

THE SEA F I R E G R I L L

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

Cherry Tomatoes / Balsamic Vinaigrette

Lobster Bisque

Brandy / Oyster Crackers

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

Fingerling Potatoes

Brussel Sprouts

Creamed Spinach

CHEF'S SELECTION OF DESSERT

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

Imported Burrata

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

Spanish Octopus

Onion / Peppers / Cappers / Extra Virgin Olive Oil

Lobster Bisque

Brandy / Oyster Crackers

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

Squid Ink Spaghetti

Fresh Maine Lobster

SIDES

Served for the Table

Truffle Mashed Potatoes

Herb Fries

Creamed Spinach

Mixed Seasonal Mushrooms

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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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

Imported Burrata

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

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

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

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee & Tea

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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 / ½ Lobster per person

SECOND COURSE

Imported Burrata

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

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

Lobster Bisque

Brandy / Oyster Crackers

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

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

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee, Espresso, Cappuccino, & Tea

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

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 / ½ Lobster per person

SECOND COURSE

Chilled Lobster Salad

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

Imported Burrata

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

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Tuna Tartare

Yellowfin Tuna / Toasted Focaccia / Citrus Crème Fraîche

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

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

Truffle Mashed Potatoes

Herb Fries

Grilled Asparagus

Shishito Peppers

Mixed Seasonal Mushrooms

Lobster Mac & Cheese

CHEF'S SELECTION OF DESSERT

Freshly Brewed Coffee, Espresso, Cappuccino, & Tea

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