



SEAGRILLE

LOCAL, SUSTAINABLE & SEASONAL

the three pillars that inspire our chef's vision for culinary innovation at SeaGrille



FOR THE TABLE

LOCAL SPRING CEVICHE* 18/PERSON

spring peas, wild greens, salsa verde, chili lime rice chips

SMOKED FISH BOARD 43

chef's signature presentation of smoked local fish served with house accompaniments and garnishes

BACON, CARAMELIZED ONION, CHEESE FLATBREAD 18

add lobster 9

CRISPY HUMMUS* 15

lemon, raisin, coriander, cucumber aioli

INSPIRED DELICACIES

BRAISED BEET SALAD 15

raspberries, crème fraîche, coconut, black bread, dill

SPRING GREENS 15

mâche, farro, asparagus, spring peas, honey granola, radish, buttermilk

SEAGRILLE WALDORF SALAD* 14

apples, celery, grapes, walnuts, valdeon blue cheese

ROCK SHRIMP POTSTICKERS 21

ginger soy dipping sauce

CHARRED SPANISH OCTOPUS* 18

coconut vadouvan, grapes, cashews, dates, cilantro

SPAGHETTI NERO 21/39

calamari, manilla clams, heirloom tomato, white beans, chili

TUNA TARTARE & FOIS GRAS 24

rhubarb, local strawberry, celery, pistachio shortcake crumble

SHRIMP & AVOCADO* 16

cocktail sauce, crispy corn nuts, bonito aioli

MAIN

BRAISED COLORADO LAMB 41

dried plums, blackberries, cous cous, pistachio, feta, herbs, lamb jus

MAINE LOBSTER FRICASSEE 42

farro, spring vegetables, uni emulsion, za'atar crisp

ROASTED HERITAGE CHICKEN 27

cauliflower variations, drunken raisin purée, egg yolk, chicken jus

LOCAL SWORDFISH BOUILLABAISSSE 33

herb crust, PEI mussels, gnocchi, leeks

DRY-AGED PRIME NEW YORK STRIP* 44

herb crust, bacon, young potatoes, cipollini onions, wild mushrooms

YELLOWFIN TUNA WELLINGTON 35

escarole, wild mushroom, truffle jus

TIGER PRAWNS* 29

green tomato, charred corn, jalapeño, black rice, and shrimp velouté

FRESH CORN TAMALE* 27

wild mushroom ragout stuffing, spring peas, carrots, foraged mushrooms, ramp gremolata, ajo verde

SIDES 9

LOBSTER AND POTATOES* 14

marble potatoes, lobster sabayon, chives

ROASTED ASPARAGUS*

tomato vierge

FRESH CORN POLENTA*

parmigiano-reggiano, aceto balsamico

SEASONAL GREENS*

simply sautéed with café de paris butter

ROASTED BABY CARROTS*

dates, cashews, grapes

*Gluten-free. Gratuity not included. A 20% gratuity will be added to parties of 6 or more. Prices are subject to 7% Florida state tax. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.