



GLEN MILLS, PENNSYLVANIA

ON ICE – THE RAW BAR

Served with tabasco-lemon mignonette & Citroen vodka cocktail sauce

Savage Blonde* P.E.I. \$3 ea.	Blackberry Point* VIRGINIA \$3 ea.	Salt Water Taffy* NEW JERSEY \$3 ea.	Chef Creek* BRITISH COLUMBIA \$3 ea.	Middle Neck Clam* RHODE ISLAND \$2 ea.
Colossal Shrimp Cocktail* \$16 <i>Citroen vodka cocktail sauce, lemon</i>	Jumbo Lump Crab Cocktail* \$22 <i>Maryland spiced aioli</i>	TASTE & SEA FLIGHTS		
		Solo* <i>One of each oyster & one clam</i> \$13	For Two* <i>Two of each, two clams, two shrimp</i> \$34	For Four* <i>Four of each, four clams, four shrimp</i> \$68

STARTERS	
Filet Mignon Wellington* <i>Puff pastry, grilled filet, wild mushroom duxelles, foie gras terrine, Chianti demi</i>	SIGNATURE
Spinach & Artichoke Au Gratin <i>Baby spinach, artichoke hearts, aged white cheddar cheese, crostini, fresh chive</i>	NEW
Sesame Seared Tuna* <i>Ponzu, wakame, pickled ginger, wasabi</i>	
Tuna Poke* <i>Cucumber, onion, Togarashi, edamame, wonton chips, ponzu aioli</i>	
Flash Fried Calamari* <i>Lemon-pepper aioli</i>	
Get it Loaded +\$1 · <i>Sriracha honey, jalapeño, red onion, bacon</i>	
Clams or Mussels, Delco Lager* <i>Whole grain mustard, onion, garlic, cream, grilled sourdough</i>	
Three Grilled Lamb Chops* <i>Garlic-rosemary, Dijon, panko crust, Chianti demi-glace</i>	
Truffle Roasted Brussels Sprouts <i>Marcona almonds, Locatelli cheese, truffle oil</i>	

CHEF JOHN'S REVOLVING PICKS	
Flatbread	15
Hand-Cut Fries	11
Tonight's seasonal creation	

FROM THE SEA	
Chef John's Catch* <i>Market fish, Chef John's daily preparation — ask your server for today's selection</i>	DAILY NEW 38
San Francisco Cioppino* <i>Fresh fish, shrimp, scallops, calamari, clams, mussels, claw crabmeat, tomato-white wine broth, grilled sourdough · add house-made pasta +\$7</i>	NEW 39
Jumbo Lump Crab Cakes* <i>Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce</i>	42
Taste & Sea Surf & Turf* <i>4 oz. filet mignon, 3 oz. butter-poached 1/2 lobster tail, scalloped au gratin potatoes, asparagus, Chianti demi-glace</i>	45
Elevate: – 6 oz. filet +\$7 – whole 6 oz. lobster tail +\$12	

FROM THE LAND	
Served with garlic Yukon Gold mashed potatoes, haricot verts, and (1) choice of sauce All steaks grilled · pan seared, Pittsburgh, or au poivre · blue cheese crust +\$3	
6 oz. Center-Cut Filet Mignon*	46
10 oz. New York Strip*	44
16 oz. Ribeye*	49
Lamb Chops*	41
Prime Reserve Pork Chop*	37
Venison Diane* <i>Roasted Yukon gold potatoes, asparagus, brandy mushroom mustard cream sauce</i> LIMITED AVAILABILITY	EXCLUSIVE 41

CHOICE OF SAUCE		
Lemongrass-Ginger Ponzu	Cioppino-Tomato Coulis	Chianti Demi-Glace
Brandy Peppercorn	Béarnaise	T&S Steak Sauce
ADDITIONS		
6 oz. Lobster Tail* \$20	Crab Imperial* \$10	Jumbo Lump Crab Cake* \$15
Three Grilled Shrimp* \$6	Three Grilled Scallops* \$9	
SIDES · \$7		
Roasted Yukon Gold Potatoes	Scalloped Au Gratin Potatoes	
House-made Spaghetti	Roasted Wild Mushrooms	Caramelized Sweet Onions
Roasted Brussels Sprouts	Garlic Butter Asparagus	Sautéed Spinach

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially for those with certain medical conditions. Please inform your server of any food allergies.
A 20% gratuity will be added to parties of 6 or more. · Prices and availability subject to change.

EXECUTIVE CHEF & PROPRIETOR JOHN TALBOT · SOUS CHEF GAGE SWALHEIM
1810 WILMINGTON PIKE, GLEN MILLS, PA · (484) 800-8331 · TASTESEA.COM