



***Where to Eat  
Spring/Summer  
2010***

***For the Table***

Crisp Peeky Toe Crab Rangoons 14.00

Maine Lobster and Vegetable Spring Rolls  
Ponzu Mirin Sauce 15.00

***On Ice***

A Selection of Regional Oysters and Clams on the Half Shell  
Saffron Mignonette and Meyer Lemon Cocktail Sauce\*  
2.50 Per Oyster  
2.00 per Cherrystone

***Soups***

Sea Grille Soup of the Day 8.50

Traditional New England Clam Chowder  
Griddled White Corn Bread 9.50

***Appetizers***

Sea Grille Crudo of the Day  
Miso, Lime and Scallion Drizzle\* 13.00

White Soy Tossed Yellowfin Tuna Tartar  
Avocado Puree and Micro Greens \* 15.50

Flash Fried Soft Shell Crab  
Sweet Corn, Black Bean and Tomato Salsa 16.00

Jumbo Shrimp Cocktail  
Cucumber Frisee Salad 19.00

***Salads***

Summer Mixed Greens, Lemon Dressing and Heirloom Tomatoes 11.50

Wild Mushroom, Toasted Pine Nut and Baby Spinach Salad  
Crumbled Goat Cheese and White Balsamic Dressing 13.00

***Entrees***

**Parmesan Cheese Tossed Fresh Pappardelle  
Spinach, Tomato and Basil Sauce 19.00**

**Grilled Monk Fish Osso Bucco in a Bouillabaisse Broth  
Roasted Fennel Topped Croustades 28.00**

**Steamed Two Pound Maine Lobster  
Sweet Corn, Asparagus and Summer Currant Tomatoes 35.00**

**Caramelized Sea Scallops  
Spring Pea Mix and Sauvignon Blanc Essence 28.00**

**Lemon and Herb Chicken Breast  
Melted Leeks and Chardonnay Demi 24.00**

**Grilled Prime Filet Mignon  
Honey Mushrooms and Roasted Vegetables\* 33.00**

***Dessert***

**Meyer Lemon Curd Tart  
Fresh Blueberry Compote**

**Summer Peach and Raspberry Pie  
Vanilla Ice Cream**

**Strawberry and Buttermilk Shortcake  
Minted Chantilly**

**Milk Chocolate Charlotte  
Fresh Raspberry Compote**

\*Massachusetts Food Code Requires Disclosure that the Consumption of Raw or Undercooked Meat, Fish or Egg Products  
May Increase Your Risk of Foodborne Illness