



PASTAS

BAKED MAC & CHEESE
English peas, pearl onion **20**

CRAB SPAGHETTI
oven roasted tomato, spinach,
lobster bordelaise **26**

SHRIMP RISOTTO
asparagus, cherry tomato,
garden herbs **27**

STONE OVEN PIZZA

MARGHERITA
fresh mozzarella, basil,
tomato sauce **17**

PROSCIUTTO DI PARMA
broccoli rabe, gruyère,
sunny side egg **19.5**

CHICKEN SAUSAGE
fennel, oven roasted tomatoes,
Tuscan kale **19**

BIG SALADS & SANDWICHES

LOBSTER ROLL
cole slaw,
housemade potato chips **28**

ONE GREAT BURGER
freshly ground turkey or
sirloin, guacamole,
French fries,
Sir Kensington's ketchup **19.5**

ADULT GRILLED CHEESE
manchego, gruyère, cheddar,
velvety cream of
tomato soup **19**

SEAFOOD COBB SALAD
Maine lobster, crab meat,
shrimp, avocado, bacon, egg,
tomato, onion, blue cheese **30**

ROASTED CHICKEN SALAD
arugula, red grapes,
smoked marcona almonds,
caper berries,
alfonso olives **23**

APPETIZERS

CRAB MEAT GUACAMOLE & CHIPS
cilantro, lime juice, jalapeño **19**

VELVETY CREAM OF TOMATO SOUP **14**

BABY GEM CAESAR
parmesan, garlic croutons **15**

CRISPY CALAMARI
spicy tomato sauce, roasted garlic aioli **15**

GRILLED OCTOPUS
caper berries, alfonso olives, smoked pimentón **17.5**

MEATBALLS
pomodoro sauce, basil, parmigiano-reggiano **15.5**

CRAB CAKE
grilled corn salsa, chipotle lime aioli **17**

PROSCIUTTO & BURRATA
fig jam, rustic toast, petite greens **16.5**

AHI TUNA TARTARE
avocado, micro-mint, soy-honey glaze **17.5**

HEIRLOOM TOMATO SALAD
burrata, garden herbs, balsamic gastrique **15**

BEET ROOT SALAD
pistachio, goat cheese, raspberry **15**

ENTRÉES

SKUNA BAY SALMON
baby artichokes, patty pan squash, saffron-leek sauce **30**

PEPPER CRUSTED AHI TUNA
buckwheat noodles, asian slaw, tahini vinaigrette **31**

COUNTRY BRANZINO
roasted fingerling potatoes, haricot verts, stewed peppers **29**

DIVER SCALLOPS & PULPO
olive tapenade, pee wee potatoes, piquillo pepper romanesco **28**

SKIRT STEAK FRITES
truffle-herb French fries, béarnaise **29**

ROASTED LEMON & HERB FARM CHICKEN
cauliflower, almond, golden raisins **25**

FILET MIGNON
"door mat" potato, charred broccolini, bordelaise sauce **35**

GRILLED DUROC PORK CHOP
corn and fava bean succotash, piquillo pepper pork jus **29**

CHICKEN POT PIE
root vegetable, sherry, fine herbs **24**

PRIX FIXE DINNER

40

choice of

VELVETY CREAM OF
TOMATO SOUP

BABY KALE SALAD
WITH MARKET VEGETABLES

choice of

HERB FARM CHICKEN

SKUNA BAY SALMON

SKIRT STEAK FRITES

choice of

CHOCOLATE TRUFFLE CAKE

CARAMELIZED BANANA SPLIT

BAR SNACKS

CHEESE PLATE
goat cheese, manchego,
gruyère, moody blue,
parmigiano reggiano
3/13 or 5/19

CHICKPEA FRITES
Sir Kensington's ketchup **8.50**

DEVILED EGGS
dijon, parsley, paprika **10.5**

GUACAMOLE & CHIPS
homemade chips **12.5**

TRUFFLED FRENCH FRITES
sea salt **10.5**

**CHILLED OYSTERS ON
THE HALF SHELL**
chef's daily selection of
East Coast **half dozen 19.5,**
dozen 39

SIDES 10.5

TUSCAN KALE WITH
ROASTED GARLIC

PEAS & CARROTS

CAULIFLOWER WITH
TOASTED ALMONDS

FINGERLING POTATOES

CHARRED BROCCOLINI

GRILLED JUMBO ASPARAGUS



UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person



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