TUSCAN



SEA GRILL & BAR

EST. 2020

GROUP & EVENT

PRIVATE DINING

TUSCAN SEA GRILL · NEWBURYPORT.COM

TUSCANBRANDS.COM

THE PERFECT SETTING

FOR YOUR SPECIAL EVENT

TUSCAN SEA GRILL & BAR SETS THE STAGE FOR PRIVATE EVENTS RIGHT ON THE NEWBURYPORT WATERFRONT, PAIRING FRESH COASTAL ITALIAN FARE WITH SWEEPING HARBOR VIEWS. OUR SPACES WORK FOR EVERYTHING FROM AN INTIMATE FIRESIDE DINNER TO A FULL RESTAURANT BUYOUT. OUR DEDICATED PRIVATE DINING TEAM WORKS WITH YOU TO TAILOR EVERY DETAIL, SO YOUR EVENT IS SEAMLESS FROM START TO FINISH.



TUSCAN
SEA GRILL & BAR
EST. 2020

TUSCAN
SEA GRILL & BAR
EST. 2020

PRIVATE DINING CAPACITIES

ROOM	CAPACITY	A/V
NEWBURYPORT ROOM	25 | 25	YES
HALF DINING ROOM	50 | 50	NO
FULL DINING ROOM	100 | 100	NO
OUTDOOR DECK	80 | 100	NO
FULL BUYOUT	150 | 250+	YES

NEWBURYPORT ROOM:

OUR FULLY PRIVATE ROOM WITH PANORAMIC VIEWS OF THE DECK AND HARBOR. GREAT FOR INTIMATE DINNERS, BUSINESS MEETINGS, AND SMALL CELEBRATIONS.

HALF DINING ROOM:

A SEMI-PRIVATE SECTION OF OUR MAIN DINING ROOM, SET UP FOR A SEATED DINNER OR A COCKTAIL RECEPTION. GREAT FOR BABY SHOWERS, BRIDAL SHOWERS, AND ANY CORPORATE OR SOCIAL EVENT.

FULL DINING ROOM:

OUR ENTIRE MAIN DINING ROOM, RESERVED JUST FOR YOUR GROUP, WITH VIEWS OF THE DECK AND HARBOR. IDEAL FOR REHEARSAL DINNERS, HOLIDAY PARTIES, CORPORATE EVENTS, AND MILESTONE CELEBRATIONS.

OUTDOOR DECK:

OUR ALL-SEASON DECK OVERLOOKING THE MERRIMACK RIVER, OPEN-AIR IN THE WARMER MONTHS AND ENCLOSED FOR NEW ENGLAND WINTERS. PERFECT FOR SUMMER PARTIES, REHEARSAL DINNERS, AND ANYONE WHO WANTS THE HARBOR AS THE BACKDROP.

FULL BUYOUT:

THE WHOLE RESTAURANT IS YOURS, INCLUDING THE DINING ROOM, DECK, AND BAR. IDEAL FOR WEDDINGS, LARGE CORPORATE EVENTS, AND MILESTONE CELEBRATIONS.

PRIVATE DINING•BRUNCH•LUNCH

STATIONARY DISPLAYS

ANTIPASTO & SALUMI
Artisan Cured Meats & Specialty Cheeses, Roasted Vegetables, Truffle Honey
$150 serves 20 | $250 serves 30 | $375 serves 50

FRUIT & CHEESE
Seasonal Fresh Fruit, Artisan Imported Cheeses
$100 serves 20 | $150 serves 30 | $275 serves 50

MEZZE
Hummus, Tzatziki, Fresh Vegetables, Crispy Pita
$100 serves 20 | $150 serves 30 | $275 serves 50

RAW BAR $30pp
Assortment of Oysters, Shrimp Cocktail, Clams, Lobster Tail,
Horseradish, Cocktail Sauce,Prosecco Mignonette
+ ADD Oysters a la Carte $3.50ea
+ ADD Shrimp Cocktail a la Carte $6.00ea

SUSHI $12pp
Chefs' Selection of Assorted Sushi Rolls

SMALL BITES PER DOZEN
Pancetta Crusted Scallops $96
Spicy Tuna Wontons $72
Prosciutto Wrapped Melon $60
Heirloom Tomato Bruschetta $60
Roasted Shrimp Lollypops $48
Rosemary Chicken Skewers $48
Meatballs $42
Caprese Skewers $36
Spinach Artichoke Cups $48

SANDWICHES $150/dz
Lobster Salad Sliders
Crab Cake Sliders
Chicken Salad
Pesto Caprese on Focaccia

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR SPECIAL DIETARY NEED (E.G. GLUTEN INTOLERANCE). WHILE WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY & WHEAT). WE OFFER VEGETARIAN & GLUTEN-FREE FRIENDLY OPTIONS UPON REQUEST, HOWEVER OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.

PRIVATE DINING•BRUNCH•LUNCH

BUFFET OPTIONS

BRUNCH BUFFET $35pp

Vegetable Frittata / Bacon / Sausage, French Toast, Breakfast Potatoes
+ADD Breakfast Pastries & Muffins $8pp | +ADD Yogurt & Granola $8pp

LUNCH BUFFET

*PLATED AVAILABLE FOR 35ppl and under

PICCOLO $45pp | 1 SALAD, 2 ENTREE, 2 SIDES
MEDIO $55pp | 1 SALAD, 3 ENTREE, 2 SIDES
GRANDE $60pp | 2 SALAD, 3 ENTREE, 2 SIDES

SALADS

INSALATA MISTA

Mixed Baby Greens, Cherry Tomatoes, Cucumber,
Red Onion, House Vinaigrette

TUSCAN CAESAR

Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano

CAPRESE

Mozzarella, Heirloom Tomatoes, Hand Torn Basil, Aged Balsamic

ENTRÉES

Grilled Salmon
Panko & Herb Crusted Cod
Chicken Picatta
Chicken Parmesan
Wood Grilled Ribeye +$9pp
Penne Alla Bolognese
+ADD Meatballs $4pp
Shrimp Scampi
Lobster Ravioli
Wild Mushroom Ravioli
Pasta Primavera

SIDES

Asparagus
Roasted Broccolini
Brussels Sprouts
Rosemary Roasted Fingerling Potatoes
Sage Buttered Sweet Potatoes
Parmesan Risotto
House Made Pasta
Pomodoro · EVOO & Garlic

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR SPECIAL DIETARY NEED (E.G. GLUTEN INTOLERANCE). WHILE WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY & WHEAT). WE OFFER VEGETARIAN & GLUTEN-FREE FRIENDLY OPTIONS UPON REQUEST, HOWEVER OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.

PRIVATE DINING•DINNER

BUFFET OPTIONS

*PLATED AVAILABLE FOR 35ppl and under

Piccolo $70pp | 1 SALAD, 2 ENTREES, 2 SIDES, DESSERT
Medio $80pp | 2 SALADS, 2 ENTREES, 2 SIDES, DESSERT
Grande $90pp | 2 SALADS, 3 ENTREES, 2 SIDES, DESSERT

SALADS

INSALATA MISTA

Mixed Baby Greens, Cherry Tomatoes, Cucumber,
Red Onion, House Vinaigrette

TUSCAN CAESAR

Hearts of Romaine, Focaccia Croutons, Parmigiano Reggiano

CAPRESE

Mozzarella, Heirloom Tomatoes, Hand Torn Basil, Aged Balsamic

ENTRÉES

Grilled Salmon
Panko & Herb Crusted Cod
Chicken Picatta
Chicken Parmesan
Ribeye +$9pp
Penne Alla Bolognese
+ADD Meatballs $4pp
Shrimp Scampi
Lobster Ravioli
Wild Mushroom Ravioli
Pasta Primavera

SIDES

Asparagus
Roasted Broccolini
Brussels Sprouts
Rosemary Roasted Fingerling Potatoes
Sage Buttered Sweet Potatoes
Parmesan Risotto
House Made Pasta
Pomodoro · EVOO & Garlic

SWEET TREATS $10pp

Chefs' Selection of House Made Desserts Including Miniature
Cheesecakes, Cannoli, Cookies, & Fresh Strawberries

* CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY OR SPECIAL DIETARY NEED (E.G. GLUTEN INTOLERANCE). WHILE WE WILL DO OUR BEST TO ACCOMMODATE YOUR NEEDS, PLEASE BE AWARE OUR RESTAURANT USES INGREDIENTS THAT CONTAIN ALL THE MAJOR FDA ALLERGENS (PEANUTS, TREE NUTS, EGGS, FISH, SHELLFISH, MILK, SOY & WHEAT). WE OFFER VEGETARIAN & GLUTEN-FREE FRIENDLY OPTIONS UPON REQUEST, HOWEVER OUR KITCHEN IS NOT COMPLETELY GLUTEN FREE.

SIGNATURE

SANGRIA ROSSO 15
Seasonal Fruit Infused Sicilian
Nero D'Avola Red Wine, Brandy

TUSCAN TINI 16
Citron Vodka, Fabrizia Limoncello, Basil

HARBOR TAI 15
Spiced Rum, Orange Liqueur, Pineapple, Amaretto, Lime

SPICY BLOOD ORANGE MARGARITA 16|62
Jalapeño Infused Tequila,Orange Liqueur,
Blood Orange, Lime | Make it Sharable with a Pitcher

PALM DOWN MARGARITA 16
Tequila, Coconut, Squeezed Lime, Pineapple

SICILIAN PAPER PLANE 16
Kentucky Bourbon, Averna Sicilian Amaro, Aperol, Lemon

BLUE LEMON DROP MARTINI 17
Vodka, Fabrizia Limoncello, Blueberry, Lemon

38 MERRIMAC 16
Tuscan Artisan Gin, Cucumber, Lemon, Elderflower, Soda

AMORE NEGRONI 15
Malfy Gin Rosa, Galliano Rosso, Strawberry Liqueur



ESPRESSO TREE 4 | 64 or 1 | 17
Borghetti Espresso, Espresso Cold Brew, Irish Cream
CRAFTED YOUR WAY: VANILLA VODKA, TEQUILA, COCONUT RUM

SPRITZ 14

75 SEA GRILL
Empress Gin, Lemon,
Simple, Bubbles

SOPHIA
Ramazzotti Rosé
Aperitivo, Lemon, Bubbles

APEROL
Aperol, Bubbles,
Soda, Orange

PEACH BLOSSOM
Ketel One Peach Blossom,
Italicus, Lemon, Bubbles

BY THE GLASS

BUBBLES

PROSECCO | CAPOSALDO 187 mL., VENETO 15
LAMBRUSCO BRUT ROSÉ | CLETO CHIARLI, EMILIA-ROMAGNA 13
MOSCATO D'ASTI | ELIO PERRONE, PIEMONTE 14
CHAMPAGNE | MOET AND CHANDON 187 mL., REIMS 24

WHITE

PINOT GRIGIO | CAPOSALDO, VENETO 14
ALBARIÑO | TERRAS GAUDA, RÍAS BAIXAS 15
GAVI DI GAVI | ENRICO SERAFINO, PIEMONTE 14
VERMENTINO | SANTA MARIA LA PALMA, SARDEGNA 13
LUGANA | CA DEL FRATTI, LAKE GARDA 15
SAUVIGNON BLANC | FRENZY, MARBOROUGH 16
SANCERRE | SYLVAIN BAILLY 'TERROIRS', LOIRE 22
MOSCHOFILERO | DOMAINE SPIROPOULOS, GREECE 14
CHARDONNAY | LA CREMA, MONTEREY 16
CHARDONNAY | CANTINA LAVIS, ALTO ADIGE 16

ROSÉ

PROVENCE BLEND | CHATEAU BERNE 'ROMANCE', PROVENCE 14
PIEMONTE BLEND | ERCOLE, PIEMONTE 13

RED

ETNA ROSSO | EMANUELE SCAMMACCA, SICILIA 15
PINOT NOIR | JACKSON FAMILY, ANDERSON VALLEY 16
CHIANTI CLASSICO | QUERCETO, TUSCANY 14
MALBEC | ZUCCARDI, UCO VALLEY 14
SUPER TUSCAN | TOSCANA, TUSCANY 14
SUPER TUSCAN | MONTEPELOSO A'QUO, TUSCANY 18
CABERNET SAUVIGNON | AUSTIN, PASO ROBLES 16
CABERNET SAUVIGNON | CAYMUS, NAPA VALLEY 26

THE CAPTAIN'S CORAVIN COLLECTION

CABERNET SAUVIGNON | SILVER OAK, ALEXANDER VALLEY 48

DRAFTS

PERONI | ITALIAN LAGER 10
SCHILLING BEER CO. | CZECH-STYLE PILSNER 12
ROCKPORT ‘PESCATO’ | ITALIAN PILSNER 10
NBPT BREW CO. PLUM ISLAND | BELGIAN WHITE 10
ALLAGASH WHITE | WITBIER 12
SAMUEL ADAMS | SEASONAL 10
FIDDLEHEAD | IPA 12
MAINE BEER CO. LUNCH | IPA 13
SAMUEL ADAMS | JUICY | IPA 11
MIGHTY SQUIRREL | CLOUD CANDY | DIPA 13
NIGHT SHIFT | WHIRLPOOL | PALE ALE 12

BOTTLES & CANS

BUD LIGHT 8
MICHELOB ULTRA 8
COORS LIGHT 8
MILLER HIGH LIFE 7
SAM ADAMS LAGER 8
LAWSON‘S FINEST LIQUID 14
‘SIP OF SUNSHINE’
CORONA 8
GUINNESS STOUT 9
MODELO ESPECIAL 9
HIGH NOON SELTZER 12
SUNCRUISER 10
DOWNEAST, ORIGINAL 10

ZERO PROOF

BREEZE OF NAPLES 12
Strawberry, Basil, Lemonade, Seltzer

BERRY SPRITZ 12
Raspberry, Mint, Cucumber, Lemon Soda

FEEL THE SUN 12
Grapefruit, Rosemary, Saline, Soda

SAMUEL ADAMS N/A JUST THE HAZE IPA 8

ATHLETIC BREWING N/A ROTATING 8