

The Sea Grill

DINNER SPECIALS

Chilled Seafood and Local Oysters

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| DUNGENESS CRAB COCKTAIL | MKT PRICE |
| BAY SHRIMP COCKTAIL | \$9.95 |
| KUMAMOTO OYSTERS* - RAW ON THE HALF SHELL, SERVED WITH MIGNONETTE | \$14.95 HALF DOZEN |
| PACIFIC OYSTERS*, RAW ON THE HALF SHELL | \$13.95 HALF DOZEN |
| CAVIAR KUMAMOTOS* LOCAL, RAW, ON THE HALF SHELL TOPPED WITH CRÉME FRAICHE AND BLACK TOBIKO CAVIAR OR WASABI TOBIKO CAVIAR | \$16.95 HALF DOZEN |
| BAKED OYSTERS LOCAL PACIFIC OYSTERS, TOPPED WITH SEASONED BREAD CRUMBS, MINCED ONION, BACON AND FINISHED WITH CHIPOTLE AIOLI | \$15.95 HALF DOZEN |

Entrees

ALL DINNERS INCLUDE A FIRST COURSE OF SOUP, OUR SIGNATURE CHOWDER OR A TRIP THROUGH OUR AWARD WINNING SALAD BAR, FRESH BAKED ROLLS, SAUTÉED VEGETABLES, AND, WITH THE EXCEPTION OF PASTA, YOUR CHOICE OF RICE PILAF, BAKED POTATO, STUFFED BAKED POTATO, OR FRESH CUT FRENCH FRIES

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| ALASKAN KING CRAB LEGS ONE POUND, SERVED WITH DRAWN BUTTER | MKT PRICE |
| HALIBUT WILD ALASKAN HALIBUT FILLET, OVEN BROILED AND SERVED WITH BEURRE BLANC SAUCE | \$32.95 |
| SALMON WILD KING SALMON FILLET, SERVED WITH A WITH LEMON DIJON DILL SAUCE | \$32.95 |
| MAHI MAHI CHAR GRILLED FILLET, SERVED WITH CREAMY MACADAMIA NUT SAUCE | \$29.95 |
| DUNGENESS CRAB FETTUCCHINE FRESH CRAB IN A CREAMY PARMESAN SAUCE WITH MUSHROOMS | MKT PRICE |
| SEARED AHI* PAN SEARED IN CAJUN SPICES AND SERVED RARE WITH CITRUS AIOLI AND SUNOMONO SALAD | \$28.95 |
| ROASTED DUCK HALF OF A TENDER OVEN ROASTED DUCK, ON THE BONE, SERVED WITH A CHERRY PORT REDUCTION | \$33.95 |
| STEAMER CLAMS MANILA CLAMS IN A WHITE WINE GARLIC BUTTER BROTH WITH GARLIC BREAD | \$26.95 |
| BAKED OYSTERS LOCAL PACIFIC OYSTERS, TOPPED WITH SEASONED BREAD CRUMBS, MINCED ONION, BACON AND FINISHED WITH CHIPOTLE AIOLI | \$26.95 |

TO CONSERVE RESOURCES, WATER WILL BE SERVED UPON REQUEST.



PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

