



Serving dinner daily from 7:00 p.m. 'til 10:00 p.m



Small Plates

The term "small plates" at seaglass simply refers to small portions of dishes inspired by the cuisine of the beaches around the world. Perfect as an appetizer, perfect for sharing and perfect with a glass of good wine or a nice cold beer.

Garlic Mussels

Baked Pemequid Mussels Stuffed with Garlic Butter
4.

Shrimp in Garlic

Vermouth, Spanish EVOO, Parsley
7.

Oriental Shrimp Soup

Holy Basil, Toasted Rice
6.

Oyster Shooters

Bloody Mary Cocktail Sauce
7.

Shrimp Shooters

Bloody Mary Cocktail Sauce
7.

Fried Mozzarella Skewers

Dipped in Herbed Egg Batter, Pomodoro Sauce
6.

Warm Olive Trio

Garlic, Oregano, Orange Zest
5.

Pepper Shooters

Aged Provolone & Serrano Ham Stuffed Hot Peppers
5.

Blue Cheese Steak Sliders

Sliced Sirloin, Fried Onion, Cabrales Blue Cheese
6.

Cantaloupe & Jamon

Sliced Melon Wrapped in Spanish Jamon Ham
4.

Fried Gouda Cheese

Smoked Swiss Gouda, Horseradish Crème Fraiche
4.

Sesame Calamari

Sliced Hot Peppers, Sweet Chili Sauce
4.



Potato Crusted Scallops

Lemon Mayonnaise
6.

Artisan Cheese Plate

Daily Selection of Cheeses with Traditional Accompaniments
7.

Chorizo Stuffed Mushrooms

Manchego Cheese, Bell Peppers, Oregano
4.

Jersey Clam Chowder

Italian Sausage, Sweet Corn, Fresh Chopped Cape May Clams
4.

Crab Gazpacho

Chilled Cucumber Soup, Jumbo Lump Blue Crab Meat
7.

Seared Ahi Tuna

Wasabi Oil, Soy Syrup, Pickled Ginger
7.

Serrano Chips with Drunken Figs

Fried Serrano Ham, Brandied Mission Figs
4.

Fish Tacos

Batter Dipped Grouper, Shredded Cabbage, Salsa Cruda
4.

Insalada Misto

Chopped Lettuce, Seasonal Vegetables, Red Wine Vinaigrette
4.

Crisp Pork Belly

Sliced Mango, Cracked Pepper BBQ Syrup
5.

Duck Confit & Arugula Salad

Sundried Papaya, Bermuda Onion, Citrus Vinaigrette
7.

Steamed Manila Clams

Fermented Black Beans, Ginger, Garlic
7.

