SEAPORT MENU

IN-ROOM DINING ext. 4305

KID PLEASERS

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Breakfast

French Toast Sticks 7

Maple Syrup

Fluffy Eggs and Ham 8

Scrambled Eggs, Ham, Potatoes, English Muffin

Short Stack Pancakes (Gluten-free Optional) [GF] 7

Banana, Strawberry or Chocolate-Chip, Maple Syrup, Sweet Butter

Little Waffle (Gluten-free Optional) [GF] 7

With Strawberries and Whipped Cream

Irish Steel-Cut Oatmeal 6

With Classic Accompaniments

Yogurt Parfait…… 7

Granola, Non-fat Vanilla Yogurt, Berries

Baby Banana Plate 7

Sliced Bananas with Toast, Applesauce

Seasonal Fruit Plate 6

Appetizers

Apples and Seaport Honey 7

Kids' Crudité with Hummus and Sliced Apples 8

Chicken Potstickers with Soy Honey Dipping Sauce 8

New England Clam Chowder 7

Chicken Vegetable Soup with Noodles 5

Entrees

Peanut Butter and Jelly Sandwich 6

Soy Nut Butter Available

Pasta…….. 9

Buttered or with Tomato Sauce

Pasta with Chicken 11

Macaroni and Cheese 9

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SEAPORT MENU

IN-ROOM DINING ext. 4305

KID PLEASERS (continued)

(all served with choice of fries, sweet potato fries, or carrot sticks)

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Chicken Fingers… 9

Honey Mustard Sauce, Ketchup

Grilled Lemon and Herb Marinated Chicken Skewers with Steamed Broccoli, Sliced Bananas, and Apples with a Yogurt Dipping Sauce 12

Whole Wheat Quesadilla (Choice of Chicken, Cheese, or Vegetables) 8

Petite Filet (3.5 ounces) 18

Served with Broccoli and Cheesy Mashed Potatoes

Grilled Cheese (choice of bread) 8

Cheese Pizza….. 8

Pepperoni Pizza… 9

Aura Hamburger 9

4 oz. Burger with American Cheese, Pickle

Grilled Chicken…. 12

Potato Puree, Steamed Veggies

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SEAPORT MENU

IN-ROOM DINING ext. 4305

KID PLEASERS (continued)
(all served with choice of fries, sweet potato fries, or carrot sticks)

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Desserts

Chocolate Brownie Sundae..... 6

Homemade Cookies 4

Chocolate Chunk or Oatmeal Raisin

Sliced Strawberries and Bananas or Seasonal Fruit Selection 8

Vanilla Yogurt

Ice Cream or Sorbet..... 4

Ask about today's flavors.

Beverages

Seaport Yogurt (Drinkable) 6

Milk……. 4

Whole, fat-free, chocolate

Apple Juice……..... 4

Soft Drinks…… 3

Hot Chocolate with Whipped Cream..... 4

Milkshakes…… 5

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IN-ROOM DINING ext. 4305

B R E A K F A S T

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Fresh Fruit

Seasonal Mixed Berries [HH & GF] 10

Seasonal Sliced Fruit Plate [HH &GF] 10

Yogurt, Granola and Berry Parfait [HH & GF] 12

Grapefruit Brulee (Brown Sugar) 5

Breakfast Specialties

Two Eggs Any Style 12

Choice of Ham, Bacon or Sausage and a Choice of Toast

Three-Egg Omelette 15

With Choice of Fillings: American Cheese, Bacon, Basil Pesto,
Boursin Cheese, Broccoli, Caramelized Onions, Ham, Mushrooms, Olives,
Roasted Red Peppers, Sausage, Smoked Cheddar Cheese, Spinach,
Swiss Cheese, Tomatoes, with Choice of Toast and our Breakfast Potatoes

Farmers Omelette 16

With Tomato, Asparagus, Peppers, Potato, Cheese,
And Choice of Toast and our Breakfast Potatoes

Traditional Eggs Benedict with Hollandaise 12

Continental Breakfast 16

Assortment of Freshly Baked Pastries with Preserves and Butter,
Sliced Seasonal Fruit, Choice of Juice plus Coffee, Tea or Milk

All-American Breakfast 23

Two Eggs Prepared Any Style with Potato Hash, Toast, and Bacon,
Sausage or Ham. Choice of Juice plus Coffee, Tea or Milk

Smoked Salmon Benedict 19

Two Poached Eggs and Smoked Salmon on a Griddled English Muffin,
Baby Spinach, Smoked Pimenton, Hollandaise Sauce

Egg White Frittata [HH] 16

Caramelized Onions, Zucchini, Potatoes, Pears, Marjoram, Feta Cheese

House-Smoked Atlantic Salmon 17

Capers, Red Onion, Tomato, Toasted Bagel

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SEAPORT MENU

IN-ROOM DINING ext. 4305

BREAKFAST (continued)

HEALTHY OPTIONS

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Healthy Breakfast [HH] 22
Egg-white Omelette with Your Favorite Fillings, Low-fat Muffin, Steamed Asparagus, Choice of Juice plus Coffee, Tea or Milk

Griddled Bran Muffin [HH] 12
Fruit Salad, Cottage Cheese and Honey

Breakfast Wrap [HH] 16
High-fiber Wrap, Scrambled Egg Whites, Mushrooms, Caramelized Onions; Fruit Salad on the side

Crab Omelette …. 16
Jonah Crab, Petite Salad of Mango, Bean Sprouts, Ginger Vinaigrette, Thai Herbs

From the Griddle

French Toast……..... 15
Brioche with Maple Syrup, Powdered Sugar

Buttermilk Pancakes (Gluten-free optional) [GF]..... 15
Maple Syrup, Bananas, Strawberries or Blueberries

Belgian Waffles (Gluten-free optional) [GF] 15
Strawberries and Chantilly Cream

Cereals, Breads & Pastries

Irish Steel-Cut Oatmeal..... 8
Brown Sugar and Raisins

Granola……..... 8

Selection of Dry Cereals 8

White, Whole Wheat, Hi Fiber or Rye Toast..... 5

Toasted English Muffin..... 5

Blueberry, Bran, Corn Muffin..... 5

Chocolate or Plain Croissant..... 7

Toasted Bagel with Cream Cheese..... 5

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SEAPORT MENU

IN-ROOM DINING ext. 4305

B R E A K F A S T (continued)

Breakfast served from 6 a.m. until 11:30 a.m. All other items served from 11:30 a.m. until 11 p.m.

Sides

Applewood-Smoked Bacon 6
Avocado……. 6
Canadian Bacon 6
Chicken Apple Sausage 6
Mixed Berries……. 6
Pork Breakfast Sausage 6
Potato Home Fries 6
Tomato……. 6
Whole Fruit (Apple or Banana) 3
Young Greens……. 6

Breakfast Beverages

Pot of Freshly Brewed Coffee ..... 6 or 10
Regular, Decaffeinated
Gourmet Hot Tea 5
Black Tea, Chamomile, Earl Grey, English Breakfast, Green Tea,
Orange Pekoe, Organic Peppermint
Hot Chocolate with Whipped Cream 4
Cappucino, Caffe Latte, Espresso 5
Milk……. 3
Whole, Fat-free, Chocolate, Soy
Freshly Squeezed Juice 5
Orange or Grapefruit
Juice……. 4
Apple, Cranberry, Pineapple, Tomato, V-8
Smoothies……. 8
Green Monster (Strawberry, Cucumber, Banana, Vanilla Almond Milk, Kale)
Southie (Carrot, Parsley, Celery, Tomato, Ginger)

Mimosa (After 10 a.m. on Sundays) 9
Bloody Mary (After 10 a.m. on Sundays) 9

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY DINING (continued)

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday
Additional seasonal items available
Please call extension 4305

Appetizers

Vegetarian Spring Rolls [HH & GF] 12
Thai Sweet Chili Sauce

Crab Cakes……..... 18
Lump Crab, Fennel Salad, Red Pepper Remoulade

BBQ Chicken Nachos 14
All The Usual Suspects

Tuna Poke……..... 18
Tuna, Ginger, Soy Sauce, Avocado, Sesame, Boston Lettuce

Polenta and Wild Mushrooms 17
Ben's Wild Mushrooms, Shallots, Herbs, Creamy Polenta

Prosciutto Meatballs..... 18
Marinara, Mozzarella, Asiago Cheese

Grilled Swordfish Skewers 15
Grilled Swordfish with Chimichurri

Oysters on the Half Shell [HH &GF] 15
One-half Dozen with Mignonette Sauce, Cocktail Sauce, Horseradish and Lemon

Artisan Pizzas

Four-cheese ……..... 14
Four-cheese and Pepperoni..... 15
Wild Mushroom and Baby Arugula 17
Roasted Mushrooms, Ricotta Cheese, Wild Arugula, Truffle Oil, Herbs

Sausage & Sweet Pepper 14
Italian Sausage, Crushed Red Pepper, Sweet Bell Pepper

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY DINING (continued)

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday
Additional seasonal items available
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Sandwiches

Tamo Burger…… 16

8 oz. Black Angus, 8 oz. Pattie, Caramelized Onions, Cheddar Cheese, Bacon,

Backyard Farms Tomato, Lettuce, Brioche Roll

Roast Turkey Sandwich 16

Avocado, Lettuce, Tomato, Onion, Chipotle Aioli, Multigrain Bread

Black Bean Burger 14

Corn, Black Beans, Lettuce, Brioche Roll

Seaport Lobster Club 22

Lemon Tarragon Aioli, Lettuce, Tomato, Bacon, Housemade Brioche

Short Rib Sandwich 18

Braised Short Ribs, Lettuce, Tomato, Horseradish, Brioche Roll

Cubano……..... 16

Roast Pork, Ham, Swiss Cheese, House Pickles, Dijonnaisse, Ciabatta Roll

Seaport Lobster Roll 19

Lemon Tarragon Aioli, Griddled Bun, Coleslaw

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY DINING (continued)

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday
Additional seasonal items available
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Entrées

Soba Noodle Salad 14

Edamame, Asparagus, Shiitake Mushrooms, Julienne Red Peppers, Pea Shoots, Miso Vinaigrette

Texas Style Chili (No Beans) 12

Beef, 4 types of Chillies, Beef Stock

Cobb Salad…… 15

Grilled Chicken, Avocado, Bleu Cheese, Egg, Bacon, Buttermilk Ranch Dressing

Caesar Salad…… 12

Choice of Grilled Chicken $6 or Salmon $8

Skirt "Steak Tips" 22

Field Greens

Pasta Bolognese 20

House Rolled Pasta, Ground Beef, Pork, Italian Sausage, Parmesan Cheese, Tomato,
Hint of Cream, Nutmeg

Mushroom Ravioli with Pancetta and Parmesan Sauce 18

Seaport Scampi 22

House Rolled Pasta, Pan Roasted Shrimp, Tiny Tomatoes, Arugula, Garlic,
White Wine, Fine Herbs

Fettucine with Kale Pesto and Lemon 16

Mussels and Fries 19

Dijon—Shallots, White Wine, Dijon Mustard, Cream

Spicy—Tomatoes, Shallots, Herbs, Chorizo, Crushed Red Pepper

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY DINING (continued)

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday
Additional seasonal items available
Please call extension 4305

Curry 18
Red Curry, Coconut Milk, Chicken, Rice, Pappadams

Block Island Swordfish 32
Grilled, Cape Cod Mussels, "Crazy Water", Chillies

Fish and Chips…..... 20
Harpoon Battered Haddock, Steak Fries, Coleslaw

Seaport Lobster Bake..... 35
Lobster, Potatoes, Clams, Mussels, Corn, Kielbasa, Chowder

Salmon ……..... 28
Crispy Leeks, Semolina Gnocchi, Kale Pesto, Walnuts

Haddock……..... 30
Lobster Mashed Potato, Roasted Root Vegetables, Lemon Butter Sauce

Filet…….... 34
Bleu Cheese, Beef Sauce, Spaetzle, Carrots

Roast Chicken……..... 22
Jack-Be-Little Sformato, Charred Cauliflower, Chicken Sauce

Lobster ..... MP
Market Vegetable, Baked Potato, Drawn Butter

Tuna……..... 32
White Beans, Salsify, Kale, Grilled Potatoes

Roast Duck…… 34
Wheat Berry Salad, Feta, Mint, Jimenez Sherry Reduction

Crispy Vegetable Parcel..... 22
Market Vegetables, Fresh Herbs, Black Quinoa, Young Carrot and Ginger Sauce

Cowboy Steak…..... 48
20 oz. Bone in Rib Eye, Espresso Rub, Potato Charlotte, Gem Lettuce, Bleu Cheese, Bacon

Short Ribs……..... 30
Ben's Wild Mushrooms, Creamy Polenta, Sweet 'n Sour Swiss Chard

Choose your side:

Sautéed Spinach 6

Market Vegetables 6

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SEAPORT MENU

IN-ROOM DINING ext. 4305

DESSERTS

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday

Small Bite Desserts

4.50 each

Peanut Butter and Jelly Whoopie pie

Shot of Cold Milk, Candied Peanuts

Chocolate Mousse

(*Sugar & Gluten Free)*

100% Dark Chocolate Sweetened with Agave Nectar, Pistachio Cream

Cinnamon Sugar Churros

Dulce de Leche

Ginger Angel Food Cake

Strawberry Black Pepper Compote, Yogurt Cream

Bigger Bites

S'mores in a Crock 8

Graham Crackers, Chocolate Chips, Mini Marshmallows, Vanilla Ice Cream

Chocolate Peanut Butter Decadence 8

Dark Chocolate Cake, Peanut Butter Mousse, Cocoa Sauce

Chocolate Banana Spring Rolls 6

Vanilla Sponge Cake, Chocolate Hazelnut Spread, Banana Caramel

Assorted Mini Cupcakes 7

Cookies and Cream, Strawberry Lemon, Coconut Passion Fruit, White Chocolate Anglaise

Trio of Chocolate 14

Dark Chocolate Mousse, Milk Chocolate Cheesecake, White Chocolate Coconut Panna Cotta

"American Profiteroles" 9

Mini Waffle Sundae with Chef's Seasonal Selection of Ice Cream and Chocolate Sauce

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY BEVERAGES

Served from 11:30 a.m. until 11 p.m., Sunday through Thursday, and until Midnight, Friday and Saturday

Soda

Diet Pepsi…… 5
Ginger Ale…… 5
Pepsi 5
Sierra Mist…… 5

Bottled Water

FIJI Water…… 5
Natura…… 3
Perrier…… 5

Beer

Amstel Light…… 7
Bud Light…… 6
Budweiser…….. 6
Corona Extra 7
Harpoon IPA…… 7
Heineken…… 7
Michelob Ultra….. 6
Samuel Adams…. 7

Liquor (50 mL)

Grey Goose Vodka 8
Tommy Bahama White Sands Rum 7
Bombay Sapphire Gin 7
Maker's Mark Bourbon 7
Dewar's Scotch 7
Disaronno Amaretto 7
St. Germain Elderflower 10
Patron Silver Tequila 10
Baileys…… 7

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SEAPORT MENU

IN-ROOM DINING ext. 4305

ALL-DAY BEVERAGES (continued)

Coffee and Tea

Pot of Freshly Brewed Coffee ..... 6 or 10

Regular, Decaffeinated

Iced Tea……..... 3

Gourmet Hot Tea 5

Black Tea, Chamomile, Earl Grey, English Breakfast,

Green Tea, Orange Pekoe, Organic Peppermint

Cappuccino, Caffe Latte, Espresso 5

Juices

Freshly Squeezed Juice 5

Orange or Grapefruit

Fruit Juice……..... 4

Apple, Cranberry, Pineapple, Tomato, V-8

Smoothie of the Day 7

Milk and More

Milk…….. 4

Whole, Fat-free, Chocolate, Soy

Hot Chocolate with Whipped Cream 4

The Energizer

Two (2) Red Bull Energy Drinks or

two (2) 5-Hour Energy Drinks with a 9 gram Protein Bar

Mind, Body & Soul 7

Two (2) V8 V-Fusion + Tea drinks (12 oz.) or

Two (2) Gatorades (20 oz.) with a Nature Valley Nutrition Bar

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SEAPORT MENU

IN-ROOM DINING ext. 4305

IN-ROOM SIPPABLES (750 ML)

All full-bottle selections include appropriate mixers, bar fruit, glassware, stir sticks, cocktail napkins and ice.

Aperitifs and Vermouths

Campari 90
Martini & Rossi Sweet or Dry 40

Bourbon

Jim Beam…… 100
Maker's Mark…… ..... .110

Cognac

Hennessy V.S.O.P 220
Remy Martin V.S.O.P..... 200

Cordials

Amaretto Disaronno 90
Bailey's…….. 97
Frangelico……. 100
Grand Marnier….. 130
Kahlua…… 95
Sambuca Romana 90

Gin

Bombay Sapphire 98
Tanqueray……. 95

Rum

Bacardi…….. 80
Mount Gay……..... 90

Tequila

Cuervo 1800……. ..... .100
Jose Cuervo (Gold) 90

Vodka

Grey Goose…… 110
Finlandia…… 90
Stolichnaya…… 98

Scotch Whiskies

Chivas Regal……..... 150
Dewar's……..... 110
Glenlivet (aged 12 years) 200

Blended Whiskies

Canadian Club…. 75
Jack Daniel's…….. 90
Seagrams VO…….. 75
Crown Royal…… 110

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SEAPORT MENU

IN-ROOM DINING ext. 4305

IN-ROOM SIPPABLES (continued)

WINES BY THE GLASS

Sparkling Wine

Prosecco, Ruffino, Italy NV 11
Domaine St. Michelle, Washington NV 11

White Wine

Pinot Grigio, Rapido, Venezie ’12 8
Sauvignon Blanc, Omaka Springs, Marlborough ’12 12
Chardonnay, Firestone, Santa Ynez ’10 10
Riesling, Saint M, Pfalz '11 12
Torrontes, Jelu, San Juan ’11 12

Red Wine

Shiraz, Peter Lehmann, Barossa ’11 10
Pinot Noir, Catalpa, “Single Vineyard”, Uco Valley ’11 13
Cabernet Sauvignon, Paso Creek, Paso Robles ’11 9
Malbec, Pascual Toso, Mendoza ’12 10
Vacqueyras, Pierre Amadieu “La Grangeriere” ’11 13

WINES BY THE BOTTLE

Champagne and Sparkling Wine

Domaine Carneros, Taittinger, Napa, California ’09 50
Veuve Clicquot, Brut Yellow Label, Reims, France NV 105

White Wine

Chateauneuf du Pape, Clos du Mont Olivet, ’11 90
Sauvignon Blanc, Chateau Ste. Michelle, Horse Heaven Hills, Columbia Valley ’12 45
Pinot Grigio, Livon, Collio ’11 40
Chardonnay, Grgich Hills, Napa ’09 90
Albarino, Fillaboa, Rias Baxas, Spain ’11 45
Chardonnay, Trefethen, Oak Knoll District, Napa ’11 50

Red Wine

Cabernet Sauvignon, Raymond Reserve, Napa ’09 55
Merlot, Frog's Leap, Napa ’10 75
Cabernet Sauvignon, Grgich Hills, Napa ’09 115
Pinot Noir, Chehalem, “Three Vineyard”, Willamette Valley ’10 55
Malbec, Atamisque, Uco Valley, Mendoza ’09 48

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SEAPORT MENU

IN-ROOM DINING ext. 4305

WINE BY THE HALF-BOTTLE (375ML)

Champagne and Sparkling Wine

Champagne, Taittinger, Brut La Francais, Reims NV 55
Gloria Ferrer, Brut, Carneros Cuvee NV 25
Prosecco di Conegliano, Carpene Malvolti NV 25

White Wine

Pinot Grigio, Livon, Collio ’10 25
Chardonnay, Alexander Valley Vineyards ’11 30
Sauvignon Blanc, Duckhorn, Napa ‘10 30
Chardonnay, Louis Jadot, Macon Village'11 20

Red Wine

Zinfandel, Seghesio, Sonoma ’09 30
Cabernet Sauvignon, Kenwood, Sonoma ’09 25
Lussac St. Emilion, Chateau Lyonnat, Bordeaux ’09 25
Malbec, Terrazas Reserva, Mendoza ’10 25
Cotes du Rhone, Guigal ’09 20
Pinot Noir, Kenwood, Russian River ’10 20
Cabernet Sauvignon, Dynamite, North Coast ’09 27

Dessert Wine

Moscato, Innocent Bystander, Victoria ’11 28
Moscato d'Asti, Michele Chiarlo, Nivole ’11 28
Riesling, Pacific Rim, Vin de Glaciere, Columbia Valley ’11 34

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