



The Sea Grill

SEA TO PLATE SINCE '88

316 E STREET • OLD TOWN EUREKA, CA (707) 443-7187 TUESDAY - SATURDAY 5PM - 9PM

KEITH SELBY AND HOLLY BLACKWOOD OPENED THE SEA GRILL IN 1988. HOUSED IN AN 1876 ITALIANE VICTORIAN BUILDING WITH A COLORFUL PAST, OUR GOAL IS TO PROVIDE THE FINEST SEAFOOD FROM NEAR AND FAR IN A FUN, FRIENDLY ATMOSPHERE. VISIT OUR ANTIQUE SANTA DOMINGO MAHOGANY BAR THAT TRAVELED AROUND THE HORN IN THE 19TH CENTURY.

STARTERS

Chilled Seafood & Local Oysters

BAY SHRIMP COCKTAIL	\$11.95	PACIFIC OYSTERS* RAW ON THE HALF SHELL	\$17.95
DUNGENESS CRAB COCKTAIL (SEASONAL)	MKT PRICE		HALF DOZEN
PRAWN COCKTAIL	\$17.95	BAKED OYSTERS ROCKEFELLER	\$18.95
KUMAMOTO OYSTERS* - RAW ON THE HALF SHELL	\$17.95	PACIFIC OYSTERS, TOPPED WITH SPINACH,	HALF DOZEN
SERVED WITH MIGNONETTE	HALF DOZEN	CARLIC BUTTER, CREAM AND PARMESAN	
ASIAN KUMAMOTOS* -RAW ON THE HALF SHELL	\$18.95	BAKED OYSTERS DORÉ	\$18.95
TOPPED WITH TOBIKO CAVIAR,	HALF DOZEN	PACIFIC OYSTERS, TOPPED WITH A WHITE WINE,	HALF DOZEN
PONZU, LIME, SIRACHA		CARLIC BUTTER SAUCE, SCALLIONS	

PAIR YOUR OYSTERS WITH SPARKLING WINE OR CHAMPAGNE COCKTAILS

ROEDERER ESTATE BRUT, ANDERSON VALLEY 14

CANELLA BRUT ROSÉ OR CANELLA PROSECCO (SPLITS) 11.5

HOUSE APERITIF BELLINI: ROEDERER BRUT, CREME DE PECHE, DASH OF BITTERS 14

KIR ROYALE: ROEDERER BRUT, CREME DE CASSIS 14

More Appetizers...

SAUTÉED MUSHROOMS- GARLIC BREAD	\$11.95	SEARED AHI*	\$19.95
CALAMARI- TENDER STRIPS, TRIO OF DIPPING SAUCES	\$16.95	PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI,	
FRIED OYSTERS - LOCAL PACIFICS (6)	\$16.95	SUNOMONO SALAD	
FRIED IN CRACKER CRUMBS, WITH TARTAR SAUCE	HALF DOZEN	STEAMER CLAMS-	\$21.95
VEGETARIAN POLENTA SICILIANA-GRILLED POLENTA	\$17.95	ONE POUND SERVING, IN A WHITE WINE	
TOPPED WITH TOMATO SAUCE, OLIVE, ARTICHOKE, FETA		CARLIC BUTTER BROTH, CARLIC BREAD	

Soup & Salads

SEA GRILL SALAD-MIXED GREENS, AVOCADO,	\$16.95	HOUSE SALAD	\$8.95
BOILED EGG, TOMATO, CUCUMBER, RED ONION AND FETA CHEESE;		SEA GRILL CHOWDER	CUP \$8.00 / BOWL \$12.00
ADD GRILLED CHICKEN -	\$23.95	QUART OF CHOWDER (TO GO ONLY)	\$22.00
ADD PRAWNS -	\$27.95		



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.



SPLIT PLATE: \$7.00 COMES WITH A FULL ORDER OF SIDES

20% GRATUITY INCLUDED ON PARTIES OF 8 OR MORE

DINNER

ENTRÉES INCLUDE A FIRST COURSE OF DINNER SALAD OR OUR SIGNATURE CHOWDER, FRESH BAKED DINNER ROLLS, SAUTÉED SEASONAL VEGETABLES, AND, WITH THE EXCEPTION OF PASTA AND POLENTA; YOUR CHOICE OF BAKED POTATO, STUFFED BAKED POTATO, BASMATI RICE, FRESH CUT FRENCH FRIES OR HOUSE MADE POLENTA CAKE.

SALAD DRESSING CHOICES: HOUSE MADE RANCH, BLEU CHEESE, THOUSAND ISLAND OR VINAIGRETTE

Steaks

FILET MIGNON - 8 OZ. SERVED WITH SAUTÉED MUSHROOMS AND ONION RINGS	\$45.95
RIBEYE - 14 OZ. CHAR-GRILLED, SERVED WITH SAUTÉED MUSHROOMS AND HORSERADISH CREAM	\$41.95
PRIME RIB - SLOW ROASTED SERVED WITH AU JUS AND CREAMY HORSERADISH (PRESENTLY LIMITED TO FRIDAY & SATURDAY)	\$41.95
PRIME RIB OR RIBEYE COMBO- ADD YOUR CHOICE OF SCAMPI, BEER BATTERED PRAWNS OR SCALLOPS	\$51.95
STEAK AND LOBSTER - 16 OZ. LOBSTER TAIL AND AN 8 OZ. FILET MIGNON	MKT PRICE

Seafood

LOBSTER - 16 OZ. COLD WATER TAIL, BROILED AND SERVED WITH DRAWN BUTTER	MKT PRICE
ALASKAN KING CRAB LEGS - ONE POUND SERVING WITH DRAWN BUTTER	MKT PRICE
HALIBUT - (SEASONAL) - WILD ALASKAN HALIBUT, GARLIC WHITE WINE BUTTER SAUCE	MKT PRICE
PETRALE SOLE - FRESH, LOCAL SOLE, PAN-FRIED IN CRACKER CRUMBS OR GRILLED IN A LIGHT EGG BATTER WITH DORÉ SAUCE (CAN BE SEARED BATTERLESS UPON REQUEST)	\$33.95
SNAPPER AMANDINE - FLOURED AND GRILLED, BEURRE BLANC SAUCE, TOASTED ALMONDS	\$32.95
SEARED AHI - PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI, SUNOMONO SALAD	\$33.95
SCAMPI - JUMBO PRAWNS SAUTÉED IN GARLIC BUTTER WITH MUSHROOMS, SCALLIONS, SHERRY	\$35.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$35.95
SCALLOPS - FRESH LARGE SEA SCALLOPS; PAN SEARED IN GARLIC BUTTER WITH MUSHROOMS, CAPERS, TOMATOES	\$38.95
STEAMER CLAMS - ONE POUND SERVING IN A WHITE WINE GARLIC BUTTER BROTH, GARLIC BREAD	\$32.95
BAKED OYSTERS ROCKEFELLER - LOCAL PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN, FINISHED WITH BACON	\$31.95
FRIED OYSTERS - LOCAL PACIFICS, FRIED IN CORNMEAL AND CRACKER CRUMBS	\$28.95
SNAPPER PUTTANESCA - FRESH FILLET FLOURED, GRILLED, TOMATO, OLIVE, CAPER SAUCE	\$33.95
CALAMARI - A TENDER STEAK, PAN-FRIED, WITH A TRIO OF SAUCES	\$28.95
FISH AND CHIPS - BEER BATTERED LOCAL ROCK COD, FRESH CUT FRENCH FRIES	\$26.95
SEA GRILL FETTUCCHINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	\$29.95
DUNGENESS CRAB FETTUCCHINE (SEASONAL) - FRESH CRAB, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	MKT PRICE

Other

STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$29.95
VEGETARIAN POLENTA SICILIANA- HOUSE MADE POLENTA GRILLED AND TOPPED WITH TOMATO SAUCE, OLIVE, ARTICHOKE, ONION, FETA	\$28.95

Sides

FRESH CUT FRENCH FRIES	\$10.95
ONION RINGS - BEER BATTERED	\$12.95
GARLIC PARMESAN FRIES	\$12.95
TRUFFLE FRIES	\$13.95

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