



# The Sea Grill

316 E STREET - EUREKA, CA (707)443-7187 MONDAY - SATURDAY 5 - 9 PM

THE SEA GRILL VALUES THE QUALITY OF FRESH AND LOCAL FOOD, AND SOURCES INGREDIENTS LOCALLY WHENEVER POSSIBLE, INCLUDING FROM AQUA RODEO FARMS, WILLOW CREEK FARM, CYPRESS GROVE, HUMBOLDT BAY COFFEE, BRIO BREADWORKS, LOCAL FARMER'S MARKETS AND MORE

## Appetizers

SEARED AHI* PAN SEARED IN CAJUN SPICES AND SERVED RARE WITH CITRUS AIOLI AND SUNOMONO SALAD	\$16.95	SAUTÉED MUSHROOMS- GARLIC BREAD	\$9.95
CALAMARI - TENDER STRIPS, TRIO OF DIPPING SAUCES	\$14.95	STEAMER CLAMS A ONE POUND SERVING OF WASHINGTON MANILA CLAMS IN AN WHITE WINE GARLIC BUTTER BROTH, GARLIC BREAD	\$18.95
GRILLED ARTICHOKE- HERB REMOULADE	\$10.95	VEGETARIAN POLENTA SICILIANA-POLENTA CAKES; TOMATO, OLIVE, ARTICHOKE SAUCE; TOPPED WITH FETA	\$12.95

## Dinner

ALL DINNERS INCLUDE A FIRST COURSE OF SOUP OF THE DAY, 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

## Steaks

WE SERVE BLACK ANGUS BEEF

FILET MIGNON - 8 OZ. SERVED WITH SAUTÉED MUSHROOMS AND ONION RINGS	\$37.95
NEW YORK STEAK - 10 OZ. SERVED WITH SAUTÉED MUSHROOMS AND ONION RINGS	\$31.95
STEAK AND LOBSTER - 12 OZ. LOBSTER TAIL AND AN 8 OZ. FILET MIGNON	MKT PRICE
PRIME RIB - SLOW ROASTED, SERVED WITH AU JUS AND CREAMY HORSERADISH	PETITE CUT: \$31.95    LARGE CUT: \$35.95
PRIME RIB COMBINATIONS - PETITE CUT RIB AND YOUR CHOICE OF SCAMPI, BEER BATTERED PRAWNS, OR SCALLOPS	\$39.95

## Seafood

ALL OF OUR FISH ARE WILD CAUGHT AND SUSTAINABLE

LOBSTER - 12 OZ. AUSTRALIAN COLD WATER TAIL, BROILED AND SERVED WITH DRAWN BUTTER	MKT PRICE
SCAMPI - JUMBO PRAWNS SAUTÉED IN GARLIC BUTTER WITH MUSHROOMS, SCALLIONS AND SHERRY	\$30.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$29.95
FISHERMAN'S COMBINATION - SCALLOPS, PRAWN, CALAMARI, OYSTERS, SOLE, AND ROCK COD(OVEN BROILED UPON REQUEST)	\$35.95
PETRALE SOLE - FRESH, LOCAL SOLE, SEARED AND SERVED WITH WITH DORÉ SAUCE OR PAN-FRIED IN CRACKER CRUMBS	\$29.95
SNAPPER AMANDINE - FLOURED AND GRILLED WITH A BEURRE BLANC SAUCE, TOPPED WITH TOASTED ALMONDS	\$27.95
SCALLOPS - FRESH LARGE SEA SCALLOPS, PAN SEARED IN GARLIC BUTTER WITH MUSHROOMS, CAPERS AND TOMATOES	\$31.95
RAZOR CLAMS - TENDER FILLETS PAN FRIED IN CRACKER CRUMBS	\$24.95
OYSTERS - LOCAL PACIFICS, PAN FRIED	\$24.95
FISH AND CHIPS - BEER BATTERED LOCAL ROCK COD AND FRESH CUT FRENCH FRIES	\$21.95
CALAMARI - A TENDER STEAK, PAN FRIED AND SERVED WITH A TRIO OF SAUCES	\$24.95
SNAPPER PUTTANESCA - FRESH FILLET FLOURED AND GRILLED SERVED WITH A TOMATO, OLIVE AND CAPER SAUCE	\$27.95
SEA GRILL FETTUCCHINE - BAY SHRIMP, MUSHROOMS AND SCALLIONS IN A PARMESAN CREAM SAUCE	\$24.95

## Poultry

CHICKEN SAUTE - CHICKEN BREAST SAUTÉED WITH MUSHROOMS AND GREEN ONIONS IN A SHERRY CREAM SAUCE	\$25.95
STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$25.95

## Side Dishes & Salads

ONION RINGS	\$8.95	SEA GRILL SHRIMP LOUIE	\$18.95
SOUP OF THE DAY	CUP \$5.50 / BOWL \$7.50	DUNGENESS CRAB LOUIE	MKT PRICE
SEA GRILL CHOWDER	CUP \$6.50 / BOWL \$9.00	SALAD BAR	\$14.95

NOT ALL INGREDIENTS ARE STATED ON MENU. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.