

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

Select One

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Select Two

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 / Brussel Sprouts / Chestnuts / Wild Mushrooms

Spaghetti Vongole

Clams / Garlic / White Wine Sauce

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

\$55.00 per person

Not inclusive of tax, 20% customary and a 1% administrative fee

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

Select Two

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

Select Three

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 / Brussel Sprouts / Chestnuts / Wild Mushrooms

Spaghetti Vongole

Clams / Garlic / White Wine Sauce

SFG Burger

USDA Prime Dry Aged Beef / Caramelized Onions / American Cheese / Spicy Mayo / Herb Fries

DESSERT

Served for the Table

Assortment of Petit Fours / Macarons

Includes Freshly Brewed Tea & Coffee

\$65.00 per person

Not inclusive of tax, 20% customary and a 1% administrative fee

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

Select Two

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

Jumbo Lump Crab Cake

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

ENTRÉE

Select Three

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

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 / Brussel Sprouts / Chestnuts / Wild Mushrooms

Spaghetti Vongole

Clams / Garlic / White Wine Sauce

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

Herb Fries / Brussel Sprouts

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

\$75.00 per person

Not inclusive of tax, 20% customary and a 1% administrative fee

Lunch Menu #3

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Greens Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

ENTRÉE

Select Three

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Spaghetti Vongole

Clams / Garlic / White Wine Sauce

20 Oz. Bone in NY Strip

USDA Prime Dry-Aged

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

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

\$95.00 per person

Not inclusive of tax, 20% customary and a 1% administrative fee

THE SEAFIRE GRILL

DINNER#1

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Lobster Bisque

Oyster Crackers / Brandy

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

ENTRÉE

Select Three

Organic Scottish Salmon

Black Rice / Yogurt Honey Mustard Sauce / Dill

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Spaghetti Vongole

Clams / Garlic / White Wine

Filet Mignon

Truffle Stuffed Potato Gratin / Roasted Tomato / Portobello

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

Seasonal Risotto

Seasonal Vegetables / Truffle Powder / Parmesan Crumbs

SIDES

Served for the Table

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

DESSERT

Served for the Table

Assortment of Petit Fours / Macaroons

Includes Freshly Brewed Tea & Coffee

\$95.00 per person
Not inclusive of tax, 20% gratuity, and 1% administrative fee.

THE SEAFIRE GRILL

DINNER#2

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

APPETIZER

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Mixed Green Salad

Crispy Quinoa / Raisins / Parmesan Cheese / Beets Vinaigrette

Steak Tartare

Filet Mignon / Quail Egg / Aromatic Herb Sauce

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

Lobster Bisque

Oyster Crackers / Brandy

ENTRÉE

Select Three

Striped Bass

Warm Farro & Vegetable Salad / Clam & Lemon Herb Sauce

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Spaghetti Vongole

Clams / Garlic / White Wine

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

20 Oz. Bone In NY Strip

USDA Prime Dry-Aged

Season Grilled Vegetables

Sea Salt / Extra Virgin Olive Oil

SIDES

Served for the Table

**Truffle Mashed Potatoes / Cream of Spinach /
Brussel Sprouts / Shishito Peppers**

DESSERT

Served for the Table

Assortment of Petit Four / Macaroons

Includes Freshly Brewed Tea & Coffee

\$109.00 per person

Not inclusive of tax, 20% gratuity, and 1% administrative fee.



DINNER#3

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

Select Three

Caesar Salad

Parmesan Cheese / Garlic Croutons

Lobster Bisque

Oyster Crackers / Brandy

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

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

ENTRÉE

Select Three

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Spaghetti Vongole

Clams / Garlic / White Wine

22 Oz. Ribeye

USDA Prime Dry-Aged

SFG Surf and Turf

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

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

SIDES

Served For the Table

**Truffle Mashed Potatoes / Sautéed Mixed Mushroom /
Brussel Sprouts / Shishito Peppers / Grilled Asparagus**

DESSERT

Select Two

Almond Citrus Tart

Lemon Sorbet

Vanilla Tart

Coconut Cream / Passion Fruit

Molten Chocolate Cake

Vanilla Ice Cream

Includes Freshly Brewed Tea & Coffee

\$125.00 per person

Not inclusive of tax, 20% gratuity, and 1% administrative fee.



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 / Jumbo Crab Cocktail / Tuna Tartare

2ND COURSE

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Lobster Bisque

Oyster Crackers / Brandy

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

Spanish Octopus

Romesco / Baby Potatoes / Cherry Tomatoes / Kalamata Olives

Chilled Lobster Salad

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

ENTRÉE

Select Three

#1 Yellow Fin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Dry Aged Bone-In NY Strip

SFG Surf and Turf

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

Spaghetti Vongole

Clams / Garlic / White Wine

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

SIDES

Served For the Table

Brussel Sprouts / Grilled Asparagus / Sautéed Mixed Mushroom /

Shishito Peppers / Broccoli Rabe / Truffle Mashed Potatoes

DESSERT

Select Two

Molten Chocolate Cake

Vanilla Ice Cream

Chocolate Tart

Stuffed with Mint Ice Cream / White Chocolate Mousse

Almond Tart

Ducle de Leche / Cinnamon Ice Cream / Caramel Crumbs

Includes Freshly Brewed Tea & Coffee

\$160.00 per person

Not inclusive of tax, 20% gratuity, and 1% administrative fee.



DINNER#5

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

AMUSE BOUCHE

Chef's Selection

APPETIZER

Raw Bar Plateau

1 Oyster / 1 Clam / 1 Jumbo Shrimp / ¼ Lobster per person / Jumbo Lump Crab Cocktail / Tuna Tartare / Salmon Tartare

Kaviari 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

Select Three

Bibb Lettuce Salad

Boursin Cheese / Candied Pecans / Dried Cranberries / Balsamic Reduction

Lobster Bisque

Oyster Crackers / Brandy

Pan Roasted Dry Boat Scallops

Celery Root Purée / Caviar Beurre Blanc

Steak Tartare

Filet Mignon / Quail Egg / Aromatic Herb Sauce

Imported Burrata

Maine Lobster / Endives / Citrus Dressing

Jumbo Lump Crab Cake

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

Chilled Lobster Salad

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

ENTRÉE

Select Three

Alaskan King Crab Legs

Drawn Butter

20 Oz. Bone-In NY Strip

USDA Prime Dry-Aged

SFG Surf and Turf

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

Bell & Evans Farm Raised Chicken

Farro / Brussel Sprouts / Chestnuts / Wild Mushrooms

#1 Yellowfin Tuna

Steamed Bok Choi / Mustard Greens / Sesame-Soy Vinaigrette

Roasted Nova Scotia Halibut

Lemon Gnocchi / Fava Beans / Kale Chimichurri / Beurre Blanc

Roasted Mediterranean Branzino

Zucchini Julienne / Red Peppers / Red Wine Ginger Sauce

Spaghetti Vongole

Clams / Garlic / White Wine

SIDES

Served For the Table

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

DESSERT

Select Two

New York Style Cheesecake

Raspberry Sauce / Blueberry Compote

Molten Chocolate Cake

Vanilla Ice Cream / Stacciatella / Chocolate Mousse

Key Lime Pie

Marcasone and Blood Orange Cream / Micro Mint / Flowers

Assortment of Petit Fours / Macaroons / Coffee

Includes Freshly Brewed Tea & Coffee

\$210.00 per person

Not inclusive of tax, 20% gratuity, and 1% administrative fee.