



DINNER MENU

APPETIZERS

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| Smoked corn chowder with fire-roasted peppers and cilantro pesto | 7 |
| Seafood bisque with bay scallops, lump crab and shrimp | 8 |
| Seafood gumbo with mahi-mahi, bay scallops and shrimp | 8 |
| Tomato gazpacho with cucumber cream and parmesan twist | 7 |
| Caribbean conch fritters with Bahamian dipping sauce | 11 |
| Calamari with capers, tomato, basil, white wine and garlic | 11 |
| Shrimp cocktail with remoulade and cocktail sauce | 14 |
| Crab cocktail with mustard aioli and cocktail sauce | 16 |
| Crispy fried oysters with tropical fruit salsa and coconut sauce | 12 |
| Littleneck clams with chorizo, bacon, white bean and tomato | 15 |
| Sautéed mussels with white wine, herbs, garlic and grilled bread | 14 |
| Lobster risotto with green peas, mint and preserved lemon | 16 |
| Mediterranean hummus plate with pita crisps, marinated Kalamata olives, feta cheese, and roasted red peppers | 9 |
| Grilled tenderloin sliders on brioche with smoked gouda, balsamic onions, tarragon aioli | 14 |
| Warm brie cheese plate with grapes, pear chutney and crostini | 14 |

SALADS

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| Endive and candied-walnut salad with apple, blue cheese and champagne vinaigrette | 13 |
| Iceberg wedge with cherry tomato, bacon and creamy blue cheese dressing | 9 |
| Baby spinach salad with boiled egg, bacon and green apple shallot vinaigrette | 12 |
| Caesar salad with romaine, parmesan, homemade croutons and Caesar dressing | 8 |
| Field greens salad with shaved fennel, carrot, radish, tomato, cucumber and balsamic vinaigrette | 8 |
| Steak salad with soba noodles, cilantro, mint, peanuts, carrot, edamame, bean sprouts and Asian vinaigrette | 17 |
| Chilled lobster salad with butter lettuce, yellow roasted peppers, Vidalia onion, cherry tomato and orange vinaigrette | 23 |

ENTREES

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| Ground sirloin burger with aged cheddar, applewood-smoked bacon and fries | 13 |
| Grilled mahi-mahi sandwich with roasted garlic aioli, shaved fennel, tomato confit and fries | 15 |
| Pan-roasted crab cakes with red pepper coulis, avocado purée, grapefruit and corn relish | 25 |
| Pan-seared sea scallops with artichoke, mushrooms, sweet onion, celery root purée and pancetta chips | 28 |
| Grilled wild salmon with white beans, spinach, leek and saffron broth | 26 |
| Grilled mahi-mahi with three-potato hash, crispy onions and warm tomato vinaigrette | 26 |
| Pan-seared yellowfin tuna with udon noodles, shiitake, cilantro and bok choy | 28 |
| Spicy seafood bouillabaisse with lobster, mahi-mahi, mussels, clams, shrimp, curry broth and Thai basil | 29 |
| Maine lobster "pot pie" with fennel, leek, celery root, tomato and fresh herbs | 28 |
| Daily fresh catch (<i>seafood selections change daily</i>). | |
| Prepared grilled, sautéed or blackened with Chef's recommended accompaniments | mkt. |
| Braised, boneless beef short ribs with mashed potato and mixed vegetables | 28 |
| 8 oz. center-cut filet with heirloom tomatoes and blue cheese crumbles | 35 |
| 14 oz. aged New York strip with spinach, onion strings and compound butter | 38 |
| Crispy chicken breast with roasted butternut squash, haricots verts and almonds | 26 |

HANDMADE PASTAS

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| Lobster tagliatelle with tarragon, roasted shallot and asparagus | 23 |
| Shrimp and fennel tortellini with tomato and herbs | 26 |

SIDES

STARCH

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| Mac and cheese | 8 |
| Truffle fries | 7 |
| Mashed potato | 7 |

VEGETABLE

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|------------------------|---|
| Creamed spinach gratin | 8 |
| Wild mushrooms | 8 |
| Sautéed onion | 7 |
| Assorted vegetables | 7 |

Seagate Executive Chef — Adam Gottlieb

Executive Sous Chef — Jason Berg

Sous Chef — John Thomas

*Consuming raw or undercooked meat, seafood or eggs may increase your risk of food borne illness