

Starters

Steamers Steamed with garlic butter	MP	Garlic Bread Fresh baked loaf with garlic and parmesan	5.00
Fresh Mussels Pan steamed with white wine, garlic, butter and thyme	13.00	Tuna Wontons Seared rare and dressed with wasabi aioli and ginger teriyaki	14.00
"Hot" Summer Fries House Fries topped with Sriracha Ketchup, Chipotle aioli, Jalapenos and green onions	7.00	Calamari DiBatista Golden fried, tossed in banana peppers, garlic, and herbs with tomato dipping sauce	12.00
Coconut Shrimp Hand breaded and served with plum sauce	11.00	Buffalo Scallops Fried and lightly tossed in our house buffalo sauce	14.00
Seafood Stuffed Portabella Roasted and stuffed with shrimp and scallop stuffing	13.00	Onion Rings Sliced and hand battered	7.00
Bacon Teriyaki Scallops Fresh scallops wrapped and marinated	14.00		

Soup and Salad

New England Clam Chowder	Cup 5.00 Bowl 6.00 Bread Boule 8.00	Lobster Bisque	Cup 6.00 Bowl 7.00 Bread Boule 9.00
Garden Salad Three types of lettuce and juicy garden vegetables	5.00	Grilled Romaine Caesar Salad Flash grilled romaine head, Caesar dressing, fresh parmesan and a grilled baguette	8.00
Add Grilled Chicken	7.00	Add Grilled Chicken	7.00
Add Steak Tips	9.00	Add Steak Tips	9.00
Add Swordfish or Seared Tuna	10.00	Add Swordfish or Seared Tuna	10.00

Creamy Italian, Bleu Cheese, Ranch, Creamy Caesar, and Balsamic Vinaigrette

Specialties

Eastman's Summer Steak Tips Charcoaled and marinated in our house sweet and savory glaze	17.00
Fresh Grilled Atlantic Swordfish Chargrilled and topped with lemon, olive oil and our own fresh herbs	19.00
Lobster Pie Chunks of lobster, chefs secret crumbs, lemon and butter	21.00
Baked Haddock Baked to perfection, white wine, chefs crumbs, and a touch of butter	17.00
Seared Ahi Tuna Steak Pan seared rare with sesame seeds, wasabi aioli and ginger root sauce	19.00
Char-Grilled Chicken Breast Charcoaled fresh chicken breast topped with lemon, olive oil, fresh herbs from our own garden	14.00
Seafood Alfredo Lobster, shrimp, and scallops tossed in a parmesan cream sauce served on steaming hot linguini	22.00
Baked Stuffed Haddock Stuffed with our house scallop and shrimp stuffing topped with lobster bisque	19.00
Baked Sea Scallops Fresh and sweet scallops white wine, chefs secret crumbs, and a little drop of butter	20.00
Baked Ocean Trio Haddock, scallops and shrimp with white wine, light butter, lemon and chefs crumbs	23.00
Seafood Fra Diavolo Scallops, shrimp, lobster and calamari in a spicy red sauce tossed in linguini	22.00

All entrees are served with choice of potato and vegetable after 4 P/M

Fried Dinners

	Served with French fries, coleslaw & lemon
Fried Shrimp	16.00
Fried Sea Scallops	20.00
Fried Haddock	17.00
Fried Clams	MP
Fish & Chips Plate	16.00
Captains Platter Haddock, scallops, shrimp and clams	26.00
Seafood Combo Pick any two items: Haddock, Scallop, shrimp, clams	19.00

Fried Baskets

Chicken Tender Basket Fresh chicken hand breaded with fries	9.00
Buffalo Chicken Tender Basket Fresh tenders hand breaded and tossed in buffalo with fries	10.00
Fried Shrimp Basket Half dozen with fries, coleslaw and lemon	12.00
Fish & Chips Basket Chunks of white fish with fries, coleslaw and lemon	13.00

Please advise your server if you or anyone in your party has a food allergy
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

Lobsters & Clams

Served with your choice of potato and vegetable or coleslaw, drawn butter and lemon.

NOTE: Potato option is not available until 4 PM

One Pound Lobster Market Price

Twin Lobsters Market Price

Clam Bake

That's right, a full order of steamers and a one pound lobster!

Market Price

Baked Stuffed Lobster

One pound lobster split and stuffed with our homemade seafood stuffing

Market Price

Jumbo Hand Sandwiches

1/2 pound Angus Cheeseburger 10.00

Lettuce, tomato, onion and pickle on a brioche roll

Fresh Haddock Sandwich 12.00

Golden fried haddock with lettuce, tomato, onion and coleslaw

Lobster Roll 17.00

Knuckle, claw and body meat lightly tossed in mayo laid on a bed of lettuce in a split roll

Lobster BLT 17.00

BLT stacked high with fresh lobster salad on a brioche roll

Fish Tacos 13.00

Two soft shell tacos filled with fried local white fish, red onion, tomato, cilantro, shredded cabbage and spicy aioli

Clam Roll Market

Fried local clams on a split roll with fries and coleslaw

Scallop Roll 17.00

Fresh and sweet plump scallops on a split roll with fries and coleslaw

Char-Grilled Chicken Sandwich 10.00

Lettuce, tomato, onion and a pickle with fries

Kids

Linguini 6.50

Served with marinara or butter and bread

Hot Dog 6.50

Steamed with French fries

Cheeseburger 6.50

Cooked well done with American cheese and French fries

Fish & Chips 6.50

Chunks of white fish, French fries and a lemon

Chicken Tenders 6.50

Fried fresh chicken Strips with French fries



Beverages

Coke Tonic Water

Diet Coke Soda Water

Sprite Cranberry Juice

Ginger Ale Orange Juice

Iced Tea Pineapple Juice

Grapefruit Lemonade

Casual Dining - Lunch & Dinner

A Sunny Place...for Shady People

603-474-7063

5 River Street
Seabrook NH

Ask your server for a drink book to see our signature cocktails and house beers!

Prices subject to change due to fluctuating market prices. For Parties of

6 or more an 18% gratuity will be added.

www.tunastrikerpub.com



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