

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

BEET 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

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

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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

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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

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