

THE SEAFIRE GRILL

DINNER#1

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

Bell & Evans Farm Raised Chicken

Farro / Mascarpone / Chicken Jus

Vegan Cauliflower Steak

cauliflower, red pepper salad, almonds, vegan tzatziki sauce

SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries/
Brussel Sprouts / Cream of Spinach**

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

***Menus are subject to change**

THE SEA FIRE GRILL

DINNER#2

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Imported Burrata

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

Tuna Tartare

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Roasted Mediterranean Branzino

Caper Sauce

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

20 Oz. Bone In NY Strip

USDA Prime, Dry-Aged

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

Truffle Mashed Potatoes / Herb Fries

Cream of Spinach / Brussel Sprouts /

DESSERT

Served for the Table

Assortment of Petit Four / Macaroons

Includes Freshly Brewed Tea & Coffee

***Menus are subject to change**

THE SEA FIRE GRILL

DINNER#3

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Caesar Salad

Parmesan Cheese / Garlic Croutons

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Imported Burrata

Caramelized Tomatoes / Balsamic / Extra Virgin Olive Oil / Black Salt / Basil

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Jumbo Lump Crab Cake

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

ENTRÉE

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

20 oz. Bone-In Ribeye

USDA Prime Dry-Aged

Squid Ink Spaghetti

Fresh Maine Lobster

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served For the Table

Truffle Mashed Potatoes / Mixed Seasonal Mushrooms

Brussel Sprouts / Broccoli Rabe / Grilled Jumbo Asparagus

DESSERT

Tiramisu

New York Cheesecake

Molten Chocolate Cake

Vanilla Ice Cream

Includes Freshly Brewed Tea & Coffee

***Menus and pricing are subject to change**

THE SEA FIRE GRILL

DINNER#4

Menu includes one choice for each course and non-alcoholic beverages
(excludes bottled flat and sparkling water)

APPETIZER

Raw Bar Plateau

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

2ND COURSE

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Jumbo Lump Crab Cake

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

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Roasted Mediterranean Branzino

Caper Sauce

20 oz. Bone-In Ribeye

USDA Prime Dry-Aged

Trofie Pasta With Crab Meat

Roasted Cherry Tomatoes / White Wine

SIDES

Served For the Table

Truffle Mashed Potatoes / Fingerling Potatoes / Herb Fries

Brussel Sprouts / Grilled Asparagus / Broccoli Rabe

DESSERT

Molten Chocolate Cake

Vanilla Ice Cream

Tiramisu

New York Cheesecake

Includes Freshly Brewed Tea & Coffee

***Menus are subject to change**

THE S F G R I L L

DINNER#5

Menu includes one choice for each course and non-alcoholic beverages
(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 / Tuna Tartare / Salmon Tartare

Kaviar Transmontanus, White Sturgeon

1 oz. for 4 people

Caviar Service

Boiled Egg White and Egg Yolk / Red Onion / Tarragon / Crème Fraiche / Warm Blinis

2ND COURSE

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Imported Burrata

Caramelized Tomatoes/ Balsamic/ Extra Virgin Olive Oil/Black Salt/Basil

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Jumbo Lump Crab Cake

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

ENTRÉE

Alaskan King Crab Legs

Drawn Butter

SFG Surf and Turf

12 oz. Filet Mignon / 2 oz. Lobster / 2 oz. Shrimp / 1 oz. King Crab / Red Wine Sauce

20 Oz. Bone-In NY Strip

USDA Prime Dry-Aged

Roasted Mediterranean Branzino

Caper Sauce

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served For the Table

**Brussel Sprouts / Sautéed Mixed Mushrooms / Grilled Asparagus
Broccoli Rabe / Lobster Mac & Cheese / Truffle Mashed Potatoes**

DESSERT

New York Style Cheesecake

Molten Chocolate Cake

Vanilla Ice Cream

Key Lime Pie

&

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea, Coffee, Espresso and Cappuccino

***Menus are subject to change**