

SHARABLES

FRESH BAKED DINNER ROLL BALINESE SEA SALT	9	FILET MIGNON TRIO* BLUE CHEESE, WILD MUSHROOM, BERNAISE	24
NEW ENGLAND CLAM CHOWDER* SEA CLAMS, CELERY, POTATO, OYSTER CRACKERS	9 / 12	LOBSTER POTSTICKERS* TOGARASHI MISO BUTTER SAUCE	18
CRISPY BRUSSELS SPROUTS ALMONDS, THAI CHILI SAUCE, GOAT CHEESE DIPPING SAUCE	16	SURF & TURF FRIED RICE* CHICKEN, SHRIMP, KOREAN BBQ BEEF, SUNNY-SIDE EGG	18
CRISPY CALAMARI* JALAPEÑO CHILI BASIL DIPPING SAUCE	17	FIRECRACKER SHRIMP* WITH SPICY AIOLI	16
CARROT RICOTTA & SAGE RAVIOLI* BURNT BUTTER, FOCACIA CRUMBS, CRANBERRY, CANDIED PECANS	12	CHILEAN SEA BASS CEVICHE* AVOCADO, FIRE ROASTED TOMATOES, CUCUMBER, PICKLED ONION	18

SUSHI

ALOHA ROLL* SPICY TUNA, CUCUMBER, HAMACHI, SALMON, PONZU SAUCE	18	SOUTHSIDE ROLL* PANKO CRISPED SHRIMP, SPICY CRAB, HAMACHI, AVOCADO, CILANTRO, RED ONION	17
DELUXE SPICY TUNA ROLL* HAWAIIAN AHI, SCALLION, AVOCADO, SPICY AIOLI	16	NIGIRI* CHOICE OF: KING SALMON, HAWAIIAN TUNA, AMA EBI OR HAMACHI	12 3 PCS / 22 6 PCS
CALIFORNIA ROLL* JUMBO LUMP CRAB, AVOCADO, CUCUMBER, TOBIKO	18		

SALADS

GRILLED CAESAR BABY GEM, PARMESAN REGGIANO, FOCACIA CROUTONS	15	BABY BEET ROASTED BABY BEETS, ARUGULA, BURRATA CHEESE, CHAMPAGNE VINAIGRETTE	13
TUNA TATAKI* SUSHI GRADE AHI TUNA, SESAME SOY DRESSING, ARIZONA GREENS, GOAT CHEESE	21	THE WEDGE* HEIRLOOM TOMATOES, RED ONION, BLUE CHEESE, EGG, CRISPY PORK BELLY	17

CERTIFIED ANGUS BEEF MESQUITE GRILL

CHOICE OF: GARLIC MASHED POTATOES, ROASTED POTATOES, POLENTA, ASPARAGUS, GLAZED CARROTS OR BROCCOLINI
FILET MIGNON* · 49 | **RIBEYE* · 58** | **KALBI FLANK STEAK* · 38** | **NEW YORK STRIP* · 57**

ENTREES

GEORGE'S BANK DIVER SCALLOPS* U8 DAYBOAT SCALLOPS, BLUE CHEESE POLENTA, WHITE TRUFFLE, ROCKET GREENS, SHIITAKE	42	SEAFOOD ALFREDO* SCALLOPS, SHRIMP, MUSSELS, TAGLIATELI PASTA	42
MISOYAKI CHILEAN SEA BASS* QUINOA, SHITAKE MUSHROOMS, SIZZLING SHOYU VINAIGRETTE	56	S&S FISH & CHIPS* N. ATLANTIC HADDOCK, HOUSE FRIES, TATAR SAUCE	29
RAINBOW TROUT* WILD MUSHROOMS, GRILLED VEGETABLES, FARRO, CITRUS BROWN BUTTER ALMONDINE	29	HONEY MUSTARD GRILLED SHORT RIBS* BUTTER WHIPPED POTATOES, GRILLED BROCCOLINI, CARROT, DEMI-GLACÉ	37
MACADAMIA NUT MAHI MAHI* BUTTER BRAISED RED BLISS POTATOES, ASPARAGUS, LOBSTER COGNAC CREAM SAUCE	39	ORGANIC HALF ROASTED CHICKEN* MARY'S LOCAL · ROASTED RED BLISS POTATOES, ASPARAGUS, CARROTS, LEMON DEMI-GLACÉ	29



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BY THE GLASS

6oz 10oz

BUBBLY

RUFFINO PROSECCO · ITALY	10	15
POEMA 'CAVA ROSÉ' · SPAIN	10	15
MOËT 'IMPERIAL' · FRANCE SPLITS 187ML	24	

SAUVIGNON BLANC

WHITEHAVEN · MARLBOROUGH, NZ	10	15
DECOY · SONOMA	12	18

CHARDONNAY

BOGLE · CALIFORNIA	10	15
LA CREMA · MONTEREY	12	18
SONOMA CUTRER · RUSSIAN RIVER	14	20
POST & BEAM · NAPA VALLEY	15	22

ROSÉ & DRY WHITES

ELOUAN ROSÉ · OREGON	10	15
GABBIANO PINOT GRIGIO · ITALY	10	15

FRUIT FORWARD WHITES

PLACIDO MOSCATO D'ASTI · PIEDMONT	10	15
EROICA RIESLING · WASHINGTON	12	18

PINOT NOIR

MARK WEST 'BLACK LABEL' · CEN COAST	11	17
MEIOMI · CALIFORNIA	13	19
ELOUAN · OREGON	13	19
BELLE GLOS CLARK & TELEPHONE · CA	15	22

CABERNET

BOGLE · CALIFORNIA	10	15
JUGGERNAUT · CALIFORNIA	12	18
AUSTIN HOPE · PASO ROBLES	18	27

MORE REDS

PIATTELLI RESERVE MALBEC · MENDOZA	10	15
BANFI CHIANTI 'SUPERIORE' · ITALY	10	15
THE MILL KEEPER RED BLEND · NAPA	10	15

WINE FLIGHTS

3 / 3oz

CHARDONNAY	21
LA CREMA + SONOMA CUTRER + POST & BEAM	
PINOT NOIR	21
MEIOMI + ELOUAN + BELLE GLOS	
CABERNET	21
BOGLE + JUGGERNAUT + AUSTIN HOPE	
INTERESTING WHITES	18
GABBIANO + WHITEHAVEN + EROICA	

HOPS & BARLEY**BOTTLES**

LAGUNITAS IPA · PETALUMA, CALIFORNIA	6
CORONA · MEXICO CITY, MEXICO	6
DOS XX LAGER · MONTERREY, MEXICO	6
KILT LIFTER · TEMPE, ARIZONA	6
BLUE MOON · GOLDEN, COLORADO	6
BUD LIGHT · ST. LOUIS, MISSOURI	5
MICHELOB ULTRA · ST. LOUIS, MISSOURI	5
MILLER LITE · MILWAUKEE, WISCONSIN	5
ANGRY ORCHARD CIDER · WALDEN, NEW YORK	6
GUINNESS · DUBLIN, IRELAND	8
HEINEKEN 0.0 · NETHERLANDS (NA)	6
ATHLETIC RUN WILD IPA · SAN DIEGO, CA (NA)	6

DRAFTS

STELLA ARTOIS · LEUVEN, BELGIUM	7
CHURCH MUSIC IPA · TEMPE, ARIZONA	7
PERONI · ROME, ITALY	7
DESCHUTES 'FRESH SQUEEZED' IPA · OREGON	7
SALTY CREW BLONDE ALE · CORONADO, CA	6
COORS LIGHT · GOLDEN, COLORADO	5

SELTZER

HIGH NOON HARD SELTZER ASSORTED FLAVORS	7
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HAPPY HOUR

MONDAY THRU FRIDAY · UNTIL 6

ENJOY \$2 OFFWINES BY THE GLASS, SIGNATURE COCKTAILS
WELL COCKTAILS AND DRAFT BEERS**ENTERTAINMENT**

JOIN US ON THE WEEKENDS FOR LIVE MUSIC

EVENT SALES

BOOK YOUR NEXT PRIVATE EVENT HERE!

CONTACT: JILL BROWN · 480.299.9917

JILL.CHOPCHANDLER@GMAIL.COM



SEAANDSMOKECHANDLER.COM

Weekly Raw Bar Menu

HAWAIIAN AHI POKE TACO* · 6 EA
CUCUMBER, KIM CHEE, SPICY AIOLI

BLUE POINT OYSTERS* · 18 / 30
MIGNONETTE, COCKTAIL SAUCE, HORSERADISH

OYSTER ROCKEFELLER* · 20
BACON, SPINACH, PARMESAN

S&S DYNAMITE ROASTED OYSTERS* · 20
JUMBO LUMP CRAB, SPINACH, MUSHROOM,
SHALLOT, KABAYAKI SAUCE

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