

SEABIRD APPETIZERS

Pork Belly braised in beer until tender, then grilled and topped with caramelized onion marmalade	\$6
Bacon Wrapped Shrimp seared and glazed with sweetened chili sauce, served over a salad of green papaya, carrot, and chives	\$10
Pork & Shrimp Pot Stickers with hoisin sauce, sweet chili sauce and Asian Slaw	\$7
Pancetta Scallops served with winter squash puree and micro greens	\$12
Crab Cakes with remoulade sauce and topped with sautéed spinach and pico de gallo	\$12
Mussels sautéed with garlic, leeks, and tomatoes, white wine butter, garnished with toasted rustic bread	\$7
Almond Stuffed Dates stuffed with smoked almond, wrapped in bacon and served with a Mediterranean Cous Cous salad accent	\$6
Phyllo Triangles Serrano ham, fontina cheese & parmesan wrapped in phyllo, topped with apple and garlic sauté	\$9
Baked Brie wrapped in puff pastry with a touch of apricot preserves, nuts & crostini	\$11
Spinach & Artichoke Sticks roasted artichoke and spinach dip in wonton wrappers deep fried until crispy, served with house-made marinara sauce	\$6
Bruschetta rustic Italian bread topped with fresh Mozzarella, tomato, garlic, onion, parsley, basil, and balsamic syrup	\$6
Haystack Onions thin hand cut onion rings, tossed in seasoned flour and lightly fried, served with house-made ketchup	\$6

SALADS

Seabird Chop Salad romaine & iceberg greens, with fresh pears, dried cherries, bacon, gorgonzola, and walnuts tossed in lemon balsamic vinaigrette	\$7
Wild Mushroom & Fennel Salad roasted wild mushrooms, shaved fennel, and Parmesan cheese, tossed with house-made croutons and tarragon vinaigrette	\$7
Caesar Salad garlic croutons, white anchovies & parmesan Sarvecchio \$6 + shrimp \$12	
Roasted Beet Salad with goat cheese, micro greens and truffle vinaigrette	\$7

SOUPS

Seafood Bisque \$9

Soup of the Day \$5

POULTRY, PASTA, AND MORE

Prosciutto Wrapped Pork Tenderloin stuffed with garlic and herbs, seared and served With Boursin cheese mashed potatoes, grilled asparagus and bacon jus	\$23
Wiener Schnitzel breaded veal cutlets, pan fried with house made German potato salad, and brocolini, topped with a sunny side up egg and caper brown butter	\$26
Chicken Cacciatore breast and thigh portion of all natural Amish chicken, braised with tomatoes, garlic, olives, and capers, served with potato gnocchi	\$20
Roast Half Duck served with creamy mascarpone polenta, sweet & sour red cabbage and a cherry duck sauce	\$25
Seafood & Chorizo Pasta farfalle pasta tossed with creamy seafood sauce, chorizo, onions and bell peppers, topped with steamed clams and mussels	\$20
Butternut Squash Ravioli free formed butternut squash ravioli, with sautéed spinach and walnut sage brown butter	\$15

