



SEA SMOKE

◦ APPETIZERS ◦

DIPS AND SPREADS ^{GF} 19 | INDIVIDUAL 9

herbed labneh, beet hummus, traditional hummus, muhammara, assorted breads

ZUCCHINI CHIPS 10

sumac, toasted feta, tzatziki

ROASTED LITTLENECK CLAMS 16

crispy chorizo, lime, sofrito, feta, butter fried breadcrumbs

CRISPY CALAMARI AND ARTICHOKE 16

sweet peppers, tomato jam, tamarind glaze

PIGGYBACK OYSTERS 17

fried oysters, pulled pork, sunchoke johnny cake, blackberry agrodolce, smoked hot honey butter

CHARRED SPANISH OCTOPUS ^{GF} 18

harissa, fingerling potatoes, black garlic aioli, tomato and olive ragout

MOROCCAN SPICED CRAB CAKES 17

tomato cucumber relish, garlicky white sauce

SLOW SMOKED LAMB RIBS ^{GF} 16

pomegranate glaze, pistachio, mint chermoula

CHARCUTERIE BOARD 22

prosciutto, spanish chorizo, saucisson sec, truffle falls cheese, fried feta cheese, walnuts, kalamata olives

COLD BAR

OYSTERS ON THE HALF SHELL ^{GF} / MKT PRICE

west & east coast | *cocktail, remoulade, gin and lime mignonette, tabasco*

GULF SHRIMP COCKTAIL ^{GF} 21

classic cocktail sauce, lemon aioli

SEAFOOD TOWER ^{GF} 85/165

lobster, shrimp, oysters, smoked clams, tuna tartare | *cocktail, remoulade, gin and lime mignonette*

HAMACHI CRUDO ^{GF} 18

preserved lemon, serrano chili, lemon toum, pistachio dukkah

TUNA TARTARE ^{GF} 18

shallot, olive oil, lime, radish, vadouvan, labneh



SOUP, SALAD & PIZZETTES

ROASTED BEET & GEM LETTUCES ^{GF} 16

chèvre, honey, candied walnut, orange, sesame truffle vinaigrette

BURRATA & BERRY ^{GF WITHOUT CROSTINI} 17

blackberry agrodolce, arugula, basil oil, apple fennel slaw, coriander vinaigrette, crostini, smoked salt

SMOKED SEAFOOD CHOWDER 10

smoked mussels, scallops, shrimp, clams, potato, corn, bacon, cream

SMOKED WHITE CLAM PIZZA 18

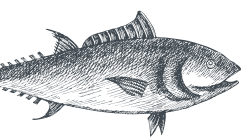
pepperoncini, garlic, lemon, broccoli rabe

SPICY CHORIZO PIZZA 15

crispy chorizo, hot honey, calabrian chili, crushed tomatoes

BURRATA MARGHERITA PIZZA ^{SUB GF BREAD} 14

tomato, basil pesto, olive oil



SIGNATURES FROM THE SEA

HERB BUTTER BROILED SOLE ^{GF} 27
cauliflower purée, lemon herb salad

PISTACHIO CRUSTED COD 30
citrus pomegranate salad, jerusalem artichokes,
asparagus purée, dill garlic sauce

SHERRY GLAZED SEA BASS 44
chilean sea bass, creamy fregola,
frisée salad, cherry tomato vinaigrette

FAROE ISLAND SALMON ^{GF} 31
lightly smoked & seared,
tomato cucumber herb salad,
black currant tabbouleh, tzatziki, olive oil

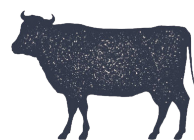
TUNA "STEAK" FRITES ^{GF WITHOUT FRIES} 38
chimichurri, shoestring fries

PHYLLO WRAPPED JUMBO SHRIMP 28
house pickled slaw, lemon aioli, tomato jam

LINGUINE WITH WHITE CLAM SAUCE 33
littleneck clams, garlic, lemon, butter, pangrattato

FRUTTI DI MARE 49
shrimp, lobster, scallops, cod in a cataplana,
tomato, olive, caper,
white wine, chiles, garlic, toasted bread

SIGNATURES FROM THE LAND



SEA SMOKE BURGER 21
dry aged beef burger, lettuce, tomato,
pickled red onion, smoked gouda, bacon,
mayonnaise, brioche bun, shoestring fries

FRIED CHICKEN SANDWICH 19
middle eastern fried chicken breast,
jicama slaw, tahini, whipped feta,
apricot date butter, hot sauce, shoestring fries

ORGANIC CHICKEN BREAST 27
roasted cauliflower, smoked marble potatoes,
pearl onions, kalamata olives, herbed pan jus

FLAT IRON GARLIC STEAK 35
marsala and roasted garlic butter,
toasted garlic bread, shoestring fries

NY STRIP STEAK ^{GF} 42
aged 40 days
smoked marble potatoes, asparagus, za'atar butter,
black garlic steak sauce

... TABLESIDE SALT-CRUSTED PRESENTATION ...

TODAY'S CATCH

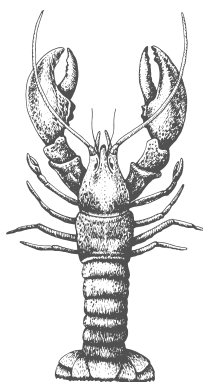
FIG LEAF WRAPPED, BLACK TRUFFLE FIRE-ROASTED CHILE VELOUTÉ
MARKET PRICE

FRESH MAINE LOBSTER ROLLS

6 OZ / MARKET PRICE
SERVED WITH SHOESTRING FRIES

CONNECTICUT STYLE
warm, butter poached,
brioche new england style roll

MAINE STYLE
cold, dressed in mayonnaise,
toasted brioche roll



CRAB STUFFED BROILED MAINE LOBSTER

MARKET PRICE

smoked marble potatoes,
lemon butter

SIDES

SLOW ROASTED KABOCHA SQUASH ^{GF}
tahini ricotta, sumac honey, pepitas, pomegranate 9

SMOKED MARBLE POTATOES ^{GF}
garlicky white sauce 7

SUNCHOKES
black truffle, local honey, black olive 11

ZA'ATAR ROASTED CAULIFLOWER
cauliflower purée 9

GRILLED ASPARAGUS ^{GF}
orange shallot butter 9

SHOESTRING FRIES 6