



PASTAS

- CRAB SPAGHETTI**
oven roasted tomato, spinach,
lobster bordelaise **28**
- SHRIMP RISOTTO**
saffron, piquillo pepper, chorizo
31
- ORECCHIETTE**
English peas, pancetta
parmesan cream **27**
- CAVATELLI**
wild mushroom ragú **27**

SALADS & SANDWICHES

- MARYLAND JUMBO LUMP CRAB CAKE**
frisée salad, French fries **28**
- MAINE LOBSTER ROLL**
house made potato chips,
cole slaw **31**
- ONE GREAT BURGER**
freshly ground turkey or sirloin,
guacamole, French fries **24**
- ADULT GRILLED CHEESE**
manchego, gruyère,
cheddar on pretzel bread,
velvety cream of tomato soup **21**
- TRIO OF MINI BACON CHEESEBURGERS**
blue cheese, cheddar, gruyère,
French fries **22**
- SEAFOOD COBB SALAD**
Maine lobster, crab meat,
shrimp, avocado, egg, tomato,
bacon, blue cheese **34**
- ROASTED CHICKEN SALAD**
radicchio, green beans,
candied walnuts, red onions,
chives, walnut vinaigrette **25**



APPETIZERS

- CRAB MEAT GUACAMOLE & CHIPS**
lime juice, cilantro, jalapeño **20**
- VELVETY CREAM OF TOMATO SOUP** **15.5**
- OCTOPUS A LA PLANCHA**
English pea hummus, piquillo pepper, sunflower shoots **20**
- MEATBALLS**
pomodoro sauce, basil, parmigiano reggiano **17**
- BABY GEM CAESAR SALAD**
parmesan reggiano, garlic croutons **16**
- CLASSIC WEDGE**
bacon lardons, cherry tomato, scallions, blue cheese **18**
- TUSCAN KALE SALAD**
beets, raspberries, pepitas, goat cheese croquetas **15**
- AHI TUNA TARTARE**
avocado, micro-mint, soy-honey glaze **18**
- CRISPY CALAMARI**
garlic aioli, tomato & oregano dipping sauce **18**
- GRILLED ARTICHOKE FLATBREAD**
arugula, fresh mozzarella, pesto **18**
- PROSCIUTTO & BURRATA**
fig jam, grilled miche, petit greens **16**

ENTRÉES

- PAN ROASTED SALMON**
sugar snap pea, fava bean, breakfast radish, pesto crème fraîche **33**
- BLACK SEA BASS**
grilled asparagus, crispy artichoke, alfonso olives **35**
- CHICKEN POT PIE**
pearl onions, root vegetables, English peas **28**
- GOFFLE FARM CHICKEN**
soft corn polenta, blistered cherry tomato, fine herb salad **30**
- FILET**
melted leeks, baby market vegetable, bordelaise sauce **40**
- CEDAR RIVER FLAT IRON STEAK**
herb & truffle French fries, béarnaise sauce **32**
- SESAME CRUSTED AHI TUNA**
asparagus, morel, soba noodle, orange soy glaze **35**
- BRAISED SHORT RIBS**
grilled apricot, pearl onions, mustard greens, ramp pesto **30**



PRIX FIXE

45

choice of

- BABY LETTUCE SALAD**
- VELVETY CREAM OF TOMATO SOUP**
choice of
- PAN ROASTED SALMON**
- FLAT IRON STEAK FRITES**
- FARM CHICKEN**
choice of
- CHOCOLATE TRUFFLE CAKE**
- CRÈME BRÛLÉE**

SIDES 12.5

- MAC & CHEESE**
gruyère
- GRILLED ASPARAGUS**
béarnaise sauce
- BABY MARKET VEGETABLES**
fine herbs
- SOFT CORN POLENTA**
parmesan
- HERB & TRUFFLED FRENCH FRIES**
- CRISPY ARTICHOKE**
garlic aioli



UNLIMITED BOTTLED WATER
Still or Sparkling \$3.5 per person

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