

# The Sea Grill

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## Chilled Seafood and Local Oysters

DUNGENESS CRAB COCKTAIL	MKT PRICE
BAY SHRIMP COCKTAIL	\$8.95
JUMBO PRAWN COCKTAIL	\$15.95
KUMAMOTO OYSTERS* - RAW ON THE HALF SHELL, SERVED WITH MIGNONETTE	\$15.95 HALF DOZEN
PACIFIC OYSTERS*, RAW ON THE HALF SHELL	\$14.95 HALF DOZEN
CAVIAR KUMAMOTOS* LOCAL, RAW, ON THE HALF SHELL TOPPED WITH CRÈME FRAICHE AND BLACK TOBIKO CAVIAR OR WASABI TOBIKO CAVIAR	\$17.95 HALF DOZEN
BAKED OYSTERS ROCKEFELLER LOCAL PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN, FINISHED WITH BACON	\$16.95 HALF DOZEN

## Entrees

\* ASK YOUR SERVER ABOUT DAILY SPECIALS \*

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 AND POLENTA, YOUR CHOICE OF RICE PILAF, BAKED POTATO, STUFFED BAKED POTATO, OR FRESH CUT FRENCH FRIES

ALASKAN KING CRAB LEGS ONE POUND, SERVED WITH DRAWN BUTTER	MKT PRICE
WILD ALASKAN HALIBUT FILLET, OVEN BROILED AND SERVED WITH A GARLIC BUTTER WHITE WINE SAUCE	\$32.95
WILD KING SALMON FILLET, PAN SEARED AND SERVED WITH A WITH LEMON DIJON DILL SAUCE	\$32.95
MAHI MAHI CHAR GRILLED HAWAIIAN FILLET, SERVED WITH CREAMY MACADAMIA NUT SAUCE	\$29.95
DUNGENESS CRAB FETTUCCINE 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
STEAMER CLAMS MANILA CLAMS IN A WHITE WINE GARLIC BUTTER BROTH WITH GARLIC BREAD	\$26.95
BAKED OYSTERS ROCKEFELLER LOCAL PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN, FINISHED WITH BACON	\$26.95
VEGETARIAN POLENTA SICILIANA HOUSE MADE POLENTA CAKES SERVED WITH A TOMATO, OLIVE, ARTICHOKE SAUCE; TOPPED WITH FETA	\$23.95



NOT ALL INGREDIENTS ARE STATED ON MENU. PLEASE INFORM YOUR SERVER OF ANY



FOOD ALLERGIES BEFORE PLACING YOUR ORDER.