

# SEA GRILL

R E S T A U R A N T

## LUNCH

### Appetizer

Crispy Calamari	12.95
Salmon Sushi Roll	15.95
Spicy Tuna Sushi Roll	13.95
Poke of the Day	13.95
Chips & Habanero Salsa	5.95
Seafood Ceviche	13.95
Kadun Pika Wings	12.95

### Soup & Salad

House Salad	8.95
Green leaves, cucumbers, and cherry tomatoes	
Sea Grill Caesar Salad	10.95
romaine with spinach herbs and house made dressing croutons and a poached egg	
Add Smoked Salmon 6.00 Add Chicken 5.00	
Soup of the Day	Cup 4.95 Bowl 7.95

### Tacos & Sandwiches

All sandwiches are served with choice of potato salad, pasta salad, or French Fries

Tumon Tacos	11.95
Choice of 3: Local Catch, Beef, and Pork	
Smoked Pulled Pork Sliders	11.95
BBQ Reuben Panini	12.95
Fish Sandwich	13.95
breaded fish of the day with a garlic aioli coleslaw	

### Kids Menu

Chicken: Fried or BBQ	8.50
Pasta Bolognese	8.50

### Entrees

Grilled Mahi Mahi	16.95
Blackened and topped with a fruit relish	
Ribeye 8 oz	27.95
Charboiled Ribeye seasoned with seasalt and cracked pepper	
Beef Tinaktak	14.95
Sauteed ground beef with local vegetables and coconut milk	
BBQ Ribs	26.95
Local style marinated with Sea Grill's touch grilled to order	
Smoked Brisket	26.95
Hickory, coconut, and tongan tongan smoked beef brisket with slaw or kimchee and choice of starch	
Grilled Chicken	15.95
Local style marinated with Sea Grill's touch grilled to order	
Loco Moco	15.95
Pan seared mini patties with Mac salad steamed rice gravy and a egg served with Dinanche	
Local Smoked Pork	12.95
Marinated pork shoulder in kosher salt achiote and sugar smoked and finished on the grill	
Local Dried Beef	13.95
beef with soy, garlic, and smoked sea salt roasted in the oven at a low temp	

### Sides

Steamed White Rice, Chamorro Red Rice, Potato Salad,  
Pasta Salad, French Fries, and Sauteed Vegetables

Additional sides may be added for \$4 per add on.

### Desserts

Under Water Verrine	12.50
Chocolate Cake Smorgasbord	12.50
PB&J Cheesecake	12.50