

SOUPS, SALADS, & SANDWICHES

SEAPORT N.E. 4 CUP/ 7 BOWL CLAM CHOWDER

+ Chef's award winning recipe! Sweet clams, with a balance of sweet and savory.

DAILY SOUP 3 CUP/ 6 BOWL

+ Chef rotates an array of specialty soups & bisques daily, ask your server for today's soup of the day.

FRESH GARDEN SALAD 7

mixed greens, cherry tomatoes, cucumbers, red onions
+ salad add-ons: grilled chicken \$4, grilled shrimp \$7, grilled tenderloin tips \$9, or grilled salmon \$9

STRAWBERRY & AVOCADO 9

fresh strawberries, goat cheese, avocado, candied almonds, red onions, spinach, strawberry vinaigrette
+ salad add-on: chicken \$4, shrimp \$7, tenderloin tips \$9, or salmon \$9

CAESAR SALAD 7

romaine, caesar, garlic croutons, parmesan
+ salad add-ons: grilled chicken \$4, grilled shrimp \$7, grilled tenderloin tips \$9, or grilled salmon \$9

QUINOA FRUIT SALAD 9

red & white quinoa, strawberries, mango, pineapple, house dressing

N.E. STYLE LOBSTER ROLL MKT

fresh lobster meat, celery, lite mayo, buttered roll
+ available in ¼ lb, or ½ lb

FISH TACOS 10

local haddock, caribbean sauce, cole slaw, cilantro
+ add sweet potato fries for \$2.50

SEAPORT BACON BURGER 8

certified angus beef burger, american, bacon, lto, brioche bun
+ add avocado for \$2

APPS & SMALL PLATES

PORTUGUESE CALAMARI 12

calamari, garlic saffron sauce, chourico, banana peppers, zesty marinara

CHEF'S GRILLED OYSTERS 15

five fresh local oysters, scampi sauce, panko crumbs

MOJITO SHRIMP 12

five butterflied shrimp, lime-mojito seasoning, grilled pineapple

Gf BRAISED LITTLENECKS 12

littlenecks, sazón, white wine, onions, peppers, garlic, chourico

SHRIMP MOZAMBIQUE 12

butterflied shrimp, onions, garlic, saffron, lager, garlic bread

CLASSIC CALAMARI 10

calamari, garlic, olive oil, banana peppers, cocktail, or marinara sauce

QUEIJO COM PIMENTA 9

fresh goat cheese spread, red pepper relish, garlic toast

SEAPORT QUAHOG 4

seafood stuffing, house spices, quahogs, warm butter

SEASONAL SIGNATURES

MEDITERRANEAN SCALLOPS 20
pan seared scallops, spinach, cherry tomatoes, kalamata olives, feta crumbles, penne

SHRIMP & SCALLOP RISOTTO 24
pan seared shrimp, sea scallops, lemon beurre blanc, spinach/asparagus risotto

Gf SCROD PRIMAVERA 18
fresh local haddock, summer squash, zucchini, broccoli, carrots, fresh lemon, white wine, linguini pasta tossed in garlic & olive oil

SEAFOOD

GRILLED OCTOPUS 18
marinated octopus, olive oil, fresh lemon juice, garlic, smashed potato, fresh garden salad, red wine vinaigrette

Gf GRILLED SWORDFISH MKT
swordfish steak, lemon beurre blanc, fresh vegetable, & potato
+ add 6 "mojito shrimp" for \$7, or tips for \$9

BAKED STUFFED SHRIMP 18
butterflied shrimp, seafood stuffing, drawn butter, fresh vegetables & potato

FRUIT OF THE SEA 26
sea scallops, shrimp, mussels, little necks, crab meat, garlic white wine sauce, linguini

TROPICAL SALMON 18
grilled salmon, jamaican rub, fresh fruit salsa, coconut rice, asparagus

BAKED HADDOCK 18
cracker crumbs, lemon beurre blanc, fresh vegetables & potato

N.E. FISH FRY PLATTER 26
fresh local haddock, scallops, clams, shrimp, cole slaw, tartar sauce, french fries

FISH AND CHIPS 16
fried fresh local haddock, french fries, cole slaw, tartar sauce

STEAKS

FILET OSCAR 26
certified angus filet mignon, bearnaise, lobster tail, asparagus, fresh daily potato

PORTUGUESE STEAK 24
sirloin strip steak, ham, egg, hot peppers, garlic, madeira wine, house fries, yellow rice

Gf TENDERLOIN TIPS 20
tenderloin tips, house rub, fresh vegetables and potato
+ add \$4 for smothered tips; peppers, onions, mushrooms

Gf NEW YORK SIRLOIN 22
sirloin strip steak, house rub, fresh vegetables & potato
+ add grilled shrimp, or stuffed shrimp for \$6

POULTRY & PASTAS

PISTACHIO CHICKEN 17
grilled chicken, grape tomatoes, spinach, pistachio pesto aioli, linguini

BAKED LOBSTER MAC & CHEESE MKT
lobster, white shredded cheese, parmesan cream, cracker crumbs, macaroni

GF CHICKEN & BROCCOLI 15
grilled chicken, broccoli, alfredo sauce, penne
+ also available in garlic & oil, gluten free pasta available

BUFFALO MAC & CHEESE 14
buffalo chicken tenders, three cheese sauce, macaroni, shredded cheese

SEAPORT RAVIOLI 14
ricotta ravioli, certified angus beef bolognese, parmesan

CHICKEN WINGS OR TENDERS

Choose an order of our fresh never frozen wings,
or all white meat chicken tenders.

Half Orders: Wings (5) Tenders (3)

Full Orders: Wings (10) Tenders (6)

\$6 HALF/ \$11 FULL

+ Buffalo, BBQ, Garlic Parmesan, Gold Fever, Sweet Chili, or Sweet & Salty (extra sauce .50 cents)

Add \$1.50 for French Fries, or \$2.50 for Sweet Potato Fries! +

COCKTAILS & MARTINIS

RED BERRY RICKIE 9

ciroc red berry vodka, triple sec, lime,
sour mix, cranberry

DARK ESPRESSO MARTINI 8

vanilla vodka, kahlua, tia maria, espresso
+ add .50 for bailey's irish cream +

CUCUMBER LIME GIMLET 8

cucumber lime vodka, fresh lime juice
+ shaken very cold, rosie's lime available as well +

CANTALOUPE MARTINI 8

tito's vodka, watermelon liqueur, orange,
pineapple, lime

POPE'S ISLAND GREEN TEA 8

jameson irish whiskey, sour, peach, sprite
+ our new local favorite +

PEACH MULE 8

peach vodka, ginger beer, peach gummy

CAPTAIN BOB'S MAI THAI 8

myer's rum, gold & silver rums, fresh
juices, pomegranate, orange curacao,
amaretto

BLUEBERRY LEMONADE 8

blueberry vodka, lemonade, mint

THE GIOVANNI 9

hendericks gin, st. germaine, cucumber,
club soda
+ named after a guest at the inn! +

SWEET SAILS 7

grape vodka, passion fruit liqueur,
cranberry, pineapple

PINEAPPLE PUNCH 7

coconut rum, spiced rum, pineapple,
ginger ale

FRENCH MARGARITA 9

tequila blanco, chambord, grand marnier, lemon, lime, orange