



SEAGRILLE

## LOCAL, SUSTAINABLE & SEASONAL

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



### FOR THE TABLE

#### LOCAL SUMMER CEVICHE\* 18/PERSON

summer squash, wild onion, roasted peppers, charred herb salsa, roasted onion rice chips

#### SEAGRILLE'S SIGNATURE SMOKING FISH 43

##### BACON, CARAMELIZED ONION, CHEESE FLATBREAD 18

add king crab 12

##### CRISPY HUMMUS\* 15

lemon, raisin, coriander, cucumber aioli

### INSPIRED DELICACIES

#### BURRATA & ROASTED STONE FRUIT 19

cabernet sauvignon gastrique, rye toast

#### SUMMER FIELD PEAS & BEANS 15

whipped ricotta, roasted peppers, heirloom peas & beans, green peanuts, sherry vinaigrette

#### SEAGRILLE WALDORF SALAD\* 14

apples, celery, grapes, walnuts, valdeon blue cheese

#### LOBSTER CROQUETTES 20

hollandaise dipping sauce

#### KEY WEST PINK SHRIMP & SUMMER MELON 19

olive oil poached pink shrimp, summer melons, smoked poblano, feta, honey roasted pistachios

#### TUNA TARTARE & FOIS GRAS 24

miso, sesame, soy, sea lettuce, umami crumble & black brioche

#### CHARCOAL GRILLED KING CRAB 26

grilled peach, eggplant, salsa verde, yakitori glaze

#### SPAGHETTI NERO 21/39

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

### MAIN

#### BONELESS RACK OF LAMB 46

porcini mushrooms, plums, black olives, green chickpeas, lamb jus

#### MAINE LOBSTER FRICASSEE 42

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

#### ROASTED HERITAGE CHICKEN 27

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

#### LOCAL SWORDFISH BOUILLABAISSE 33

herb crust, PEI mussels, gnocchi, leeks

#### PRIME NEW YORK STRIP\* 42

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

#### GROUPE EN CROUTE 37

pink shrimp & wild onion mousse, swiss chard, fava beans, PEI mussels, sauce normandy

#### WILD SALMON SEASONALLY PRICED

corn, summer truffle, mini popcorn, crispy leeks

#### FRESH CORN TAMALE\* 27

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

### SIDES 9

#### LOBSTER & 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

\*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.