



## CASUAL DINNER MENU

### SOUPS AND STARTERS

**CHEF'S DAILY CREATION** 6.

**FRENCH ONION SOUP**

Provolone Cheese and Parmesan Croutons 7.

**GAZPACHO**

Chilled Tomato and Cucumber Soup 7.

**CRAB CAKE**

Guava, Jicama, Lime, Corn 15.

**MEDITERRANEAN HUMMUS PLATE**

Sesame Crisps, Marinated Kalamata Olives, Feta Cheese, Roasted Red Peppers 8.

**CHILLED SHRIMP COCKTAIL** 14.

**BUTTERMILK-FRIED CRISPY CALAMARI**

Banana Peppers, Parmesan Cheese, Tomato and Basil Sauce 10.

**AVOCADO AND TOMATO SALAD**

Goat Milk Feta, Red Onions 7.\*

**TUNA TARTARE**

Lemon Oil, Shallots, Wasabi 13.\*

**SEAGATE HOUSE SALAD**

Butter Lettuce, Hazelnuts, Oranges, French Beans, Herb Dressing 6.\*

**ICEBERG WEDGE**

Crumbled Gorgonzola, Cherry Tomatoes, Crumbled Bacon, Bleu Cheese Dressing 8.\*

**OYSTERS**

East and West Coast, Cocktail Sauce, Mignonette 4. each\*

### ENTREE SALADS

**CLASSIC CAESAR SALAD** 7.

(Add Chicken or Shrimp 6.)

**JUMBO LUMP CRAB-STUFFED AVOCADO SALAD**

Mixed Greens, Seasonal Fruit, Blueberry Vinaigrette 18.\*

### SANDWICHES

(All sandwiches are served on toasted corn-dusted kaiser bun unless specified, with french fries, sweet potato fries or fresh fruit)

**NEW ENGLAND LOBSTER ROLL**

Pickled Red Onion, Marjoram, Maine Lobster 27.

**CRAB CAKE SANDWICH**

Coleslaw, Caper Remoulade, Crab Fries 17.

**10 OZ. SEAGATE SIRLOIN BURGER**

Choice of Cheese, Grilled Onions, Sautéed Mushrooms 13.

### ENTRÉES

**PETITE FILET MIGNON**

6 oz., Roasted Potatoes, Steamed Asparagus, Béarnaise 29.\*

**BACON-WRAPPED MEATLOAF**

Mashed Potatoes, Glazed Carrots, Mushroom Gravy 23.

**PAN-ROASTED LOCAL SNAPPER**

Lobster Yucca Hash, Mushroom Purée, Hearts of Palm 28.\*

**MUSSEL FRITES**

Oven-Dried Tomatoes, Roasted Garlic, Grilled Baguette 21.

**HARVEST VEGETABLE GARGANELLI**

Seasonal Farm Vegetables, Herbs, Tomato Saffron Sauce 17.

**GRILLED CHICKEN BREAST**

Caramelized Sweet Potato, Baby Squash, Almond Jus 24.\*

**ROASTED SCALLOPS**

Spring Vegetables, Carolina Golden Rice, Leek Purée 29.\*

**SOY AND HONEY-MARINATED CHILEAN SEA BASS**

Wild Mushroom Fricassee, Tomatoes, Asparagus 39.

**FENNEL AND CORIANDER-CRUSTED TUNA**

Romesco, Grilled Avocado, Baby-Pepper Confit 26.

**GRILLED SALMON**

Oven-Dried Tomato Couscous, French Beans, Whole-Grain Mustard 25.

**MAINE LOBSTER TAGLIATELLE**

Arugula, Herbs, Cherry Tomato Jus 27.

\*Denotes gluten-free items

WARNING: There is risk associated with consuming raw and undercooked fish, oysters, meat or poultry (medium, medium-rare, rare, or extra-rare). If you have chronic illness of the liver, stomach, or blood, or have immune disorders, you are at greater risk of serious illness from fish, meat, or poultry and should eat them fully cooked. Some of these conditions have no symptoms, so you may not know you are at risk. Particularly vulnerable are young children, pregnant women, or older adults, sufferers of liver disease or alcoholism and those with compromised immune systems. We recommend that these people eat only fully cooked food to insure personal safety. The Seagate Beach Club buys the best possible products from licensed, qualified purveyors and continually strives to safeguard the health and safety of our Members and Guests