

THE SEA FIRE GRILL

RAW BAR

SEAFOOD SAMPLER

2 OYSTERS / 2 SHRIMP / 2 CLAMS / ½ LOBSTER

Per Person

CHILLED LOBSTER 1 ¼ LBS
PRESERVED LEMON AIOLI

DAILY SELECTION OF EAST & WEST COAST OYSTERS
PINK PEPPERCORN MIGNONETTE / COCKTAIL SAUCE

COLOSSAL SHRIMP
TRADITIONAL COCKTAIL SAUCE

LONG ISLAND LITTLE NECK CLAMS
SWEET HERB VINEGAR

CRAB MEAT COCKTAIL 6 OZ

SMOKED FISH PLATE
SMOKED STURGEON / SALMON PASTRAMI / PAPRIKA CURED
BLACK COD / SMOKED TROUT / CRÈME FRAÎCHE /
PICKLES / BLINIS

HAMACHI CRUDO
SEAWEED SALAD / JALAPEÑO / SOY GINGER DRESSING

CAVIAR

KAVIARI TRANSMONTANUS WHITE STURGEON

DARK GREY / SOFT & FIRM TEXTURE / FRESH WALNUT CHARM / GOOD LENGTH

KAVIARI KRISTAL GOLD SELECTION-LOVE STURGEON

GOLD WITH GREY FLASHES / COMPACT BRIGHTNESS / SUBTLE TASTE / ALMOND FINISH

KAVIARI OSCIETRE PRESTIGE-RUSSIAN STURGEON

AMBER GRAINS / REGULAR SIZE / SMOOTH BRONZE REFLECTION / MARINE FRAGRANCES /
SLIGHTLY SALTY & NUTTY / LONG FINISH

CAVIAR SERVICE: BOILED EGG WHITES / EGG YOLK / RED ONION / TARRAGON CRÈME FRAÎCHE / WARM BLINIS

APPETIZERS

BIBB LETTUCE SALAD

BOURSIN CHEESE / CANDIED PECANS / DRIED CRANBERRIES / BALSAMIC DRESSING

BEEF SALAD

ROASTED BEETS / GOAT CHEESE MOUSSE / FOCACCIA CHIPS / CANDIED PISTACHIOS

TRUFFLE BURRATA

SPAGHETTI SQUASH CHUTNEY / PICKLED PUMPKIN CREAM

CHILLED LOBSTER SALAD

AVOCADO / CUCUMBER / HEARTS OF PALM / GRAPEFRUIT / LIME

WEDGE SALAD

SMOKED BACON / CHERRY TOMATOES / BLEU CHEESE DRESSING

OYSTERS ROCKEFELLER ½ DOZEN

SPINACH / PARMESAN / PERNOD

STEAK TARTARE

TRADITIONAL FILET MIGNON / AROMATIC HERBS SAUCE / QUAIL EGG

*ADD CAVIAR 25

TARTARE DUO

SCOTTISH SALMON / YELLOWFIN TUNA / CITRUS CRÈME FRAÎCHE

*ADD CAVIAR 25

GRILLED CALAMARI

EXTRA VIRGIN OLIVE OIL / LEMON / GARLIC

PAN ROASTED DRY BOAT SCALLOPS

CELERY ROOT PURÉE / CAVIAR BEURRE BLANC

JUMBO LUMP CRAB CAKE

RED PEPPER COULIS / TARTAR SAUCE / FRISÉE SALAD / CELERY ROOT REMOULADE

SPANISH OCTOPUS

ROMESCO / BABY POTATOES / CHERRY TOMATOES / KALAMATA OLIVES

LOBSTER BISQUE

LOBSTER MEAT / CROUTONS / PERNOD

FRESH CATCHES

SEASONALLY SOURCED SEAFOOD

ROASTED NOVA SCOTIA HALIBUT

LEMON GNOCCHI / FAVA BEANS / KALE CHIMICHURRI / BEURRE BLANC

BLACKENED MONTAUK SWORDFISH

GARDEN VEGETABLE AND EGGPLANT CAPONATA

ORGANIC SCOTTISH SALMON

BLACK RICE / YOGURT HONEY MUSTARD SAUCE / DILL

#1 YELLOWFIN TUNA

STEAMED BOK CHOI / SESAME-SOY VINAIGRETTE

WILD STRIPED BASS

BRUSSEL SPROUTS / SHIMEJI MUSHROOMS / PEANUT POTATOES / SOY GLAZE

ROASTED MEDITERRANEAN BRANZINO

FRISÉE / GRAPES AND RADISH SALAD / CAPERS / LEMON VINAIGRETTE

SQUID INK SPAGHETTI

FRESH MAINE LOBSTER

WHOLE MAINE LOBSTERS 2 LB. / 3 LB.

**STUFFED WITH CRAB MEAT*

ALASKAN KING CRAB LEGS

DRAWN BUTTER

SFG SURF & TURF

9 OZ. FILET MIGNON / 2 OZ. LOBSTER / 2 OZ. SHRIMP / 1 OZ. KING CRAB / RED WINE SAUCE

**ADD CAVIAR*

STEAKS AND CHOPS

ALL OF OUR MEATS ARE CHEF SELECTED. 28 DAYS USDA DRY
AGED PRIME BEEF CURED IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 OZ.

FILET MIGNON 12 OZ.

BONE IN NY STRIP 20 OZ.

BONE IN RIBEYE 20 OZ.

RACK OF COLORADO LAMB (3PC)

ROSEMARY JUS / BROCCOLI RABE

BELL & EVANS FARM RAISED CHICKEN

ROASTED FINGERLING POTATOES / WILD MUSHROOMS / OLD-STYLE MUSTARD SAUCE

SIDES

HERB FRIES

GRILED JUMBO ASPARAGUS

BRUSSEL SPROUTS

SWEET & SPICY / MARCONA ALMONDS

CREAM OF SPINACH

PARMESEAN CHEESE

MULTI-COLORED QUINOA

SAUTÉED SHRIMP / PEAS

SHISHITO PEPPERS

LOBSTER MAC AND CHEESE

SAUTÉED MIXED MUSHROOMS

TRUFFLE CREAM / HERBS

SAUTÉED GREEN BEANS

ROASTED TOMATOES / GARLIC

TRUFFLE MASHED POTATOES

ROASTED GARLIC / PARMESAN CHEESE