

THE SEA FIRE GRILL

**EXPRESS LUNCH MENU**

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 Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Lobster Bisque**

Oyster Crackers / Brandy

ENTRÉE

**Petit Filet Mignon (\$5)**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Bell & Evans Farm Raised Chicken**

Farro / Mascarpone / Chicken Jus

DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

THE SEA FIRE GRILL

## **Lunch Menu #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 Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Grilled Calamari**

Extra Virgin Olive Oil / Lemon / Garlic

#### **Lobster Bisque**

Oyster Crackers / Brandy

### ENTRÉE

#### **Petit Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **Bell & Evans Farm Raised Chicken**

Farro / Mascarpone / Chicken Jus

#### **Seasonal Risotto**

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

### DESSERT

Served for the Table

#### **Assortment of Petit Fours / Macarons**

*Includes Freshly Brewed Tea & Coffee*

THE SEA FIRE GRILL

**Lunch Menu #2**

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

APPETIZER

**Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

**Lobster Bisque**

Oyster Crackers / Brandy

**Imported Burrata**

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

**Spanish Octopus**

Onion / Peppers / Cappers / Extra Virgin Olive Oil

ENTRÉE

**Roasted Mediterranean Branzino**

Caper Sauce

**Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

**Petit Filet Mignon**

Truffle Stuffed Potato Gratin / Roasted Tomatoes / Portobello

**Bell & Evans Farm Raised Chicken**

Farro / Mascarpone / Chicken Jus

**Squid Ink Spaghetti**

Fresh Maine Lobster

SIDES

Served for the Table

**Herb Fries / Brussel Sprouts**

DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*

# THE SEA FIRE GRILL

## Lunch Menu #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

#### **Mixed Greens Salad**

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

#### **Lobster Bisque**

Oyster Crackers / Brandy

#### **Jumbo Lump Crab Cake**

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

### ENTRÉE

#### **Organic Scottish Salmon**

Black Rice / Yogurt Honey Mustard Sauce / Dill

#### **Roasted Nova Scotia Halibut**

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

#### **20 Oz. Bone in NY Strip**

USDA Prime Dry-Aged

#### **Trofie Pasta With Crab Meat**

Roasted Cherry Tomatoes / White Wine

### SIDES

Served for the Table

**Truffle Mashed Potatoes / Herb Fries /  
Brussel Sprouts / Grilled Asparagus**

### DESSERT

Served for the Table

**Assortment of Petit Fours / Macaroons**

*Includes Freshly Brewed Tea & Coffee*