

SEABLUE

The Seablue menu changes regularly based on the availability of our fish which are caught in the wild and flown in daily.

Menu items and pricing are subject to change.

APPETIZERS

RAW

Tuna Tartare, Grilled Pita, Red Onion
King Salmon, Osetra Caviar, Lemon Vinaigrette
Yellow Tail "Jack", Spicy Green Beans, Lime Oil
"Small Plate Style" Tasting Of All Three

MARINATED

Nantucket Bay Scallop Seviche, Levash Crackers
Chilled Greenlip Mussels, Pequillo Peppers, Basil
White Anchovies, Layered Potatoes
"Small Plate Style" Tasting Of All Three

STEAMED

Manila Clams, Portuguese Sausage, Spicy Tomato Broth
Mediterranean Black Mussels, Basil, 'Serano' Ham, Ouzo
Prawn Scampi, "Peel 'N Eat"
"Small Plate Style" Tasting Of All Three

FRIED

Lobster Corndogs, Whole Grain Mustard
Cumin Shrimp, Avocado-Lime Puree
Smelt Fries
"Small Plate Style" Tasting Of All Three

SOUP

Spiced Pumpkin and Scallop
Catalan Style White Bean and Sausage
Spicy Crab and Roasted Pepper
"Small Plate Style" Tasting Of All Three

ENTREES

All entrees are cooked in moroccan clay ovens (Tagines)
using flavorful oils, vinegars and juices in place of cream and butter

PACIFIC KING SALMON

Roasted Cauliflower, Jumbo Asparagus, Curried Couscous

ORANGE GLAZED CHICKEN

Baby Carrots, Toasted Almond Rice, Cumin, Fresh Coriander

CHILEAN SEA BASS

Elephant Garlic Confit, Steamed Mussels, Rapini, Smoked Bacon

NORTH SEA COD

Seasonal Wild Mushrooms, White Wine Risotto, Shaved Truffles

FRUITS DE MER

Select Seasonal Shellfish, Cut To Order Fettuccini, Baby Fennel, Portuguese Sausage

"ANGRY LOBSTER"

2 LB Maine Lobster, Braised Artichokes, Baby Bell Peppers,
Preserved Tomatoes, Basil Orzo

WOODBURNING GRILL

JET FRESH

"True" Dover Sole
Dourade
Wild Turbot

STEAKS

16 OZ Dry-Aged New York Strip
Loup De Mer
Toro Tuna

All grilled items are served with chef's daily select garnish

MARKET LISTS

SHELLFISH

- Scallops in the shell
- Prawns
- Florida Stone Crab Claws
- Hama Hama Oysters
- Malaque Oysters
- Kumamoto Oysters
- Littleneck Clams
- 1/2 Dungeness Crab
- 1/2 Maine Lobster Tail
- 1/2 California Spiny Lobster tail

SALAD

Choose up to 10 selections to create your own salad prepared individually or for the table.

GREENS

- Chilled Romaine
- Crisp Watercress
- Baby Spinach
- Seasonal Greens

MARINATED VEGETABLES

- Artichokes
- Roasted Peppers
- Olives
- Green Beans

ROASTED VEGETABLES

- Beet Root
- Elephant Garlic
- Cipollini Onion
- Seasonal Wild Mushrooms

VEGETABLES IN THE RAW

- Red Onion
- Cucumber
- Avocado
- Vine Ripened Tomatoes

SEABLUE SALAD

Seasonal Mixed Greens Oil And Vinegar

NUTS, SEEDS AND CROUTONS

- Toasted Pine Nuts
- Spicy Sunflower Seeds
- Citrus Glazed Cashews
- Olive Focaccia Croutons

CHEESES

- Cabralas Blue
- Reggiano Parmesan
- Buffalo Mozzarella
- Greek Feta

BACON AND EGGS

- Crispy Pancetta
- Crumbled Bacon
- Hardboiled Egg
- Pickled Quail Egg

DRESSINGS

- Oil And Vinegar
- Saffron And Toasted Garlic Vinaigrette
- Creamy Parmesan And Anchovy

CAESAR SALAD

Classic Ceasar Dressing

All produce is organically grown.

DESSERTS

PINEAPPLE UPSIDE-DOWN CAKE

Pineapple Granita Sundae, Snicker Doodle

LEMON POLENTA CAKE

Creamsicle Float, Lemon Crisp

ALMOND FINANCIER

Strawberry and Creme Fraiche Float, Lemon-Anise Shortbread

CARAMELIZED

Pear Granita Sundae, Maple Syrup, Walnut Clouds

CHOCOLATE PUDDING CAKE

Rootbeer Float, Double Chocolate Chip Biscotti

WARM NUTELLA CREPES

Banana Granita Sundae, Rum Syrup, Zaletti

SEABLUE ASSORTED COOKIES