goat Cheese Bruschetta</b> <i>toasted crostini topped with local goat cheese, diced heirloom tomatoes, walnuts, apples and a balsamic drizzle</i>	10
<b>Pork Pot Stickers</b> <i>served over fresh slaw with Thai vinaigrette</i>	11

## Salads

<b>House Salad</b> <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	9
<b>Caprese Salad</b> <i>fresh mozzarella and tomatoes dressed with extra virgin olive oil and aged balsamic</i>	11
<b>Iceberg Salad</b> <i>a crisp slice of iceberg lettuce with gorgonzola, crumbly bacon, roma tomatoes, creamy bleu cheese dressing and house made croutons</i>	10
<b>Orchard Harvest Salad</b> <i>artisan greens with cheddar cheese, cranberries, apples and candied walnuts served with cranberry-orange vinaigrette</i>	11
<b>Spinach Salad</b> <i>with fresh strawberries, onions, walnuts and feta cheese served with sesame and poppy seed dressing</i>	11
<b>Classic Caesar Salad</b> <i>chopped romaine lettuce served with traditional dressing, house made croutons and parmesan cheese</i>	11
<b>Harbor Chef Salad</b> <i>artisan greens with Swiss cheese, ham, turkey, cucumber, tomatoes and hard boiled egg served with white balsamic vinaigrette</i>	13

**Add To Any Salad: Chicken: 6 Salmon: 7 Shrimp: 8**

## Entrees

<b>Pork Tenderloin</b> <i>stuffed with wild mushrooms and Bing cherries served with green peppercorn-plum glaze and bourbon sweet potatoes</i>	29
<b>Chilean Sea Bass</b> <i>6oz served over Thai rice noodles and vegetables</i>	39
<b>Chicken Milanese</b> <i>linguini and sautéed spinach served with cherry pepper shiitake cream</i>	29
<b>Grilled Ribeye Steak</b> <i>12oz ribeye with roasted tomato and smoked bacon relish served with roasted garlic mashed potatoes</i>	38
<b>Miso Glazed Salmon</b> <i>salmon filet served with bok choy, asparagus, mushrooms and wild rice</i>	33
<b>Wiener Schnitzel</b> <i>breaded veal cutlets served with tomato-cucumber salad</i>	29
<b>Grilled Filet</b> <i>8oz filet mignon with shallot-cognac demi-glace and saffron risotto</i>	40
<b>Duck</b> <i>semi-boneless half duck with andouille sausage risotto and a cherry pepper and sherry vinegar reduction</i>	35
<b>Strip Steak</b> <i>16 oz. NY Strip steak served with poblano chimichurri and roasted garlic mashed potatoes</i>	42
<b>Seafood Scampi</b> <i>lobster, shrimp and scallops in white wine garlic butter sauce with fresh basil and grape tomatoes over linguine</i>	35
<b>Black Pepper Fettuccini</b> <i>served with gruyere cheese, roasted chicken and fresh sugar snap peas</i>	27
<b>Zucchini Frittella</b> <i>thin Italian style crepe stuffed with local goat cheese, served with charred tomato gastrique</i>	26