

SEAWAY & GRILLE

LUNCH & DINNER

Starters

Soup of the Day <i>prepared fresh daily</i>	6
Fried Calamari <i>hand breaded calamari served with banana peppers and chimichurri</i>	11
Sea Scallops <i>pan seared, served with Gewurztraminer brown butter</i>	15
Shrimp Cocktail <i>served with our house made cocktail sauce</i>	15
Artisanal Charcuterie Board <i>chef's pairing of artisan cheeses and cured meats with fresh fruit & cracker accompaniments</i>	19
Hot Lobster Dip <i>a cheesy, lobster filled delight, served with Naan dippers</i>	16

Salads

House Salad <i>artisan greens with an assortment of seasonal vegetables and croutons served with choice of dressing</i>	9
Orchard Harvest Salad <i>artisan greens with cheddar cheese, cranberries, apples and candied walnuts served with cranberry-orange vinaigrette</i>	11
Classic Caesar Salad <i>chopped romaine lettuce served with traditional dressing, house made croutons and parmesan cheese</i>	11
Add To Any Salad: Chicken: 6 Salmon: 7 Shrimp: 8	

Sandwiches

*Served with house made potato chips.
Add to any Lunch item: French fries \$2.*

Reuben Panini <i>corned beef topped with sauerkraut, 1000 Island dressing and Swiss cheese on rye</i>	13
Chicken Parmesan Sandwich <i>breaded chicken breast with provolone, smothered in house made marinara sauce, served on a Kaiser roll</i>	14
Maine Lobster Rolls <i>traditional chopped lobster salad served on two authentic New England style buns</i>	19
Harbor Burger <i>10 oz. of ground beef with lettuce, tomato, onion and your choice of American, Swiss, cheddar or provolone cheese, on a Kaiser roll</i>	14
Quesadilla <i>grilled flour tortilla filled with choice of chicken, beef or shrimp, roasted red peppers, caramelized onions, pepper jack cheese and bleu cheese crumbles</i>	13

Entrées

Available after 5:00 pm

Chicken Milanese <i>linguini and sautéed spinach served with cherry pepper shiitake cream</i>	29
Grilled Ribeye Steak <i>12oz ribeye with roasted tomato and smoked bacon relish served with roasted garlic mashed potatoes</i>	38
Miso Glazed Salmon <i>salmon filet served with bok choy, asparagus, mushrooms and wild rice</i>	33
Seafood Scampi <i>lobster, shrimp and scallops in white wine garlic butter sauce with fresh basil and grape tomatoes over linguine</i>	35
Black Pepper Fettuccini <i>served with gruyere cheese, roasted chicken and fresh sugar snap peas</i>	27