



SEA STARTERS

BAJAJA CALAMARI

charred lemon, roasted jalapeno, chipotle aioli 12.95

CEVICHE TRIO

baja bay scallops & avocado, citrus tiger prawns, ahi tuna & quick pickled napa cabbage 14.95

EAST / WEST CRABCAKES

baja stone & chesapeake blue crab, bell pepper slaw, cilantro lime aioli 15.95

THAI RED CURRY MUSSELS

red curry, coconut milk, lemongrass, ginger, thai basil 14.95 *

BACON WRAPPED SHRIMP TAQUITOS

jalapeno stuffed shrimp, applewood smoked bacon, corn tortilla, baja slaw, lime crema 14.95

OYSTERS "ROCKEFELLER"

garlic parmesan spinach, applewood smoked bacon 15.95

SEARED ALBACORE POKE

ponzu pineapple salad, togarashi, cilantro, seabean, yuzu vinaigrette 13.95 *

LAND STARTERS

ROASTED GARLIC HUMMUS

charred baby bell peppers, cilantro, feta, flatbread 11.95 v *

GARLIC HERB FRIES

sweet garlic oil, parmesan, chipotle aioli 6.95 v

BRUSSELS SPROUTS

balsamic glaze, crispy pancetta 10.95 v *

BAKED GOAT CHEESE

strawberry jalapeno jam, thai basil, savory granola, artisan bread 10.95 v

MAC N' CHEESE

truffled cheese sauce 10.95 v

add: chorizo +5 chicken +6 shrimp +8

FLATBREADS

MARGARITA

heirloom tomatoes, mozzarella cheese, fresh basil 12.95 v

BLACKENED SHRIMP & CALAMARI

black bean hummus, avocado, cilantro, cotija cheese, jalapeño crema 15.95

GRILLED CHICKEN

fingerling potato, arugula, white cheddar béchamel, warm bacon vinaigrette 14.95

SOUP & SALADS

CLAM CHOWDER

yukon gold potatoes, little neck clams, applewood smoked bacon, parsley, sweet white corn, garlic bread 11.95

LOBSTER BISQUE

avocado mango lobster salsa, garlic bread 12.95 GF

KALE CAESAR

gem romaine, baby kale, avocado, marinated white anchovy, country croutons, garlic parmesan dressing 10.95 *

add to any salad: chicken +6 shrimp +8
goat cheese fritters +5

FIELD GREEN SALAD

petite greens, persian cucumbers, heirloom cherry tomatoes, roasted shallot vinaigrette 7.95 VG GF

ARUGULA & BABY BEETS

pecorino cheese, pistachios, tangerines, coriander vinaigrette 11.95 GF, V

SEA180 SEAFOOD COBB

chilled prawns, ahi tuna, lump crab, cold smoked salmon, fried calamari, bacon, hard-boiled egg, parmesan, louie dressing 24.95

FARMERS MARKET CHOP SALAD

petite greens, shaved heirloom carrots, hummus, sugar snap peas, red onion, garden sprouts, pickled mushrooms, radish, tomato vinaigrette 12.95 VG *

ENTREES

SEA180 CHEESEBURGER

bacon jam, aged white cheddar, toasted brioche bun, garlic herb fries 16.95 *

APPLEWOOD SMOKED HALF CHICKEN

sweet potato salad, baja slaw, jalapeno honey butter 18.95 GF

LOCAL FRESH CATCH

pan roasted with garlic & lemon butter, sweet corn & brussels sprouts succotash, fingerling potatoes, cilantro fennel pesto 29.95 GF

GRILLED KING SALMON

roasted red pepper risotto, pan seared shishito peppers, smoked chili butter 27.95 GF

BBQ SHRIMP & GRITS

mexican white prawns, smoked andouille sausage, wilted kale, california grits, house bbq crispy leeks 23.95

MAINE LOBSTER ROLL

butter poached lobster, toasted parmesan brioche roll, apple frisee salad, garlic herb fries 21.95

FISH & CHIPS

fresh local fish beer battered & fried, baja slaw, house tartar, garlic herb fries, malt vinegar 18.95

BAJA CIOPPINO

Mexican white prawns, baja bay scallops, little neck clams, mussels, local fish, calamari, guajillo chili & smoked tomato broth, grilled baguette, chipotle aioli 27.95

BUDDHA BOWL

organic quinoa & gigante beans, stir-fried spring vegetables, avocado, mushroom salsa, almond romesco 18.95 VG GF

SEARED DIVER SCALLOPS & SMOKED PORK BELLY

vanilla parsnip puree, fingerling potato & bacon hash, oyster mushrooms, kale chips, lemon butter 32.95 GF

STEAK FRITES

12oz grilled new york steak, smoked chili butter, red wine demi, garlic herb fries 31.95 GF

BRAISED SHORT RIBS

garlic mash potatoes, charred broccolini, mushroom jus, lemon gremolata 26.95

FILET MIGNON

7oz char grilled filet, tarragon béarnaise, confit marble potatoes, herb roasted heirloom carrots, red wine demi 34.95 GF

CHARBROILED PORK CHOP

apple bacon jam, organic polenta, spring vegetables 26.95 GF