

Appetizer



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| (1) | Japanese Style Breaded Squid Legs
<i>With ginger-garden fresh basil-sweet chili sauce</i> | 10.95 |
| (2) | Tempura Tuna Sashimi
<i>Citrus wasabi shoyu butter sauce, salted salmon tomato salsa, black sesame seeds, scallions</i> | 14.50 |
| (3) | Hawaiian Style Tuna Shoyu Poke (Raw Or Flash Fried)
<i>Macadamia nuts, onions, hot pepper, sesame oil, mixed garden greens, wasabi miso vinaigrette, crispy fried sballots</i> | 13.95 |
| (4) | *Seafood Stuffed Shrimp Lumpia
<i>Sweet & sour sauce, pineapple grapefruit marmalade, pickled vegetables</i> | 12.95 |
| (5) | Pan Seared Shrimp Bacon Skewers
<i>With avocado-mango salsa & drizzled with curry aioli</i> | 10.50 |
| (6) | Vietnamese Summer Roll
<i>Poached Shrimp, Poached Pork Tenderloin, lettuce, cucumber, carrots, bean sprouts, mango, glass noodles, mint, cilantro, Thai peanut sauce, nouc nam sauce</i> | 7.50 |
| (7) | SG Appetizer Sampler
<i>Seared Cajun crusted Abi Tuna with dijon garlic cream sauce and Lomi Lomi salmon salad
Classic Buffalo wings with celery sticks and ranch dressing
Breaded Japanese style Squid Legs with ginger sweet chili sauce</i> | 17.50 |

*: Signature Dishes are developed in-house by the Sea Grill Culinary Team and Proudly presented exclusively at our Restaurant.



Soups

Freshly made daily by our Chefs.



- (1) * **Island Style Coconut Seafood Chowder** 8.50
Assorted seafood, vegetables, coconut cream, focaccia croutons, cilantro
- (2) **Chef's Soup of the Day** 5.95
Please ask your server on today's Chef's creation

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Salads



- (1) **Asian Chicken Salad** 9.50
Grilled marinated Chicken Breast, shredded iceberg lettuce, mango, capsicum, cilantro, orange segments, crispy won ton strips, carrots, cucumber, ginger sesame soy dressing
- (2) **Classic Caesar Salad** 9
w/ grilled Shrimp 13.50
w/ grilled Chicken Breast 11.50
Romaine lettuce, red bell pepper, parmesan cheese, croutons
- (3) **SG Seafood Salad** 14.50
Jumbo Scallops, Prawn, Mussels, spring mix, mango, red wine vinaigrette



Entrée

All entrees comes with Chef's Vegetables of the evening, except pasta dishes



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| (1) | Grilled Jumbo Garlic Prawns
<i>Linguini pasta, garden fresh basil tomato sauce, Parmesan cheese, garlic bread</i> | 26.50 |
| (2) | * Surimi Stuffed Jumbo Prawns
<i>Bay Shrimp, Snow-Crab meat, surimi, Pernod cream sauce, Garlic Mashed Potatoes</i> | 29.50 |
| (3) | Seafood Pasta Pomodoro or Garlic Cream
<i>Shrimp, Catch of the Day, Calamari, Scallops, Mussels, button mushrooms, parmesan cheese, garlic bread</i> | 26.50 |
| (4) | * Seafood Sensation Avocado Crusted Fresh Salmon
<i>Bay Shrimp, Crabmeat, surimi, boursin cheese crumbs, sherry boursin cream, whipped potatoes</i> | 27.50 |
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| (5) | * Asian Spiced BBQ Cornish Game Hen
<i>Semi boneless Cornish Game Hen, Chamorro red rice</i> | 18.50 |
| (6) | * Hoisin Honey BBQ Pork Ribs
<i>Tender St. Louis ribs, corn on the cob, Garlic Mashed Potatoes</i> | Half Rack 21 Full Rack 38 |
| <hr/> | | |
| (7) | * Roasted Vegetable Ricotta Cheese Lasagna
<i>Assorted seasonal vegetables roasted with fresh herbs, garlic & olive oil then layered with tomato basil sauce, Alfredo sauce, ricotta and mozzarella cheese</i> | 19.95 |
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| (8) | Surf And Turf
<i>6 oz. 21 day Wet aged Angus Beef Tenderloin, 5 oz. baked Spiny Lobster tail, chipotle port wine sauce, lemon-orange beurre blanc, garlic mashed potatoes, Chef's vegetables of the evening</i> | 47 |
| (9) | Mixed Sea Grill Platter
<i>Spiny Lobster Tail, Jumbo head-on prawns, Catch of the Day, Jumbo scallops, Mussels, spicy tomato jam, citrus butter sauce, garlic mash potatoes, Chef's vegetables of the evening</i> | 45 |
| (10) | * Dried Beef & Smoked Pork Combo (Local Favorite)
<i>Spiced oven dried Beef Brisket, spiced smoked Pork butt, our famous coconut dinanche, white vinegar finadene, Chamorro red rice, Chef's vegetables of the evening</i> | 25.50 |

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Live Maine Lobster From Our Lobster Tank

1.25 lbs 76 | 2lbs 115

Thermidor Style -Roasted garlic mashed potatoes, sautéed fresh vegetables
Tinaktak (Local Style) -Coconut braised local vegetables, Chamorro red rice
Steamed -Steamed white rice, citrus garlic butter, sautéed fresh vegetables



Course Menu



(1) Chef's Choice Dinner

Chef's Soup of the Evening

Seared Sesame Tuna Salad
Wasabi miso sesame dressing

Grilled Tenderloin of Beef
*port wine demi glace, steamed white rice,
Chef's vegetables of the Evening*

Chef's Dessert of the Evening

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(2) Chef's Premier Dinner

Chef's Soup of the Evening

Seared Sesame Tuna Salad
Wasabi miso sesame dressing

**Grilled Tenderloin of Beef &
Alaskan King Crab Legs**
*port wine demi glace,
melted garlic lemon butter, steamed white rice,
Chef's vegetables of the Evening*

Chef's Dessert of the Evening

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(3) Chef's Deluxe Dinner

Flash Fried Tuna Poke

Grilled Shrimp Caesar Salad

Grilled Tenderloin & Whole Live Maine Lobster
*port wine demi glace,
melted garlic lemon butter, steamed white rice,
Chef's vegetables of the Evening*

Fresh Apple Crepe Ala Mode

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