

Dinner Served
Tues-Sun | 4pm-9pm

SeaGlassBistroRB.com



SOUP

Oyster Stew 9

classic Baltimore style, oysters,
mirepoix, old bay cream, served with crackers

Tomato + Red Pepper Bisque 9

roma tomatoes, roasted red peppers, sherry cream,
served with mini sourdough grilled cheese

French Onion 10

veal stock, braised onions, topped with melted
manchego cheese and sourdough crostini

FOR THE TABLE

Cheddar Bay Biscuits 9

5 housemade buttermilk biscuits
topped with old bay butter

Charcuterie Board 27

rotating artisinal cheeses, soppresseta, prosciutto,
seasonal jams, cornichons, pepperonchini,
candied pecans and sourdough croutons

Mediterranean Board 24

flight of hummus; garlic, red pepper and sweet
potato with marinated feta, stuffed pepadew
peppers, olives, cornichons and warm pita

SALAD

Beach Bistro 12

spring mix, bleu cheese, craisins, sliced almonds,
pickled red onion and red wine vinaigrette

Millionaire Wedge 15

baby iceberg lettuce, bleu cheese,
millionaire bacon, shaved egg, celery seed
and bacon vinaigrette

Red Leaf Caesar 13

creamy caesar dressing, chopped bacon, shaved
parmesan and garlic sourdough croutons

Crab Satay 17

sweet crab, peanut-coriander satay,
tangy pickled cabbage, crispy crab crackers
and bright ponzu dressing

Vegetable Dumpling 14

fried vegetable dumplings over arugula, cherry
tomatoes, cucumber and sweet chili vinaigrette

Additions

grilled chicken breast - \$5
seared salmon - \$9

STARTERS

Oysters Chesapeake 15

broiled Chesapeake oysters on the half shell, topped
with jumbo lump crab and old bay cream

Po' Boy Beignets 14

flash fried shrimp, cajun remoulade,
dressed with lettuce, tomato and dill pickle

Loaded Duchess Sweet Potato 13

twice baked whipped sweet potato, sweet chili pork
belly, pickled jalapeno, sour cream and chives

Sweet & Sour Cauliflower 14

tempura battered cauliflower, pineapple sweet and
sour, peppadew peppers and scallions

Popcorn Lobster Bites 18

beer battered lobster bites, burnt orange glaze,
ponzu creme fraiche

Duck Hashbrown 16

duck confit hashbrown, pickled vegetable salad,
soft boiled egg and chili crisp



Dinner Served
Tues-Sun | 4pm-9pm

SeaGlassBistroRB.com



HANDHELDS

served with choice of: french fries, bistro salad or greek pasta salad

Blackened Salmon BLT 19

blackened Atlantic salmon, applewood smoked bacon, lettuce, tomato, chipotle aioli on ciabatta bread

Buffalo Chicken Bleu Panini 18

shredded chicken, house buffalo sauce, bleu cheese crumbles, melted mozzarella on pressed ciabatta

Caprese Panini 18

balsamic roasted heirloom tomatoes, basil pesto, melted mozzarella on pressed ciabatta

Chicken Caesar Croissant 17

baked chicken cutlet, chopped romaine, shaved parmesan, creamy caesar dressing on warm croissant

ENTREES

Drunken Pork Belly Noodles 23

char siu pork belly, sweet soy noodles, baby carrots, snow peas, bell peppers, caramelized onions, sesame seeds and scallions

Chicken Milanese 22

baked breaded chicken cutlet, spicy tomato jam, arugula salad with lemon vinaigrette

Crab Mac n' Cheese 26

mini shell pasta, fontina fondue, jumbo lump crab, old bay breadcrumb topping

Brown Sugar Glazed Salmon 26

maple and brown sugar glazed Atlantic salmon, creamy parmesan grits, roasted baby broccoli

Lobster French Toast 29

vanilla butter poached lobster, brioche french toast, cucumber-pear salsa, sesame creme fraiche

Island Snapper 28

pan seared red snapper, fried plantains, pickled cabbage salad, coconut epis cream

Black and Bleu Surf & Turf 39

blackened ribeye, crab fried rice, baby broccoli, bleu cheese mornay

DESSERT

Americake 12

blueberry compote and macerated strawberries

Cannoli Parfait 11

crushed cannoli shells, cannoli cream, granola, fresh berries and honey drizzle

Gluten Free Brownie Sundae 13

with vanilla ice cream and salted caramel

Pineapple Upside Down Tres Leches 12

with dulce de leche whipped cream

