

# SEAGRILL

RESTAURANT

## APPETIZERS

**Chef Cienna's Chorizo Fries** 10  
Chorizo sausage, pico de gallo, jalapeños, and cheese served over papas fritas.

**Chef Dario's Wings** 13  
Deep fried naked chicken wings served with lemon garlic, sweet chili, and buffalo sauce.

**Chef Lann's Crab Nachos** 14  
Lump crab, three cheeses, pico de gallo, jalapeños, and sour cream served over fried wonton chips.

**Crispy Calamari** 14  
Lightly breaded and fried calamari served with sweet chili cilantro sauce.

**Pan-Seared Blackened Ahi** 12  
Fresh ahi tuna coated with blackening seasoning then lightly charred served with miso dressing and sesame seeds.

**Poke Loco Moco** 12  
Fresh ahi poke served over steamed rice with champagne mango salsa and topped with a fried egg yolk.

**Seafood Stuffed Shrimp Lumpia** 12  
Fried spring rolls with crab and shrimp served with sweet and sour sauce and pineapple marmalade.

## SANDWICHES

**Monte Cristo Sandwich** 9  
Ham, turkey, and cheese sandwich deep fried golden brown and served with raspberry jam and criss cross fries.

**Muffuletta Sandwich** 10  
Ciabatta bread toasted and stuffed with ham, salami, Swiss, Provolone, and a marinated olive salad. Served with rigid potato chips

## VEGAN DISH

**BBQ Chickpea Burger** 12  
Grilled chickpea patty, avocado, red onions, and fresh spinach served with sweet banana fries.

## VEGETARIAN DISHES

**Cauliflower Pakora** 10  
Crispy and lightly battered florets of cauliflower served with carabao mango chutney

**Black Bean Tacos** 8  
Two simmered black bean and onion tacos with shredded lettuce, pico, jalapeños, MonterreyJack cheese, and cilantro

**Pan Fried Corn Croquettes** 11  
Pan fried monterrey jack corn cakes served with jalapeño creme fraiche

**Gnocchi Al Forno** 14  
Potato dumplings and spinach served with pomodoro or garlic cream sauce.

## ENTREES

**Chef Richard's Lechon Kawali** 12  
Pork belly grilled and sauteed until crisp, yet tender inside, served with Chamorro red rice and finadene.

**Fiesta Platter** 35  
Smoked pork, dried beef, shrimp kelaguen and coconut flakes, served with titiyas, coconut dinanche and finadene. Great for Sharing!

**Filet Mignon** 38  
6 oz filet mignon with bernaise or chipotle demi sauce served with steamed vegetables and choice of herbed risotto, garlic rice, or steamed rice.

**Fresh Atlantic Salmon** 29  
6 oz grilled or pan fried salmon filet with a citrus vinaigrette or bernaise sauce, served with steamed vegetables and choice of herbed risotto, steamed rice, or garlic rice.

**Seafood Pasta** 21  
Fresh catch of the day, shrimp, mussels, scallops, and calamari sauteed in pomodoro or garlic cream sauce and the pasta of the day.

**Sos's Stuffed Calamari** 16  
Risotto-stuffed calamari grilled and served with mussels in a balsamic reduction with sautéed vegetables.

**Consumer Advisory:** Consuming raw or uncooked meat, poultry, seafood, eggs may increase your risk of foodborne illness, especially if you have other medical conditions. **Service Charge:** A customary 10% service charge will be added to your bill.

## TUMON TACOS \$4

- Carne Asada
- BBQ Chicken
- Ahi Tuna Poke
- Kalua Pork
- Tequila Shrimp
- Black Bean
- Beer Battered Fish



## WINE LIST

<b>CABERNET SAUVIGNON</b>	
RODNEY STRONG	9/45
KENDALL JACKSON VINTER'S RESERVE	11/55
<b>MERLOT</b>	
BLACKSTONE	42
RED DIAMOND	8/38
<b>PINOT NOIR</b>	
KENDALL JACKSON	11/55
<b>CHARDONNAY</b>	
RODNEY STRONG	42
BLACKSTONE	8/42
KENDALL JACKSON	9/45
ROBERT MONDAVI	8/40
<b>PINOT GRIGIO</b>	
DANZANTE	8/32
<b>SOUVIGNON BLANC</b>	
MONKEY BAY	8/40
<b>REISLING</b>	
KENDALL JACKSON	9/45
<b>SPARKLING/CHAMPAGNE</b>	
MOËT CHANDON ROSE 375ML	60
VUEVE CLICQUOT 375ML	65
FRAGOLIONO ROSSO	8/38
PETALO MOSCATO	8/40

## KIDS MENU \$8

**Chicken Pasta:**  
Choice of Cajun or Buffalo Chicken

**Teriyaki Chicken**  
with steamed rice

**Baked Mac with 3 cheeses**

KIDS MEALS COME WITH A SCOOP OF ICE CREAM

## DRAFT BEER

BIG WAVE	8
BUD LIGHT	6
BUDWEISER	6

## BOTTLED BEER

ASAHI	6
MILLER LITE	6
BUDWEISER	6
BUD LIGHT	6
STELLA ARTOIS	8
CARLSBERG	8
CORONA	8
HEINEKEN	8

## NON ALCOHOLIC

<b>FRUIT JUICES:</b>	4
ORANGE, MANGO, PINEAPPLE, PASSION FRUIT, APPLE, CRANBERRY, GUAVA	
ICED TEA	3
OOLONG TEA	3
BOTTLED WATER	3
SPARKLING WATER	6