



The Sea Grill

316 E STREET • OLD TOWN EUREKA, CA (707) 443-7187 TUESDAY - SATURDAY 4PM - 9PM

Appetizers

BAY SHRIMP COCKTAIL	\$9.95	VEGETARIAN POLENTA SICILIANA-POLENTA CAKES;	\$13.95
DUNGENESS CRAB COCKTAIL	MKT PRICE	TOMATO, OLIVE, ARTICHOKE SAUCE; TOPPED WITH FETA	
PAN FRIED OYSTERS - LOCAL PACIFICS (6)		CALAMARI- TENDER STRIPS, TRIO OF DIPPING SAUCES	\$14.95
PAN FRIED IN CRACKER CRUMBS, WITH TARTAR SAUCE	\$13.95	SEARED AHI*	
SAUTÉED MUSHROOMS	HALF DOZEN \$9.95	PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI, SUNOMONO SALAD	\$16.95

Dinner

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

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

Steaks

FILET MIGNON - 8 oz. SERVED WITH SAUTÉED MUSHROOMS AND ONION RINGS	\$38.95
RIBEYE - 14 oz. CHAR-GRILLED, SERVED WITH SAUTÉED MUSHROOMS AND HORSERADISH CREAM	\$36.95
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	\$69.95
ALASKAN KING CRAB LEGS - ONE POUND SERVING WITH DRAWN BUTTER	MKT PRICE
SALMON - WILD KING SALMON FILLET, LEMON DIJON DILL SAUCE	\$33.95
WILD ALASKAN HALIBUT - FILLET, OVEN BROILED, WITH A GARLIC BUTTER WHITE WINE SAUCE	\$32.95
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)	\$30.95
SNAPPER AMANDINE - FLOURED AND GRILLED, BEURRE BLANC SAUCE, TOASTED ALMONDS	\$27.95
SEARED AHI - PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI, SUNOMONO SALAD	\$30.95
SCAMPI - JUMBO PRAWNS SAUTÉED IN GARLIC BUTTER WITH MUSHROOMS, SCALLIONS, SHERRY	\$30.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$29.95
SCALLOPS - FRESH LARGE SEA SCALLOPS; PAN SEARED IN GARLIC BUTTER WITH MUSHROOMS, CAPERS, TOMATOES	\$31.95
PAN FRIED OYSTERS - LOCAL PACIFICS, PAN FRIED IN CRACKER CRUMBS	\$24.95
SNAPPER PUTTANESCA - FRESH FILLET FLOURED, GRILLED, TOMATO, OLIVE, CAPER SAUCE	\$27.95
CALAMARI - A TENDER STEAK, PAN-FRIED, WITH A TRIO OF SAUCES	\$25.95
FISH AND CHIPS - BEER BATTERED LOCAL ROCK COD, FRESH CUT FRENCH FRIES	\$21.95
SEA GRILL FETTUCCHINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	\$24.95
DUNGENESS CRAB FETTUCCHINE - FRESH CRAB, MUSHROOMS, SCALLIONS IN A PARMESAN CREAM SAUCE	MKT PRICE

Other

STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$25.95
VEGETARIAN POLENTA SICILIANA- HOUSE MADE POLENTA CAKES SERVED WITH A TOMATO, OLIVE, ARTICHOKE SAUCE; FETA	\$24.95

Sides & Salads

SEA GRILL CHOWDER	CUP \$7 / BOWL \$9.50 / QUART \$18	FRESH CUT FRENCH FRIES	\$6.95
HOUSE SALAD	\$7.95	ONION RINGS - BEER BATTERED	\$6.95

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: \$5.00 COMES WITH A FULL ORDER OF SIDES

18% GRATUITY INCLUDED ON PARTIES OF 8 OR MORE