



A P P E T I Z E R S	S A L A D S
GF GRILLED CALAMARI SKEWERS18Orange, Fennel & Moroccan Olive Saladwith Spicy Harissa Vinaigrette	GF HEIRLOOM TOMATO SALAD14Assorted Snow Hill Farms Tomatoes,Whipped Ricotta Cheese, Basil, Green Onion,Aged Red Wine Vinaigrette
BRAISED CAPE COD MUSSELS 16	
Thai Red Curry Broth, Mint, Thai Basil & Grilled Pineapple with Car Grilled Bread	V SUMMER FARRO SALAD 12 Grilled Peaches, Baby Arugula, Radicchio, Strawberries and Rose Vinaigrette
GRILLED RARE AHI TUNA 19	
Cold Soba Noodles, Edamame, Seaweed, Sesame, Cucumber, Sea Beans, Ginger & Ponzu Sauce	GF V WEE BURN MIXED GREENS9Artisan Spring Mix, Carrots, Cucumbers,Tomato & Crumbled Blue Cheese with
V GOAT CHEESE ARANCINI 14	House Dressing
Romesco Sauce, Heirloom Tomatoes,	
Farm Radish & Herb Salad	WEE BURN CAESAR SALAD12Crisp Romaine, Croutons, Parmesan Cheese
GF LOBSTER GUACAMOLE 20	& Caesar Dressing
Cotija Cheese, Cilantro, Fire Grilled Corn and Crispy Tortilla Chips	CRISPY ARTICHOKE SALAD14Burrata Cheese, Speck, Gem Lettuce
CRISPY COPPS ISLAND OYSTERS 17	& Calamansi Citrus Vinaigrette
Rockefeller Mousse & Micro Herbs	RAW BAR
BARBECUE-GLAZED PORK BELLY 17Local Radish Salad, Grilled Peaches & Basil Chimichurri	ALL ITEMS GF
	OYSTERS 3 EACH
	See Server for Todays Selections
CRAB & SWEET CORN CHOWDER8Oyster Crackers & Smoked Bentons Bacon	LITTLE NECK CLAMS 1 EACH
GF V CLASSIC GAZPACHO 8	JUMBO SHRIMP COCKTAIL 5 EACH
Fresh Lemon and Diced Avocado	HALF MAINE LOBSTER TAILS 12 EACH
GF V VICHYSOISSE 8	SAUCES
	Old Bay Cocktail Sauce
	Horseradish Mustard Sauce
WITT - COMPANY	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

SOUNDUIEW

S A N D W I C H E S

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

27

NEW ENGLAND LOBSTER ROLL 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 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

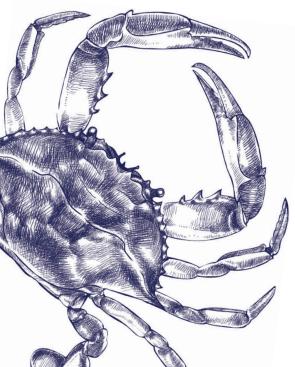
An Ever-Changing Selection of 2 House Smoked Meats, 2 Southern Sides and Bakery Item with Appropriate Accompaniments

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 Lobster Risotto, Fennel Mousseline, Kalettes, Baby Cauliflower & Grape Agro Dolce	36
CORN CAMPENELLE PASTA Pancetta, Local Sweet Corn, Chanterelle Mushrooms, Basil, Grana Padano Cheese	27
GF 14oz GRILLED NIMAN RANCH NY STEAK Or	44
GF 8oz GRILLED NIMAN RANCH BEEF TENDERLOIN	42
Truffle Parmesan Potato Wedges, Creamed Spinach & Classic Sauce Bearnaise	
V GF QUINOA-STUFFED AVOCADO Black Bean Puree, Crispy Corn Nuts, Petite Salad & Pickled Red Onion	23
FRESH SQUID INK LINGUINI Littleneck Clams, Preserved Lemon, Tarragon, Leeks & Fresh Parsley	27
GF GRILLED ORA KING SALMON Grilled Asparagus, Arugula Salad, Shaved Radish and Lemon-Herb Vinaigrette	33
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 Summer Corn Succotash, Snow Hill Farms Assorted Bea	43

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

33

WEE BURN'S SOLE MEUNIERE Fresh Filet of Sole Served with whipped potatoes, Vegetable of the Day and Lemon Butter Sauce