

THE S F G
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 / LEMONAIOLI / 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