

THE SEAFIRE GRILL  
LUNCH MENU

APPETIZERS

**JUMBO LUMP CRAB CAKE**

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

**OYSTERS ROCKEFELLER ½ DOZEN**

SPINACH / PARMESAN / PERNOD

**SPANISH OCTOPUS**

ROMESCO / BABY POTATOES / CHERRY TOMATOES / KALAMATA OLIVES

**PAN ROASTED SCALLOPS**

CELERY ROOT / CAVIAR BEURRE BLANC

**GRILLED CALAMARI**

EXTRA VIRGIN OLIVE OIL / LEMON / GARLIC

**TRUFFLE BURRATA**

SPAGHETTI SQUASH CHUTNEY / PICKLED PUMPKIN CREAM

**LOBSTER BISQUE**

LOBSTER MEAT / CROUTONS

**HAMACHI CRUDO**

SEAWEED SALAD / JALAPEÑO / SOY GINGER DRESSING

SALADS

**BIBB LETTUCE**

BOURSIN CHEESE / CANDIED PECANS / DRIED CRANBERRIES / BALSAMIC

**BEEF SALAD**

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

**WEDGE SALAD**

SMOKED BACON / CHERRY TOMATOES / BLEU CHEESE DRESSING

**CHILLED LOBSTER SALAD**

AVOCADO / CUCUMBER / HEARTS OF PALM / GRAPEFRUIT / LIME

**BLACKENED CHICKEN CAESAR SALAD**

AVOCADO / PARMESAN CROUTONS

**SHRIMP SALAD (3 PC)**

MESCLUN / BALSAMIC VINAIGRETTE

**STEAK SALAD**

SLICED NY STRIP / PORT REDUCTION / MESCLUN SALAD

**FRESH TUNA NIÇOISE**

MESCLUN / HARICOTS VERT / OLIVES / POTATOES / CHERRY TOMATOES / BOILED EGG

SANDWICHES

**LOBSTER ROLL**

TOP LOADER / HERB FRIES / DILL PICKLES

**GRILLED SWORDFISH CLUB**

AVOCADO / SMOKED BACON / LEMON AIOLI / CHIPS / DILL PICKLES

**ATLANTIC SALMON BURGER**

CITRUS AIOLI / CHIPS / DILL PICKLES

**USDA PRIME SIRLOIN**

CIABATTA / CARAMELIZED ONIONS / AMERICAN CHEESE / HERB FRIES

**FOUR MUSHROOM BURGER**

USDA PRIME DRY-AGED BEEF / SHIITAKE, OYSTER, PORTOBELLO, CREMINI MUSHROOM BLEND /  
TALEGGIO CHEESE / BLACK TRUFFLE CRÈME FRAICHE SAUCE

**SFG BURGER**

USDA PRIME DRY-AGED BEEF / CARAMELIZED ONIONS / AMERICAN CHEESE / SPICY MAYO / HERB FRIES

RAW BAR

THE SEA F I R E G R I L L  
LUNCH MENU

**CHILLED LOBSTER** 1 ¼ LB.  
PRESERVED LEMON AIOLI

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

**COLOSSAL SHRIMP**  
TRADITIONAL COCKTAIL SAUCE

**LONG ISLAND LITTLENECK CLAMS**  
SWEET HERB VINEGAR

**FRESH CATCHES**  
SEASONALLY SOURCED SEAFOOD

**BLACKENED MONTAUK SWORDFISH**  
GARDEN VEGETABLE AND EGGPLANT CAPONATA

**ORGANIC SCOTTISH SALMON**  
BLACK RICE / YOGURT HONEY MUSTARD SAUCE / DIL

**ROASTED MEDITERRANEAN BRANZINO**  
FRISÉE / GRAPES AND RADISH SALAD / CAPERS / LEMON VINAIGRETTE

**#1 YELLOWFIN TUNA**  
SESAME-SOY VINAIGRETTE / BOK CHOY

**WILD STRIPED BASS**  
BRUSSEL SPROUTS / SHIMEJI MUSHROOMS / PEANUT POTATOES / SOY GLAZE

**ROASTED NOVA SCOTIA HALIBUT**  
LEMON GNOCCHI / FAVA BEANS / KALE CHIMICHURRI / BEURRE BLANC

**SQUID INK SPAGHETTI**  
FRESH MAINE LOBSTER

**WHOLE MAINE LOBSTER**  
*\*STUFFED WITH CRABMEAT* 20

**STEAKS AND CHOPS**

USDA PRIME, DRY AGED IN OUR OWN AGING BOXES

**PORTERHOUSE FOR TWO**

**BONE IN RIBEYE** 20 OZ.

**BONE IN JUNIOR NY STRIP** 14 OZ.

**PETITE FILET MIGNON** 8 OZ.

**RACK OF COLORADO LAMB (3PCS)**  
ROSEMARY JUS / BROCCOLI RABE

**BELL & EVANS FARM RAISED CHICKEN**  
ROASTED FINGERLING POTATOES / WILD MUSHROOMS /  
OLD-STYLE MUSTARD SACE

**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