# Sea Level Oyster Bar Menu

## From the Raw Bar

Pure Local + Shucked To Order

Oysters of the Day $mkt price

House made roasted red pepper cocktail sauce.

Colossal “Naked” Shrimp Cocktail

House made roasted red pepper cocktail sauce. 4 each

Cape Cod Littlenecks 8 $15

House made roasted red pepper cocktail sauce, horseradish, lemon.

Fresh Pei Mussels $18

Pick a sauce: Provencal • Sherry Cream • Apple Cider Bacon

## Seafood towers

Hook $mkt price

Serves 2-3

6 oysters

6 littlenecks

5 colossal "Naked" shrimp cocktail

Line $mkt price

Serves 3-4

8 oysters

8 littlenecks

6 colossal "Naked" shrimp cocktail

1/2 lobster

Sinker $mkt price

Serves 5-6

10 oysters

10 littlenecks

8 colasal "Naked" shrimp cocktail

whole lobster

## Appetizers

Baked Oysters $18

Chipotle bacon butter, panko crumbs, & field greens

Crispy Maitland Pickles $13

Lightly fried, chipotle ranch

O-Strings $11

Chipotle ranch dipping sauce

Popcorn Shrimp $14

Lightly fried with Old Bay popcorn & lemon butter aioli

Crispy Calamari $18

Cherry peppers, tossed with parmesan, parsley & served with warm marinara

Sea Level Signature Crab Cake $19

Lump crabmeat, mix green salad, remoulade, potato chips

Chowder Fries $16

Seasoned fries topped with clam chowder, steamed littlenecks & cheddar cheese

Nachos $15, Add Pulled Chicken $17

Monterey jack cheese, black bean corn pico de gallo, black olives, jalapeños, sour cream, avocado-tomato salsa & chipotle queso.

Warm Street Corn Dip $15

Served in cast iron with corn tortilla chips

Fried Clam Strips $mkt price

Served with tartar sauce & lemon

Sweet and Sticky Wings 8 $16

Crispy wings tossed in sriracha raspberry hoisin sauce, sesame seeds & served with buttermilk ranch dressing

## Soups and Salads

Add a protein to any salad:

Steak Tips- Chicken- Colossal “Naked” Shrimp- Salmon- Bay Scallops- Market Fish $mkt price

New England Clam Chowder Cup or bowl $10/$17

Caesar $11

Romaine, Parmesan, croûtons, Caesar dressing

Roasted Root Vegetable & Kale $12

Chilled root vegetables, maple dijon vinaigrette & toasted pepitas

Crispy Brussel Sprouts and Arugula $12

Apple cider vinaigrette with sugared walnuts & apples

Spinach and Cranberries $12

White balsamic and orange vinaigrette, bleu cheese crumbles & black pepper bacon

## Fresh Seafood

Salmon, Tuna, Scallops, Colssal "Naked" Shrimp, Or Market Fish Mkt Price

Pick 1 Sauces And Rubs

Pineapple salsa, lemon chive butter, sweet chili glaze, cajun, Caribbean spice.

Pick 2 Sides

Greens, vegetables, Old Bay roasted potatoes, mashed potatoes, Jasmine rice

## Fried Seafood

Choice Of: Clam Strips, Local White Fish, Colossal “Naked” Shrimp, Or Scallops

Served with french fries, coleslaw and tartar mkt price

Fisherman’s Platter $mkt price

Combination of clam strips, local white fish, shrimp and scallops served with French fries, onion strings, & coleslaw

## House-made Pizza

Margherita $17

Tomato, stracciatella, basil pesto, balsamic drizzle

Crab & Old Bay Bacon $19

Red sauce, mozzarella, chili garlic aioli

White Clam $18

Local clams, EVOO, garlic, fresh herbs, lemon & arugula

Garlic Bread Pizza $16

Herb butter, Parmesan, mozzarella, parsley, chive, chili flakes, served with side of marinara Add calamari +$8

Chipotle Ranch Chicken $18

Roasted corn, jack cheddar, pulled chicken, cotija, avocado salsa, & crushed ranch tortilla chips

Cheese Or Pepperoni $13, $15

Upon request

Sub Cauliflower Crust To Any Pizza

## Tacos & Bowls

MAKE ANY TACOS INTO A BOWL - SERVED OVER SHREDDED LETTUCE • ADD JASMINE RICE +$2

Fish Of The Day $18

Chipotle market fish, cabbage slaw, pineapple salsa, chili garlic aioli, cotija cheese served on soft corn tortillas

Baja Tacos $18

Lightly fried local fish, lettuce, avocado salsa, cojito & pepper jack cheese, cilantro lime crème fraîche, soft flour shell

Cool Ranch Chicken Tacos $18

Pulled chicken, crunchy ranch taco shells, avocado-tomato salsa, cotija & pepper jack cheese, chipotle ranch

Black Bean Enchilada $17

Black bean, rice & avocado rolled in corn tortillas, green chili sauce, jack cheddar cheese & cilantro crema

## Between The Bread

So Cal Chicken $18

Lettuce, tomato, bacon, chipotle ranch, cheddar cheese, avocado salsa, seasoned fries & coleslaw

B.L.T. $18

Naan bread, lettuce, tomato, bacon and with house made mayo with house made chips & coleslaw

Fried Fish Sandwich $22

Local white fish, lettuce, tomato, onion, tartar sauce, seasoned fries & coleslaw

Crab Cake Sandwich $22

Jumbo lump crabmeat, lettuce, tomato, remoulade, seasoned fries & coleslaw

## Entrees

Baked Seafood Pie $mkt price

Scallop, shrimp, mussels, lobster, Ritz crackers, sherry cream, vegetables, mashed potatoes

Baked Scallops $29

Buttery crumbs, lemon chive butter sauce, mashed potatoes, seasonal vegetables

Roasted Haddock $29

Crabmeat crusted, seasonal vegetables mashed potatoes, lemon chive butter sauce

Steak Tips $28

Truffle parm mashed potatoes, dressed arugula, chipotle demi glace & onion strings

Maple Walnut Salmon $17

Grain mustard, maple and walnut sauce, sweet potato spinach & chorizo hash

Fish Stew $27

Grain mustard, maple and walnut sauce, sweet potato spinach & chorizo hash

Autumn Shrimp Scampi $28

Sage pumpkin butter, root veggies, spinach, bacon & apple cider, tossed with creste di gallo pasta

Sesame Tuna Tostada $mkt price

Pumpkin guacamole, cotija, toasted pepitas, chili soy aioli, & micro pea tendril & carrot salad

Steamed Lobster $mkt price

1¼ lb, New England style, seasonal vegetables, Old Bay roasted potatoes

Stuffed Lobster $mkt price

1¼ lb overstuffed with crab, seasonal vegetables and Old Bay roasted potatoes

Salem Sound Clambake $mkt price

1¼ lb lobster, littleneck clams, mussels, chorizo, Old Bay roasted potatoes, seasonal vegetables

## Smash Burgers

Cooked A La Plan, Cha • Served With Seasoned Fries And Coleslaw

Classic $17

6oz combo chuck-short rib patty, lettuce, tomato, onion, seasoned fries & coleslaw

Add onion, bacon, cheddar, or Great Hill bleu cheese for +$1

BBQ $18

Lettuce, tomato, cheddar cheese, bacon, BBQ sauce, crispy onion strings, seasoned fries & coleslaw

American $18

American cheese, lettuce, tomato, red onion, fried pickles, Sea Level sauce, seasoned fries & coleslaw

Sea Level $mkt price

Coleslaw, fried clam strips, Sea level sauce, seasoned fries & coleslaw

Gluten Free bread is available for all sandwiches 2

## Dessert

Cookie Pie $12

Ice cream over chefs choice of fresh baked cookie,whipped cream, caramel, cookie crumble

Creme Brulee Of The Day $12

Chef’s choice

Key Lime Pie (In a jar) $12

Vanilla wafer crumbs, whipped cream, toasted coconut

Kid at Heart $10

Ice cream, warm triple chocolate brownie sundae, caramel popcorn from our friends next door at POPPED chocolate sauce, cookie crumble, trail mix, whipped cream

Spiced Apple Cheesecake (In A Jar) $12

Vanilla wafer crumbles layered with caramel cheesecake & apple pie filling 12

Belgium Waffle Sundae $12

Waffle sundae Pearl sugar waffle, vanilla ice cream, bruleed marshmallows, whipped cream topped with chocolate & caramel sauce

Cookies & Milk $10

Chef’s choice of 3 cookies served warm with a cold glass of milk

## Guppy Menu

Pick any item below in this box. Includes drink and choice of dessert $12

Pizza

Cheese or Pepperoni

Chicken Fingers

Served with French fries or fruit

Kids Fish & Chips

Served with French fries or fruit

Burger

Served with French fries or fruit

Grilled Cheese

Served with French fries or fruit

Kid’s 1 ¼ Lb Steamed Lobster

Served with French fries

Dessert

Ice Cream with Whipped Cream & Chocolate Sauce

The Department of Public Health advises that consuming undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness. Before placing your order please inform your server if a person in your party has a food allergy.