

# Menu

## SEAGRILL RESTAURANT

### STARTERS

#### Crab Dip \$14

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

#### Tuna Shoyo 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 broccoli and seasonings.

#### Meatball Pasta \$25

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

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## 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.