



SOUNDVIEW

MENU

APPETIZERS

GF GRILLED CALAMARI SKEWERS 18
Orange, Fennel & Moroccan Olive Salad
with Spicy Harissa Vinaigrette

BRAISED CAPE COD MUSSELS 16
Thai Red Curry Broth, Mint, Thai Basil &
Grilled Pineapple with Car Grilled Bread

GRILLED RARE AHI TUNA 19
Cold Soba Noodles, Edamame, Seaweed,
Sesame, Cucumber, Sea Beans, Ginger & Ponzu Sauce

V GOAT CHEESE ARANCINI 14
Romesco Sauce, Heirloom Tomatoes,
Farm Radish & Herb Salad

GF LOBSTER GUACAMOLE 20
Cotija Cheese, Cilantro, Fire Grilled Corn
and Crispy Tortilla Chips

CRISPY COPPS ISLAND OYSTERS 17
Rockefeller Mousse & Micro Herbs

BARBECUE-GLAZED PORK BELLY 17
Local Radish Salad, Grilled Peaches & Basil Chimichurri

SOUPS

CRAB & SWEET CORN CHOWDER 8
Oyster Crackers & Smoked Bentons Bacon

GF V CLASSIC GAZPACHO 8
Fresh Lemon and Diced Avocado

GF V VICHYSOISSE 8

SALADS

GF HEIRLOOM TOMATO SALAD 14
Assorted Snow Hill Farms Tomatoes,
Whipped Ricotta Cheese, Basil, Green Onion,
Aged Red Wine Vinaigrette

V SUMMER FARRO SALAD 12
Grilled Peaches, Baby Arugula,
Radicchio, Strawberries and Rose Vinaigrette

GF V WEE BURN MIXED GREENS 9
Artisan Spring Mix, Carrots, Cucumbers,
Tomato & Crumbled Blue Cheese with
House Dressing

WEE BURN CAESAR SALAD 12
Crisp Romaine, Croutons, Parmesan Cheese
& Caesar Dressing

CRISPY ARTICHOKE SALAD 14
Burrata Cheese, Speck, Gem Lettuce
& Calamansi Citrus Vinaigrette

RAW BAR

ALL ITEMS GF

OYSTERS 3 EACH
See Server for Todays Selections

LITTLE NECK CLAMS 1 EACH

JUMBO SHRIMP COCKTAIL 5 EACH

HALF MAINE LOBSTER TAILS 12 EACH

SAUCES

Old Bay Cocktail Sauce
Horseradish Mustard Sauce
Chefs Farm Pepper Hot Sauce
Peach Mignonette

Chef Matt and His Team Choose to Actively Support Local Farms
and Buy Non-GMO Food Products Whenever Possible
If you have a food allergy please speak to your server, a manager or the chef

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SANDWICHES

Please Choose Beach Fries, Coleslaw, Salad Sweet Potato Fries, or Fresh Fruit as Your Side

NEW ENGLAND LOBSTER ROLL 27

Hot Tail, Claw and Knuckle Meat on
a Buttered Split Top Bun

SOUNDVIEW BURGER 17

8oz House Patty, Toasted Brioche Bun,
Aged White Cheddar Cheese, Garlic Aioli,
Lettuce, Tomato, Onion and Pickle

SPICED MARYLAND SHRIMP SALAD 21

Chilled Old Bay Spiced Shrimp Salad,
Celery, Tarragon and Lemon Aioli on a
Buttered Split Top Bun

SPECIALTY

THURSDAY: CIOPPINO

Clams, Mussels, Scallops, Fish, Lobster, Shrimp & Crab
Simmered in Saffron Tomato Broth and Served with
Grilled Crusty Bread

FRIDAY: SUMMER BBQ BOARDS

An Ever-Changing Selection of 2 House Smoked
Meats, 2 Southern Sides and Bakery Item with
Appropriate Accompaniments

SATURDAY: SHRIMP AND GRITS

Gulf Shrimp Roasted in Spicy Andouille and
Tasso Ham Gravy, Cheesy Anson Mills
White Corn Grits, Charred Scallions & Peppers

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GF GLUTEN FREE
V VEGETARIAN

MAIN COURSE

GF PAN-ROASTED WILD STRIPED BASS 36

Lobster Risotto, Fennel Mousseline, Kalettes,
Baby Cauliflower & Grape Agro Dolce

CORN CAMPENELLE PASTA 27

Pancetta, Local Sweet Corn, Chanterelle Mushrooms,
Basil, Grana Padano Cheese

GF 14oz GRILLED NIMAN RANCH NY STEAK 44 OR

GF 8oz GRILLED NIMAN RANCH BEEF TENDERLOIN 42

Truffle Parmesan Potato Wedges, Creamed Spinach
& Classic Sauce Bearnaise

V GF QUINOA-STUFFED AVOCADO 23

Black Bean Puree, Crispy Corn Nuts,
Petite Salad & Pickled Red Onion

FRESH SQUID INK LINGUINI 27

Littleneck Clams, Preserved Lemon, Tarragon,
Leeks & Fresh Parsley

GF GRILLED ORA KING SALMON 33

Grilled Asparagus, Arugula Salad, Shaved
Radish and Lemon-Herb Vinaigrette

GF ROASTED HALF JOYCE FARM CHICKEN 30

Salad of Local Heirloom Tomatoes, Cucumbers & Radishes
with Basil, Extra Virgin Olive Oil & Aged Balsamic Vinegar

GF SAUTEED SEA SCALLOPS 43

Summer Corn Succotash, Snow Hill Farms Assorted Beans,
Grilled Fennel & Lime Beurre Blanc

WEE BURN'S SOLE MEUNIERE 33

Fresh Filet of Sole Served with whipped potatoes,
Vegetable of the Day and Lemon Butter Sauce