

# Sea Glass

BISTRO & LOUNGE

## Lunch

### Starters

#### Seafood Cocktails

House made cocktail sauce

**Dungeness Crab\*** \$19

**Bay Shrimp** \$10

**Calamari** \$11

Flour dusted & fried, served with lemon aioli

**Coconut Shrimp** \$14

Pineapple corn salsa & coconut mango chutney

**Clam Chowder** \$6/ \$8

**Soup du Jour** \$5/ \$6

**Side Caesar\*** \$5

**Side House Salad** \$4

house made dressings:

herb vinaigrette, ranch, blue cheese, 1000 island, honey mustard

## Sandwiches

All sandwiches served with fries or cup of mixed green salad.

► **Croque Monsieur** \$15  
Ham, mornay sauce, grated Swiss on buttermilk bread & baked to perfection

**Rueben** \$13  
House made corned beef, sauerkraut, swiss cheese on marble rye

► **Soft Shelled Crab** \$14  
Whole crab cornmeal dusted & fried. Served on a warm sweet yeast roll with lettuce, tomato & lemon aioli

**Sea Glass Club** \$13  
Turkey, ham, bacon, lettuce, tomato on wheat bread with cranberry aioli

**Shaved Prime Rib** \$14  
Slow roasted prime rib, pepper jack cheese, crispy onions & horseradish sauce

**Burger\*** \$12  
Half pound beef, LTO on a telera bun with pickle spear

**BYO** (build your own)  
Add \$1 for cheese, choose cheddar, Swiss, blue cheese crumbles or pepper jack  
Add \$2 per item: bacon, mushroom, onion, avocado

## Wraps

Wheat tortilla wraps served with fries or cup of mixed green salad.

**Chicken Caesar\*** \$13  
Grilled chicken breast, romaine tossed with house made Caesar dressing and parmesan cheese

**Turkey** \$13  
Smoked turkey, Swiss, lettuce, tomato, mayo

**Roasted Veggie** \$13  
Roasted vegetables, hummus, tomato, jack cheese

On Sandwiches & Wraps substitute fries or cup of salad for:  
side salad \$1  
side Caesar salad\* \$2  
cup of soup \$2  
cup of chowder \$3  
bowl of chowder \$5

## Fish & Chips

**Halibut Fish & Chips** \$20  
Beer battered halibut, served with coleslaw & French fries

**Cod Fish & Chips** \$14  
Beer battered cod, served with coleslaw & French fries

## Entree Salads

► **Louie, Louie**  
Butter lettuce, avocado, asparagus, egg, tomato, Louis dressing

**Dungeness Crab** \$24

**Bay Shrimp** \$16

**Santa Fe Chopped** \$13  
Fresh greens tossed with chicken, black beans, corn, jicama, scallions, Monterey jack, tomato & poblano ranch dressing then topped with crispy tortilla strips

**Thai Chicken Crunch** \$14  
Chicken, romaine, cabbage, cucumber, carrot, radish, cilantro tossed in an almond dressing and topped with crispy wontons & slivered almonds

**Caesar\*** \$10  
House made crouton, shaved parmesan

**Fresh Garden Salad** \$8

► **Signature Menu Item**  
19% gratuity added to parties of 8 or more

\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness