

Menu

SEAGRILL RESTAURANT

STARTERS

Crab Dip \$14

Snow Crab, lump crab, artichoke hearts, cheeses, and spinach, baked and served with focaccia bread.

Tuna Shoyu Poke \$15

Fresh Cubed Tuna marinated in a soy and sesame seed mix, flash fried, and served with nori rice.

Beef Carpaccio \$24

Beef tenderloin dry rubbed with rosemary, thyme, and cracked pepper, thinly sliced, then drizzled with Sea Grill's carpaccio sauce.

Tuna Carpaccio \$15

6 oz of Tuna lightly seared, sliced, and served with tomato salsa and smoked aioli.

Shrimp Cocktail \$8

Tail-on Shrimp served with cocktail sauce.

Lobster Cake \$16

Panko crusted lobster, crab, and shrimp meat, seasoned and deep fried to golden perfection.

Beef Kafta \$14

Middle Eastern inspired, ground beef is seasoned and served as kebabs with grilled vegetables.

ENTREES

All entrees served with mashed potatoes and vegetables of the day.

Surf & Turf \$59

8 oz Beef Tenderloin cooked to choice of temperature, topped with demiglace and 4 oz Canadian Lobster seasoned and grilled.

Rack of Lamb \$49

Balsamic glazed rack of lamb marinated overnight and grilled to choice of temperature, served with mint salsa.

Pepper Steak Tenderloin \$42

8 oz of Beef Tenderloin seasoned and dry rubbed with cracked black pepper cooked to choice of temperature, topped with red wine shallot sauce.

Balsamic Glazed Salmon \$29

8 oz Salmon Fillet coated with Sea Grill's balsamic glaze then grilled.

Chicken Cordon Bleu \$25

Ham and cheese rolled into seasoned chicken breast, coated with panko bread crumbs, and deep fried golden brown.

Pork Schnitzel \$25

Seasoned boneless pork loin breaded with panko breadcrumbs, deep fried, then fried with butter and drizzled with basil oil.

Sea Grill Burger \$18

Sea Grill's classic homemade burger served with lettuce, tomatoes, and onions in grilled buns, served with french fries.

PASTAS

Mushroom Pasta \$19

Cello and Shitake mushrooms sauteed with garlic and onions, mixed into al dente pasta topped with truffle oil and parmesan cheese.

King Prawns Pasta \$21

King Prawns sauteed and cooked into al dente pasta with broccolli and seasonings.

Meatball Pasta \$25

Sea Grill's homemade meatballs served with pasta mixed into tomato sauce, topped with parmesan cheese, and basil oil.

Menu

SOUPS

Cioppino \$24

Mussels, Clams, Scallops, Octopus, Basa, Calamari, and shrimp in a tomato base soup.

Seafood Chowder \$9

Sea Grill's classic seafood chowder.

Mushroom Soup \$9

Seasoned creamy Cello and Shitake Mushroom Soup with truffle oil.

Chilled Potato Soup \$7

Creamy potato soup topped with crispy bacon, garlic chips, and parsley.

SALADS

Lobster Salad \$25

4 oz lobster served over mixed greens, tomatoes, cucumber, with a honey lemon based house dressing.

Seafood Salad \$16

Shrimp, Clams, Scallop, Calamari, and Mussels seasoned and mixed with lettuce into a lemon olive oil dressing.

Garden Salad \$11

Mixed greens, mushrooms, red onions, tomatoes, carrots, red cabbage, and parmesan tossed in a white wine vinaigrette.

Shrimp Ceasar Salad \$14

Poached Prawns and lettuce mixed with Sea Grill's homemade Caesar dressing and topped with croutons and cheese.

\$5 SIDES

Mashed Potatoes

French Fries

Steamed Vegetables

Steamed Rice

Red Rice

Garlic Focaccia Bread

ADD ONS

Add Chicken \$3

Add Salmon \$6

Add Lobster \$24

THANK YOU FOR DINING AT

Sea Grill Restaurant

A customary 10% service charge will be added to your final check.