COME TASTE...YOU'LL SEA!

Taste & Sea

SEAFOOD · STEAK · LIBATIONS

GLEN MILLS, PENNSYLVANIA

ON ICE – THE RAW BAR

Served with tabasco-lemon mignonette & Citroen vodka cocktail sauce

Savage Blonde*	Blackberry Point*	Salt Water Taffy*	Chef Creek*	Middle Neck Clam*
P.E.I.	VIRGINIA	NEW JERSEY	BRITISH COLUMBIA	RHODE ISLAND
$3 ea.	$3 ea.	$3 ea.	$3 ea.	$2 ea.

Colossal Shrimp Cocktail* $16
Citroen vodka cocktail sauce, lemon

Jumbo Lump Crab Cocktail* $22
Maryland spiced aioli

TASTE & SEA FLIGHTS

Solo*
One of each oyster & one clam
$13

For Two*
Two of each, two clams, two shrimp
$34

For Four*
Four of each, four clams, four shrimp
$68

STARTERS

Filet Mignon Wellington* SIGNATURE — 17
Puff pastry, grilled filet, wild mushroom duxelles, foie gras terrine, Chianti demi

Spinach & Artichoke Au Gratin NEW — 14
Baby spinach, artichoke hearts, aged white cheddar cheese, crostini, fresh chive

Sesame Seared Tuna* — 16
Ponzu, wakame, pickled ginger, wasabi

Tuna Poke* — 16
Cucumber, onion, Togarashi, edamame, wonton chips, ponzu aioli

Flash Fried Calamari* — 17
Lemon-pepper aioli
Get it Loaded +$1 · *Sriracha honey, jalapeño, red onion, bacon*

Clams or Mussels, Delco Lager* — 14
Whole grain mustard, onion, garlic, cream, grilled sourdough

Three Grilled Lamb Chops* — 21
Garlic-rosemary, Dijon, panko crust, Chianti demi-glace

Truffle Roasted Brussels Sprouts — 11
Marcona almonds, Locatelli cheese, truffle oil

CHEF JOHN'S REVOLVING PICKS

Flatbread — 15

Hand-Cut Fries — 11

Tonight's seasonal creation

SOUPS & SALADS

New England Lobster Bisque* — 12
fresh chive

Wild Mushroom Soup — 11
truffle oil

Classic Caesar — 11
Roma crunch croutons, shaved Locatelli

Wedge Salad — 13
Iceberg, Applewood bacon, hard-boiled egg, grape tomatoes, buttermilk blue cheese dressing

Seasonal Salad NEW — 14
John's seasonal creation — ask your server

HAND HELDS

Served with hand-cut fries

Buttermilk Fried Chicken Sandwich* NEW — 19
Buttermilk-fried chicken, brioche, pepperoni cups, hot honey, house-made pickles

Jumbo Lump Crab Cake Sandwich* NEW — 24
Pan-seared crab cake, house-made bread, whole grain mustard remoulade, shredded lettuce, vine tomato

Scottish Salmon BLT* NEW — 22
Grilled Scottish salmon, Applewood smoked bacon, lemon pepper aioli, Roma crunch lettuce, plum tomato, croissant

Taste & Sea Wagyu Burger* — 21
8 oz. ground wagyu, aged white cheddar, red onion, lettuce, tomato, brioche, garlic aioli

FROM THE SEA

Chef John's Catch* DAILY NEW — 38
Market fish, Chef John's daily preparation — ask your server for today's selection

San Francisco Cioppino* — 39
Fresh fish, shrimp, scallops, calamari, clams, mussels, claw crabmeat, tomato-white wine broth, grilled sourdough · add house-made pasta +$7 NEW

Jumbo Lump Crab Cakes* — 42
Wild rice pilaf, garlic butter asparagus, Delco Lager mustard cream sauce

Taste & Sea Surf & Turf* — 45
4 oz. filet mignon, 3 oz. butter-poached 1/2 lobster tail, scalloped au gratin potatoes, asparagus, Chianti demi-glace
Elevate: *– 6 oz. filet +$7 – whole 6 oz. lobster tail +$12*

6 oz. Maine Lobster Tail* — 37
Wild rice pilaf, sautéed spinach, drawn butter

Grilled Scottish Salmon* NEW — 35
Lemon-pepper seasoned, warm Edamame succotash

Pan Seared Sea Scallops* — 37
Asparagus-sweet pea risotto, lemon butter sauce

Shrimp Scampi* NEW — 29
House-made spaghetti, jumbo shrimp, garlic, white wine, butter, lemon, parsley

Blackened Alaskan Cod & Three Grilled Shrimp* NEW — 39
Wild rice pilaf, haricot verts, cioppino-tomato coulis

FROM THE LAND

Served with sour cream 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* EXCLUSIVE — 41
Roasted Yukon gold potatoes, asparagus, brandy mushroom mustard cream sauce
LIMITED AVAILABILITY

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

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