

SEA GRILL

R E S T A U R A N T

Appetizers & Soups

Seared Togarashi Crusted Tuna

Lomilomi salmon salsa, Dijon roasted garlic cream sauce, black sesame seeds, pickled ginger \$13.95

Crab Artichoke Spinach Dip

Alaskan snow crabmeat, seafood sensation, blue crabmeat, cheeseblend, cream cheese, toasted garlic focaccia bread \$14.95

Chamorro Chicken Kelaguen Empanada

Chopped grilled chicken, onions, hot peppers, fresh shredded coconut, masa harina crust, homemade coconut dinanche, pickled local cucumbers \$8.50

Island Style Coconut Seafood Chowder

Assorted seafood, vegetables, coconut cream, sweet potatoes, focaccia croutons, cilantro \$7.50

Chef's Soup of the Day

Please ask your server on today's Chef's creation \$5.95

Vietnamese Summer Rolls

Poached shrimp, poached pork tenderloin, lettuce, cucumber, carrots, bean sprouts, glass noodles, mint, cilantro, thai peanut sauce, nuoc mam sauce \$7.50

Trio of SeaGrill Sashimi

Fresh smoked infused cobia, fresh atlantic salmon, tuna, obah leaf or cucumber, daikon curl, Pickled ginger, wasabi, soy sauce \$16.95

Seafood Stuffed Jumbo Shrimp Lumpia

Sweet & sour sauce, pineapple grapefruit marmalade, pickled vegetables \$12.95

Hawaiian Style Tuna Shoyu Poke (raw or flash fried)

Macadamia nuts, onions, hot pepper, sesame oil, mixed garden greens, wasabi miso vinaigrette, crispy fried shallots \$13.95



Salad Entrees

Oriental Chicken Salad

Grilled chicken breast, shredded iceberg lettuce, mango, cucumber, bean sprouts, red bell peppers, cilantro, orange segments, sesame soy dressing, crispy won ton strips \$14.50

Grilled Seafood Salad

Jumbo prawns, jumbo scallops, catch of the day, Japanese style breaded calamari, mussels, creamy orange dressing \$19.95

Tuna Salad Nicoise

Seared medium rare tuna, string beans, fingerling potatoes, cherry tomatoes, boiled egg, olives, anchovies, balsamic vinaigrette, \$18.50

From The Sea

Crispy Skin Fresh Atlantic Salmon

Roasted garlic mash potatoes, tarragon buerre rouge, saffron cream, sautéed fresh vegetables \$17.95

Seafood Stuffed Jumbo Coconut Prawns

Shrimp-crab-surimi stuffing, sea grill coconut dinanche, Chamorro red rice, sautéed fresh vegetables \$19.95

Seared Furikake Tuna

Medium rare furikake crusted tuna, shrimp garlic fried rice, teriyaki buerre blanc, Hawaiian style lomilomi salmon, sautéed fresh vegetables \$17.95

Sandwiches & Tacos

Includes French Fries and Li Hing Mui Pineapple

Shrimp Burger

Homemade ground shrimp patty, sliced tomatoes, lettuce, mayo, cilantro, spiced fried onions, sesame seed bun \$16.50

Sea Grill Cheese Burger

Homemade ground beef patty, sautéed onions & mushrooms, American cheese, Lettuce, tomato, sesame seed bun \$14.50

BBQ Pulled Pork Sandwich

Pineapple cole slaw, shredded cheese, sesame seed bun, garlic fries \$13.95

Beer Battered Fish Tacos

Catch of the day, cabbage slaw, salsa verde, avocado mango salsa, lime cream, jalapeno \$16.50

Seafood Sensation Clubhouse Sandwich

Bay shrimp-crabmeat-surimi salad, crispy bacon, fresh avocado, tomatoes, lettuce, Japanese pullman bread \$16.50



From The Land

Aloha Sirloin Loco Moco

Homemade ground beef patty, caramelized onions, sautéed mushrooms, chipotle port wine demi glace, over easy eggs, shrimp garlic fried rice, tomato concasse, green onions \$16.50

Asian Style Cornish Game Hen

Marinated Cornish game hen, Chamorro red rice, sautéed fresh vegetables \$18.50

Hoisin Honey BBQ Glazed Pork Ribs

Half rack St. Louis ribs, Chamorro red rice, corn on the cob, sautéed vegetables \$19.95

Garlic New York Steak

Sake finadene, garlic confit, Chamorro red rice, sautéed fresh vegetables \$19.95

BBQ Mixed Grill Trio

Hoisin bbq ribs, teriyaki chicken, kalbi short ribs, Chamorro red rice, Kim chee, sautéed fresh vegetables \$19.95

Dried Beef & Smoked Pork Combo (local favorite)

Spiced oven dried beef brisket, spiced smoked pork butt, our famous coconut dinanche, white vinegar finadene, Chamorro red rice, sautéed fresh vegetables \$19.95



Pastas

Seafood Pasta Pomodoro or Garlic Cream

Shrimp, scallops, catch of the day, calamari, mussels, button mushrooms, garlic bread \$19.95

Shrimp Scampi Ala Rey

Succulent jumbo shrimp, garlic, mushrooms, onions, tomatoes, white wine, cream, demi glace, linguini, parmesan cheese, garlic bread \$18.50

Homemade Potato Gnocchi Pomodoro or Cremeuse au Pesto

Potato dumplings, mushrooms, spinach, choice of pomodoro sauce or cremeuse au pesto, garlic bread (vegetarian) \$15.50

A customary 15% service charge will be added to your check.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

Chef's Choice

Fresh Garden Green Salad with House Dressing

Grilled Miso Teriyaki Glazed Rib Eye Steak
with Steamed Rice & sauteed Fresh Vegetables

Chef's Dessert of the Day \$25



Chef's Premier

Fresh Garden Green Salad with House Dressing

Grilled Miso Teriyaki Glazed Rib Eye Steak & Catch of the Day
with Chamorro Red Rice & sauteed Fresh Vegetables

Chef's Dessert of the Day \$32



Chef's Deluxe

Fresh Garden Green Salad with House Dressing

Grilled Miso Teriyaki Glazed Rib Eye Steak & Lobster Tail
with Citrus Garlic Butter, Mashed Potatoes, sauteed Fresh
Vegetables

Fresh Apple Crepes Ala Mode
with Caramel Sauce & Fresh Fruit Garnish \$45



Live Maine Lobster

1.25 lbs \$76 2 lbs \$115

Thermidor

roasted garlic mashed potatoes,
sautéed fresh vegetables



Steamed

steamed white rice, citrus garlic butter,
sautéed fresh vegetables



Tinaktak (Local Style)

coconut braised local vegetables,
Chamorro red rice



Desserts

Crème Brulee Sampler 9

Classic, Mocha, Matcha

Fresh Apple Crepe Ala Mode 9

Caramel Sauce, Vanilla Ice Cream,
Cinnamon Powdered Sugar

Fried Banana Lumpia Ala Mode 7

Caramel Sauce, Haagen Daz Dulce De Leche Ice Cream

Square Cake Sampler 7

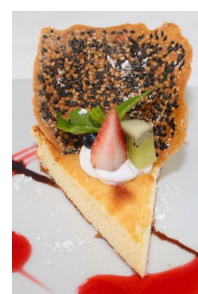
Red Velvet, Sweet Potato Haupia, Banana

Ricotta Cheesecake 7

Raspberry Sauce, Sesame Tuile Cookie & Fruit Garnish

Chocolate Bread Pudding Ala Mode 7

Crème Anglaise, Vanilla Ice Cream & Fresh Berries



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