

THE SEA FIRE GRILL

158 E 48th Street, New York, NY 10017
Lea Berisha | Event Manager
Tel: 646.766.1787

MENU#1

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Soup of the Day

ENTRÉE

Roasted Mediterranean Branzino

Caper Sauce

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

Vegan Cauliflower Steak

Cauliflower / Red Pepper Salad / Almonds / Vegan Tzatziki Sauce

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/
Brussel Sprouts / Creamed Spinach**

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Coffee & Tea

Not inclusive of tax, 20% gratuity, and 4% administrative fee
*Menus and pricing are subject to change

THE SEA FIRE GRILL

MENU#2

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Imported Burrata

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

Soup of the Day

ENTRÉE

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Mediterranean Branzino

Caper Sauce

New York Sirloin

USDA Prime / Dry-Aged

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

Truffle Mashed Potatoes / Herb Fries / Creamed Spinach / Brussel Sprouts

DESSERT

Served for the Table

Chef's Selection of Dessert

Includes Freshly Brewed Tea & Coffee

Not inclusive of tax, 20% gratuity, and 4% administrative fee
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THE SEA FIRE GRILL

MENU#3

Menu includes choice of one **APPETIZER** and **ENTRÉE** onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Chilled Lobster Salad

Cucumber / Avocado / Cherry Tomatoes / Roasted Corn / Hearts of Palm / Grapefruit Dressing

Oysters Rockefeller

½ Dozen / Spinach / Parmesan / Pernod

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Tuna Tartare

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

Imported Burrata

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

ENTRÉE

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Roasted Mediterranean Branzino

Caper Sauce

Bone-In Ribeye

USDA Prime / Dry-Aged

Trofie Pasta With Crab Meat

Roasted Cherry Tomatoes / White Wine

SIDES

Served For the Table

Mashed Potatoes / Fingerling Potatoes

Brussel Sprouts / Caulilini / Grilled Jumbo Asparagus

DESSERT

Served For the Table

Chef's Selection of Dessert

Includes Freshly Brewed Tea & Coffee

Not inclusive of tax, 20% gratuity, and 4% administrative fee.

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THE SEA FIRE GRILL

MENU#4

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Served For the Table

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

2ND COURSE

Jumbo Lump Crab Cake

Red Pepper Coulis / Tartar Sauce / Frisée Salad / Celery Root Remoulade

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Imported Burrata

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Blackened Montauk Swordfish

Tartar Sauce / Avocado Mousse

Roasted Mediterranean Branzino

Caper Sauce

Bone-In Ribeye

USDA Prime / Dry-Aged

Rack of Lamb

3 Pieces / Broccoli Rabe / Rosemary Jus

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served For the Table

Truffle Mashed Potatoes / Fingerling Potatoes / Herb Fries

Mixed Seasonal Mushrooms / Grilled Asparagus /

DESSERT

Served For the Table

Chef's Selection of Dessert

Includes Freshly Brewed Coffee, Espresso, Cappuccino, & Tea

Not inclusive of tax, 20% gratuity, and 4% administrative fee.

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THE SEA F I R E G R I L L

MENU#5

Menu includes choice of one **SECOND COURSE** and **ENTRÉE** course onsite
Includes soft drinks (excludes bottled flat and sparkling water)

APPETIZER

Served For the Table

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person

2ND COURSE

Chilled Lobster Salad

Cucumber / Avocado / Cherry Tomatoes / Roasted Corn / Hearts of Palm / Grapefruit Dressing

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Tuna Tartare

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

Imported Burrata

Tomato Marmalade / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

ENTRÉE

Doversole

Meunière Sauce

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#1 Yellowfin Tuna

Steamed Bok Choy / Mustard Greens / Sesame-Soy Vinaigrette

Bone-In Ribeye

USDA Prime / Dry-Aged

Rack of Lamb

3 Pieces / Broccoli Rabe / Rosemary Jus

Truffle Pasta

Trofie Pasta / Cremini / White Hon Shemiji / Shiitake /
Parmesan Truffle Cream Sauce / Black Truffle Shavings

SIDES

Served For the Table

Herb Fries / Mixed Seasonal Mushrooms / Grilled Asparagus
Lobster Mac & Cheese / Truffle Mashed Potatoes / Shishito Peppers

DESSERT

Served for the Table

Chef's Selection of Dessert

Cheese Platter

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Coffee, Espresso, Cappuccino, & Tea

Not inclusive of tax, 20% gratuity, and 4% administrative fee
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