



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
spring pea hummus, grilled heart of palm, taro root **17.5**

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

CRAB CAKE
pineapple remoulade, petite greens **17**

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

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

CLASSIC WEDGE SALAD
bacon lardons, cherry tomato, scallions, blue cheese **15**

BEEF SALAD
red & golden beets, upland cress, sheep's milk feta, minus8 vinegar **15**

ENTRÉES

SKUNA BAY SALMON
pattypan squash, fingerling potatoes, pickled fennel, spring onion pesto **30**

SPICE CRUSTED AHI TUNA
tomato caper relish, kalamata olives, sunchoke purée **31**

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

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

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

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

FILET MIGNON
maitake mushroom and potato gratin, Swiss chard, bordelaise sauce **36**

GRILLED DUROC PORK CHOP
mustard spaetzle, caper berries, fava beans, lemon brown butter **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 **8.5**

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

SAUTEED SWISS CHARD

**PATTYPAN SQUASH & SPRING
ONION**



UNLIMITED BOTTLED WATER
Still or Sparkling \$3 per person



sarabethsrestaurants.com