

# seagrille

## TRADITIONAL NEW ENGLAND

Baked Stuffed Shrimp and Crabmeat with Lobster Sauce...18.95  
Broiled Channel Scallops with Traditional New England Style Crumbs...18.95  
Broiled Chatham Scrod with Traditional New England Style Crumbs...17.95  
*above broiled served with roasted garlic mashed potatoes with herbs*

Sautéed Scampi Style Channel Scallops or Shrimp...19.95

Sautéed Scampi Style Fisherman's Platter...21.95

-- shrimp, clams, scallops, scrod, oysters and calamari --

*above sautéed served over linguine*

## COASTAL NEW ENGLAND

Nantucket Bouillabaisse...22.95

*half lobster, shrimp, scallops, clams, mussels, swordfish in a vibrant vegetable bouillon with rouille*

Steamed Littlenecks with Fresh Pasta...19.95

*oregano, roasted garlic and tomatoes*

Sauteed Native Bluefish...18.95

*fresh herb butter sauce*

Grilled Swordfish Steak Nicoise...22.95

*with tossed sicilian cous cous*

*Grilled...21.95*

Ginger and Kaffir Lime Marinated Yellow Fin Tuna ...23.95

*sticky rice, curried shrimp sauce and papaya salsa*

*Grilled...22.95*

## STEAKS AND CHICKEN

Sautéed Breast of Chicken Provencal...17.95

*olive oil, tomato, mushrooms, garlic and basil over linguine*

Simply Grilled Center Cut Filet Mignon...23.95

*with petite fried onions and béarnaise*

Petite Filet Mignon Neptune...23.95

*your choice of seafood*

Center Cut Filet Mignon Au Poivre...23.95

*a traditional au poivre sauce*

Grilled Tenderloin of Baby Lamb...20.95

*rosemary demi-glace*

*above served with roasted garlic mashed potato with herbs*

Chef de Cuisine

E. J. Harvey

06/30/99

FOR PARTIES OF SIX OR MORE AN 18% GRATUITY IS ADDED TO THE CHECK  
PLEASE ALLOW EXTRA TIME FOR SPECIAL ORDERS