



The Sea Grill

CHRISTMAS SPECTACULAR

THREE COURSE MENU

choose one appetizer, entrée, and dessert

APPETIZERS

The Sea Grill Chowder, lobster, shrimp, clams, smoked bacon

Mixed Baby Greens, shaved Paffenroth Gardens vegetables, lemon vinaigrette

Acorn Squash Salad, chicory, cherries, walnuts

Selection of East and West Coast Oysters, cocktail sauce, classic mignonette*

ENTRÉES

Jumbo Lump Crab Cakes, stone-ground mustard sauce

Grilled Skuna Bay Salmon, roasted sunchokes, grapes, swiss chard, caper-raisin purée

Housemade Linguine with Lobster, lemon, black pepper

Flash-Seared Nantucket Bay Scallops, black truffle potato purée

Grilled Certified Black Angus Filet Mignon, roasted fingerling potatoes, braised greens, red wine jus*

DESSERTS

The Sea Grill Key Lime Pie, angostura bitters glaze, fresh cream

Steamed Valrhona Chocolate Pudding, Valrhona chocolate sauce, pistachio ice cream

Apple Crisp, spiced apple ice cream, salted caramel

Baked Nutella Ganache, cocoa nib ice cream, chocolate streusel crumbs, banana purée

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



The Sea Grill

WINES

CHAMPAGNE/SPARKLING

- Prosecco, Mionetto NV **15.**
- Rose, Scharffenberger, Brut NV **16.**
- Champagne, Piper-Heidsieck, Brut NV **20.**
- Champagne, Veuve Clicquot, Brut NV **24.**

WHITE

- Pinot Grigio, Anterra **15.**
- Chardonnay, Frogs Leap **18**
- Sauvignon Blanc, Framingham **16.**
- Chardonnay, "Patina," Au Bon Climat **17.**
- Sancerre, Domaine Fournier **18.**
- Chablis, Patrick Piuze **19.**

ROSÉ

- Cotes de Provence, Hecht & Bannier **16.**

RED

- Malbec, Doña Paula **14.**
- Coté du Rhone, Patrice Magni **15.**
- Merlot, "Patina," Au Bon Climat **16.**
- Pinot Noir, "Patina," Au Bon Climat **17.**
- Zinfandel, Prisoner **18.**
- Cabernet Sauvignon, Raymond Sommelier Select **16.**
- Cabernet Sauvignon, Dry Creek Vineyards **18.**

SPECIALTY COCKTAILS

- Blood Orange Bellini
Mionetto Prosecco, Solerno liqueur, blood orange **15.**
- Pear Pleasure
Tito's Vodka, pear liqueur, lemon **15.**
- Mistletoe Margarita
Jose Cuervo Tradicional, pomegranate liqueur, elderflower **16.**
- Cucumber-Basil Gimlet
Hendricks Gin, Cucumber, basil, lime **16.**

THE CLASSICS

- Martini
Grey Goose/ Ketel One/ Hendricks/ Tanqueray
Choice of: Italian Cerignola olives stuffed
with imported Gorgonzola cheese, twist or onions **18.**
- Manhattan
Bulleit Bourbon, Carpano Antica, cranberry bitters **17.**
- Cosmopolitan
Belvedere, Cointreau, fresh lime juice **16.**
- Bloody Mary
Our signature recipe, featuring Ketel One Vodka **15.**

BEERS 9.

- Abita Light, Louisiana
- Stella Artois Pilsner, Belgium
- Heineken Lager, Netherlands
- Goose Island IPA, Illinois
- Brooklyn Lager, New York
- Angry Orchard Hard Apple Cider, New York
- Sierra Nevada Pale Ale, California