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 Little necks 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 Provençal...17.95
  olive oil, tomato, mushrooms, garlic and basil over linguine

Simply Grilled Center Cut Filet Mignon...23.95  Petite Filet Mignon Neptune...23.95
  your choice of seafood
  with petite fried onions and béarnaise

Center Cut Filet Mignon Au Poivre...23.95  Grilled Tenderloin of Baby Lamb...20.95
  a traditional au poivre sauce
  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*