

Dear Patron ... enjoy our complimentary fresh baked bread, relish tray and marinated mushrooms before your meal.

All entrees come with your choice of Sea Shore House salad consisting of lettuce, baby shrimp, mandarin oranges, tomatoes & croutons.

Side dishes include: saute vegetables and your choice of baked potato, french fries, rice, potato pancakes, linguine or onion rings.

Additional mushroom or relish tray \$4.00

Enjoy your meal.

(Plate charge for sharing is \$6.00 includes: salad, vegetables & side dish).

Appetizers

Baked Clams Oreganato (1/2 -Doz.)	11.95 • (1-Doz.)	19.95
Littleneck or Cherrystone Steamers (1-Doz.)		18.95
Clams Casino a la Sea Shore (8-pieces)		17.95
Calamari Marinara (Squid hot or sweet)		17.95
Fried Calamari		17.95
Pot of Mussels Garlic or Marinara Sauce (hot or sweet)		19.95
Hot Seafood Antipasto for two		34.95
Bucket of Soft Shell Steamers (seasonal)		MKT.
Snow Crab Leg Cluster (steamed or broiled)		21.95
Maryland Lump Crabcake		19.95
Oysters Oreganato (6)		19.95
Coconut Shrimp		19.95
Buffalo Shrimp (spicy)		17.95
Oysters Rockefeller		19.95
Spicy Buffalo Wings		16.95
Half rack of Baby Back Ribs (pork)		16.95
Fried Zucchini Sticks		13.95
Scungilli Marinara (conch)		21.95
Mozzarella Sticks		12.95
Garlic Bread		6.95
Shrimp Prosciutto (puff pastry & cheese wrap)		19.95
Lobster & Crab Ravioli (lobster cream sauce)		19.95
Fresh Crabmeat Spring Rolls		19.95

Raw Bar

Jumbo Shrimp Cocktail (5-pieces)	16.95
King Crabmeat Cocktail	21.95
Fresh East Coast (Blue Point) Oysters	(3.50 each)
Littleneck or Cherrystone on the 1/2 shell (1/2 Doz.)	9.95 • (1-Doz.) 17.95
Cold Seafood Chiller Platter 1/2 Lobster, Jumbo Shrimps & Clams	29.95

Soups From the Kettle

Manhattan Clam Chowder	8.95
New England Clam Chowder	8.95 • Fresh Lobster Bisque 9.95

Salads

Cold Scungilli Salad (conch)	23.95
Cold Calamari Salad (squid)	19.95
Cold Combo Salad (scungilli & calamari)	23.95
Sea Shore Caesar Salad	12.95
Fresh Mozzarella & Vine Ripe Tomatoes	16.95
Half Avocado stuffed w/Crabmeat or Shrimp	26.95
Half Avocado stuffed w/Lobster salad	28.95
Lobster Martini Cocktail	28.95
1 1/4 lb lobster served in Martini glass w/mixed greens & lemon vinaigrette	

Maryland Lump Crabmeat Martini 30.95
crabmeat served in Martini glass w/mixed greens & lemon vinaigrette

Vegetarian & Gluten Free Corner

Gluten Free Pasta w/ Seasonal Vegetables	24.95
Grilled Seasonal Vegetables	22.95
Breadless Eggplant Parmigiana	25.95

Sea Shore Restaurants Market Catch



Hand filleted on-site in our temperature controlled seafood cutting room, and prepared to any of the following methods:

Simply Grilled • Broiled • Sautéed • Cajun Style

Fillet of Sole	36.95	Stripe Bass	33.95
Whole Flounder (bone out)	32.95	Tuna	37.95
Salmon Fillet	33.95	Chilean Sea Bass (Fresh Only)	42.95
Halibut	36.95	Whole Red Snapper	39.95
Swordfish	36.95	Catfish Fillet	32.95
Tilapia	32.95		
Scrod	32.95		

The above dishes can be stuffed with our fresh gourmet King crabmeat for just 16.95

Specialties of Our Fry Chef

Select Fried Jumbo Shrimp a City Island favorite! Always will be!	29.95	Fried Oysters	34.95
Tender Fried Sea Scallops day boat sea scallops fried to perfection	36.95	Tender Fried Soft Shell Crabs	32.95
Fried Calamari served w/spicy or mild red sauce	27.95	Tender Chicken Fingers	24.95
Tender Scallops & Jumbo Shrimp	39.95	Fish & Chips	31.95
Fried Whole Florida Red Snapper	39.95	Fried Baby Lobster Tails	44.95
Tender Fried Fillet of Sole	36.95		

Sea Shore Fisherman's Fried Seafood Combination 44.95
Jumbo shrimp, scallops, fillet of sole, and tender calamari. Add *soft shell crab* when in season 7.00

Our Chef's Special Sautés

Sole Meuniere served in a lemon butter and white wine sauce	36.95	Sesame Seared Tuna 38.95 served in a soy ginger sauce and Julienne vegetables
Swordfish Samuel 37.95 served in a lemon and white wine sauce		Seafood Risotto 46.95 Lobster, shrimp, baby tails, clams, scallops & mussels
Shrimp Francese 36.95 served in a light lemon and white wine sauce		Tilapia Francese 31.95 sauteéd in lemon & white wine
Sauteéd Soft Shell Crabs (seasonal) M.P. served in a lemon and white wine sauce		Spicy Seafood Jambalaya <i>New Orleans Style</i> 43.95 Shrimp, scallops, snow legs & chorizo all served over rice or fresh linguine
Sauteéd Scallops (large sea scallops) 37.95		Lobster Newburg 49.95 Made with 2 lb. lobster in a sherry cream sauce
Fresh Vegetables Risotto 27.95		Shrimp Newburg 40.95 Made with jumbo shrimp in a sherry cream sauce
Chicken Francese served over linguine 31.95		Seafood Newburg 47.95 1/2 a Maine lobster, shrimp, baby tail, scallops, mussels & clams
Jumbo Shrimp Risotto 35.95		
Sauteéd Baby Lobster Tail 46.95 sauteéd in lemon & white wine		
Chilean Sea Bass 43.95 In balsamic reduction w/sauteéd spinach & sundried tomatoes		

Italian & Pasta Specials

Linguine w/Mussels in Marinara or Garlic Sauce	29.95	Shrimp Alfredo <i>in a cream sauce served over fettuccine</i>	39.95
Linguine w/ Littleneck Clams in <i>white or red sauce</i>	29.95	Penne Pasta <i>with marinara or garlic & oil</i>	23.95
Linguine w/Calamari <i>in marinara sauce</i> (squid)	27.95	Penne Pasta ala Vodka <i>with fresh plum tomato & basil cream sauce</i>	27.95
Linguine w/Scungilli <i>in marinara sauce</i> (conch)	31.95	Seafood Marinara or Fra Diavolo 48.95 <i>Lobster, clams, mussels, scallops & shrimp in a choice of garlic, white wine or marinara sauce</i>	
Fettuccine Primavera	23.95	Veal Parmigiana or Veal Francese	33.95
<i>sauteéd vegetables in a light cream sauce</i>		Chicken Parmigiana	28.95
Fettuccine Alfredo <i>in a cream sauce</i>	27.95	Shrimp Parmigiana	36.95
Lobster Marinara or Fra Diavolo (2 lb. Lobster)	49.95	Shrimp Marinara	36.95
<i>A 2lb. lobster in a marinara sauce over fresh pasta</i>		<i>Shrimp cooked in a fresh tomato marinara sauce</i>	
Linguine Langostino	43.95		
<i>Baby tails in a garlic wine sauce, light cream sauce or marinara sauce</i>		Maryland Lump Crab Cake Dinner 36.95 <i>2 large crab cakes or add a third for just 10.00</i>	
Fettuccine Arminio	40.95		
<i>Shrimp & scallops in a light creamy lobster sauce</i>			

(Plate charge for sharing is \$6.00 includes: salad, vegetables & side dish).

Sea Shore Feasts for two

Shellfish Feast

Whole Maine lobster, shrimp, baby tails, snow crab legs and calms all served steamed or broiled

Sea Shore Italian Feast

A whole Maine lobster, jumbo shrimp, snow crab legs, king crab legs, littleneck clams, mussels, and calamari cooked in a red or garlic sauce and served over a bed of fresh pasta .

Your Choice...
128.95

Authentic Chicken & Seafood Paella

Shrimp, baby tails, snow crab legs, chicken, chorizo (*sausage*), clams, and mussels, all served over a bed of Spanish yellow rice. Awesome !!

Barbecue Feast

BBQ ribs, BBQ chicken, snow crab legs, and fried jumbo shrimp all served over a bed of Spanish yellow rice



Sea Shore Fish Specialties

Filet of Sole Florentine stuffed with spinach in a light cream sauce	36.95	Broiled Sea Scallops & Shrimp 38.95 A delightful combination broiled to perfection
Shrimp Scampi Colossal Select 32.95 large shrimp gently broiled in butter w/fresh garlic		Stuffed Jumbo Shrimp 46.95 deliciously stuffed with crabmeat
Filet of Sole stuffed with crabmeat or shrimp 49.95		Caribbean Whole Red Snapper 40.95 steamed in parchment paper in its natural juices
Shrimp Florentine 32.95 served over a bed of fresh spinach in a light cream sauce		Tender Broiled Sea Scallops 34.95
Grilled Salmon 36.95 wild salmon served with fresh spinach and sun-dried tomato vinaigrette		Wood Planked Whole Roasted Red Snapper 41.95 a whole red snapper broiled on cedar wood plank

Shellfish Extravaganza **69.95**
A whole lobster, shrimp, giant snow legs, clams & mussels



Sea Shore Surf & Turf

BBQ Baby Back Ribs & Fried Shrimp	43.95	Alaskan King Crab Legs & Jumbo Fried Shrimp	59.95
BBQ Baby Back Ribs & Lobster Tail	48.95	Shell Steak & Fried Shrimp	46.95
BBQ Baby Back Ribs & King Crab Legs	55.95	Shell Steak & King Crab Legs	59.95
Lobster Tail & Jumbo Fried Shrimp	47.95	Prime Rib of Beef & Whole Maine Lobster	56.95
Lobster Tail & NY Strip Steak	54.95		
Lobster Tail & King Crab Legs	66.95	Whole Lobster & Fried Shrimp 46.95	
Filet Mignon & Lobster Tail	58.95	Baby Lobster Tails & Sea Scallops	43.95
Filet Mignon & King Crab Legs	66.95	Baby Lobster Tails & Jumbo Shrimp	43.95
Filet Mignon & Jumbo Fried Shrimp	53.95	Baby Lobster Tails, Shrimp & Sea Scallops	53.95
Prime Rib & Lobster Tail	53.95		



For "Prime" Steak Lovers

Shore Shell Steak (16 oz. Angus Beef)	42.95
Porterhouse Steak (25 oz. Angus Beef)	51.95
T-Bone Steak (22 oz. Angus Beef)	46.95
Filet Mignon (12 oz. Angus Beef)	43.95
Full Rack of BBQ Ribs (pork)	32.95



Sea Shore Lobster Feast for two **169.**
2 lobsters, snow legs, jumbo fried shrimp, baby lobster tails and king crab legs.



For Lobster & Crab Leg Lovers

Whole 2 - lb. Maine Lobster 49.95 served steamed or broiled	
Whole Maine Lobster 1-1/4 lb. 29.95 served steamed or broiled	
Whole Maine Large Lobster 1-1/2 lb. 34.95 served steamed or broiled	
Twin Lobster Special (2) 1-1/4 lb. 46.95 Maine lobsters served steamed or broiled	
Jumbo Lobsters 3, 4, 5, lb. & even larger ... Market Price Maine Lobsters served steamed or broiled	

Twin Brazilian (2) Lobster Tails (7oz.) 49.95

Baby Lobster Tails 46.95
served scampi style over Spanish yellow rice

Any of the above lobster dishes can be stuffed with our gourmet crabmeat for 16.95
Lobster Dishes subject to Market Price surcharges (MPV)

Sea Shore Famous Montauk Chiller Seafood Tower Two Tier Chiller 73.95

Fabulous Tier of whole Lobster, Shrimp Cocktail, Clams, fresh Oysters, Mussels, Scungilli and Calamari Salad



Traditional New England Split Open Lobster Roll 29.95

served with coleslaw, french fries or potato chips & pickle



The Tiki Platter Appetizer Platter for 2

Spring Rolls, Thai Chili Wings, Pot Stickers, Baby Back Ribs and Coconut Shrimp **29.95**

Sea Shore Specials 10 oz. Lobster Tail 42.95



or **Jumbo Surf & Turf**
16 oz. Steak & 10 oz. Lobster Tail
72.95

Try one of these Classic Mojito's

your choice 15.95



City Island Mojito

Bacardi Limón Rum, Triple Sec, fresh lime juice & mint leaves



Peach Mojito

Classic with Peach Schnapps

Razz Mojito

Bacardi Raspberry, fresh mint & lime

Mango Mojito

Classic with fresh Mango

Piña Mojito

Classic w/Pineapple Rum

Wild Berry Mojito

Bacardi Razz, fresh mint & Seasonal Berries

Sour Apple Mojito

Bacardi Apple w/Twist!

BEER



Import Beers 8.00

Corona Extra Mexico

Corona Light Mexico

Heineken Holland

Heineken Light Holland

Guinness Extra

Irish Stout Ireland

Red Strip Jamaica

Amstel Light Amsterdam

Dos Equis Mexico

Blue Moon Belgium

Modelo Dark Mexico

Domestic Beers 7.00

Budweiser USA

Budweiser Light USA

Coor's Light USA

Modelo Dark Mexico

Michelob Ultra USA

Odoul's USA

Goose Island USA

Draft Beers

7.00

Fat Tire

Stella

Blue Moon

Sam Adams

Lunch Menu

Lunch at the Sea Shore Restaurant is served **Monday thru Saturday from 11:30 a.m. thru 3:00 p.m.** All lunch entrees are served with your choice of clam chowder or Sea Shore salad, baked potato, french fries or linguine, dessert and coffee. Enjoy, and have a great day.

Our regular menu is available during lunch as well. Enjoy.

Chef's Fresh Catch of the day 19.95

Ask your waiter about our fresh catch special

Tilapia Fillet (broiled or fried)	26.95
Fillet of Sole broiled	26.95
Blue Fish Fillet broiled	21.95
Whole Flounder (bone out)	25.95
Halibut (broiled or grilled)	26.95
Alaskan Salmon	26.95
Swordfish	27.95
Stripe Bass	23.95
Boston Scrod	23.95
Filet of Red Snapper	29.95

Shell Fish Dishes

Fried Jumbo Shrimp	23.95
Shrimp Scampi	23.95
Broiled or Fried Sea Scallops	27.95
Broiled Combination	34.95
Fried Seafood Combo	32.95
Snow Crab Legs (steamed or broiled).....	34.95
Fried Shrimp & Sea Scallops	27.95

Lobster Lunch

Maine Lobster 1-1/4 lb.	26.95
Lobster Tail Plate	34.95
Cold Shrimp Platter	23.95
Broiled Baby Lobster Tails	31.95

served over yellow rice
The above Lobsters can be served steamed or broiled
Lobster subject to market price surcharge

Sea Shore Famous Salads

Sea Shore Famous House Salad 15.95
Hearts of Romaine and iceberg lettuce, cherry tomatoes, Mandarin oranges, Icelandic baby shrimp.

Caesar Salad..... 15.95
Crisp Romaine, grated Parmesan cheese and our Chef's homemade Caesar dressing

Mescalín Salad 13.95
With our homemade tarragon vinaigrette dressing

Any of the items below may be added to our salads above.

• Add Grilled Chicken	7.00
• Add sliced Steak	15.00
• Add Grilled Salmon	12.00
• Add Grilled Shrimp	14.00
• Add Crab Cake	17.00

Beverages

Coffee 2.50 • Tea 2.50 • Iced Coffee 3.50 • Iced Tea 2.95 • Espresso 4.50 • Cappuccino 5.50
Coca Cola 2.95

Imported Tap Beer 8.00 • Domestic Tap Beer 7.00 • Draft Beers 7.00

Pitcher of Sangria 28.95 • Sangria by the Glass 11.95

Waters • Sm. Pellegrino 3.25 / large 12.00 • Poland Spring 2.50

During the warm weather season, enjoy our outdoor deck. Seating for over 100 people.

Dear patrons, lunch usually runs from 1 to 1-1/2 hours, please inform your server if you need to be out sooner so they can expedite your order accordingly. Thank you and enjoy!

Please ask your server about our gluten free entee selections, thank you.

Boat slips available for our dining patrons, call us for docking assistance. 718-885-0300 • www.seashoreresaurant.com

Select Meats

Baby Back Ribs	21.95
BBQ Chicken	20.95
New York Shell Steak	27.95
Prime Rib of Beef	27.95
Select Chicken Fingers	18.95
Chicken Parmigiana	21.95

Fish & Chips

Day Boat or Haddock, French fries & Cole Slaw 22.95

Pasta Specials

Linguine w/Marinara Sauce	17.95
Linguine w/white or red clam sauce	21.95
Linguine w/ Calamari	21.95
Linguine w/ Mussels in red or white garlic sauce	23.95
Fettuccine Alfredo	21.95
Linguine w/Scungilli (conch)	25.95
Shrimp Parmigiana	25.95

Luncheon Chiller

Seafood Platter 35.95

served with 1/2 a Maine Lobster, Shrimp and Clams

Sea Shore Sandwiches

All sandwiches served w/fries or baked potato

Salmon Cake Sandwich
 19.95 |

Maryland Lump Crab Cake on a Bun
 28.95 |

Cajun Catfish on Bun
 17.95 |

served with lettuce, tomatoes and Russian dressing

Sea Shore Burger Platter 1/2 lb.
 16.95 |

House Steak Sandwich
 23.95 |

served with peppers, onions and melted cheese

Grilled Chicken Sandwich Plate
 15.95 |

Fried Fillet of Sole on a Bun
 18.95 |

Traditional New England

Split Open Lobster

Salad Roll 29.95



Sea Shore Frozen Drink Specialties & Mixed Drink Specials

Piña Colada

Bacardi Gold Rum Cream of Coconut & Pineapple Juice 15.95

Strawberry Colada

Our famous colada with a twist 15.95
Fresh Strawberries & Strawberry Liqueur

Banana Colada

Bacardi Gold Rum Cream of Coconut & Pineapple Juice Banana Liqueur & fresh Bananas 15.95

Creamy Piña Colada 15.95

Our famous Colada with Bacardi Light & ice cream



Frozen Margaritas

Regular or Strawberry Margarita

The very best Margaritas North of Mexico! your choice 15.95

The Ultimate Margarita

Jose Cuervo 1800 Tequila & Grand Marnier 17.95

Strawberry or Banana Frozen Daquiri's

your choice.... 15.95

Trouble in Paradise 15.95

Meyers Rum, Banana Liqueur, Pineapple & Coconut Cream

Frozen Mudslide or Strawberry Slide 15.95

Ice Cream, Kahlua, Bailey's Irish Cream, & Smirnoff Vodka

Bahama Breeze 15.95

Bacardi Gold Rum, Amaretto, Pineapple & Coconut Cream

Frankenstein Monster

You best be ready for this... 18.95
A blend of 5-Bacardi rums and then some... Monstrous!

Tropical Punch 17.95

A smooth blend of tropical juices with Bacardi Light & Dark Rums

Sex on the Beach 16.95

Vodka, Peach Schnapps, Orange Juice & Cranberry Juice

City Island Iced Tea 18.95

a blend of 5 light liqueurs with a splash of coke and lemon... watch out!

PARTIES

Planning a Party or Corporate Event?

Leave the details to us... We have various party packages and we'll tailor one to fit your particular needs.

Please inquire with one of our catering managers at the front desk

Thank you.

www.seashoreresaurant.com

Tropical Bar & Martinis

15.95

Classic Stoli Martini

Stolichnaya Vodka, shake w/ice, serve w/an olive

Lemon Drop Martini

Ketel One Citron, a splash of sour mix, in a glass rimmed w/ sugar

Mango Martini

Malibu Mango Rum & splash of Rose's Lime

Key Lime Pie Martini

Stolichnaya Vodka, Licor 43, lime juice & a splash of sour mix

French Martini

Ketel One, Chambord & pineapple juice shaken well & served chilled

Grand Marnier-tini

Grand Marnier, splash of vodka & pinch of Rose's Lime

Sex & the City

Alize' Passion & Ketel One w/splash of cranberry

Black Cherry Chocolate

Cruzan Black Cherry Rum, White Creme de Cacao & splash of 7-up

Candy Apple Martini

Bacardi Coco Rum, Pineapple, Bacardi "O, banana liqueur & cranberry juice

Finlandia Mangopolitan

Finlandia Mango vodka, triple sec, sour mix, cranberry juice shaken & served

Cosmopolitan

Stolichnaya Citrus Vodka, Cointreau, a squeeze of lime w/cranberry

Hazeltini

Ketel One Vodka, Frangelico and Cream

Razzmopolitan

Stoli Razz Vodka, Cointreau, a squeeze of lime w/cranberry

Chocolate Martini

Van Gogh Chocolate vodka with White Cream de Cacao

Fresh Fruit Smoothies 6.95

Banana • Strawberry • Peach • Mango



Please drink responsibly and have a nice evening.

Thank you, the Management.