

THE SEA FIRE GRILL

RAW BAR

SEAFOOD SAMPLER

2 OYSTERS / 2 SHRIMP / 2 CLAMS / ½ LOBSTER

Per Person

CHILLED LOBSTER 1 ¼ LBS

PRESERVED LEMON AIOLI

DAILY SELECTION OF EAST & WEST COAST OYSTERS

PINK PEPPERCORN MIGNONETTE / COCKTAIL SAUCE

COLOSSAL SHRIMP

TRADITIONAL COCKTAIL SAUCE

LONG ISLAND LITTLE NECK CLAMS

SWEET HERB VINEGAR

CRAB MEAT COCKTAIL

SMOKED FISH PLATE

SMOKED STURGEON / SALMON PASTRAMI / PAPRIKA CURED BLACK COD / SMOKED TROUT /
CRÈME FRAÎCHE / PICKLES / BLINIS

HAMACHI CRUDO

DASHI / ORAGNE / POMEGRANATE / SEAWEED SALAD

SALMON CEVICHE

ROASTED CORN / CUCUMBER / FRESH SEAWEED / SALMON CAVIAR

CAVIAR

KAVIARI TRANSMONTANUS WHITE STURGEON

DARK GREY / SOFT & FIRM TEXTURE / FRESH WALNUT CHARM / GOOD LENGTH

KAVIARI KRISTAL GOLD SELECTION-LOVE STURGEON

GOLD WITH GREY FLASHES / COMPACT BRIGHTNESS / SUBTLE TASTE / ALMOND FINISH

KAVIARI OSCIETRE PRESTIGE-RUSSIAN STURGEON

AMBER GRAINS / REGULAR SIZE / SMOOTH BRONZE REFLECTION / MARINE FRAGRANCES /
SLIGHTLY SALTY & NUTTY / LONG FINISH

CAVIAR SERVICE: BOILED EGG WHITES / EGG YOLK / RED ONION / TARRAGON CRÈME FRAÎCHE / WARM BLINIS

APPETIZERS

BIBB LETTUCE SALAD

BOURSIN CHEESE / CANDIED PECANS / DRIED CRANBERRIES / BALSAMIC DRESSING

BEEF SALAD

ROASTED BEETS / GOAT CHEESE MOUSSE / FOCACCIA CHIPS / CANDIED PISTACHIOS

GRILLED CALAMARI

EXTRA VIRGIN OLIVE OIL / LEMON / GARLIC

CHILLED LOBSTER SALAD

AVOCADO / CUCUMBER / HEARTS OF PALM / GRAPEFRUIT / LIME

HEIRLOOM TOMATO SALAD

STRACCIATELLA CHEESE / MARCONA ALMONDS / BALSAMIC & BASIL DRESSING

OYSTERS ROCKEFELLER ½ DOZEN

SPINACH / PARMESAN / PERNOD

STEAK TARTARE

TRADITIONAL FILET MIGNON / AROMATIC HERBS SAUCE / QUAIL EGG

*ADD CAVIAR 25

TARTARE DUO

SCOTTISH SALMON / YELLOWFIN TUNA / CITRUS CRÈME FRAÎCHE

*ADD CAVIAR 25

IMPORTED BURRATA

MAINE LOBSTER / ENDIVES / CITRUS DRESSING

PAN ROASTED DRY BOAT SCALLOPS

CELERY ROOT PURÉE / CAVIAR BEURRE BLANC

JUMBO LUMP CRAB CAKE

RED PEPPER COULIS / TARTAR SAUCE / FRISÉE SALAD / CELERY ROOT REMOULADE

SPANISH OCTOPUS

ROMESCO / BABY POTATOES / CHERRY TOMATOES / KALAMATA OLIVES

LOBSTER BISQUE

LOBSTER MEAT / CROUTONS / PERNOD

THE SEA FRESH GRILL

FRESH CATCHES

SEASONALLY SOURCED SEAFOOD

ROASTED NOVA SCOTIA HALIBUT
LEMON GNOCCHI / FAVA BEANS / KALE CHIMICHURRI / BEURRE BLANC

BLACKENED MONTAUK SWORDFISH
GARDEN VEGETABLE CAPONATA

ORGANIC SCOTTISH SALMON
BLACK RICE / YOGURT HONEY MUSTARD SAUCE / DILL

#1 YELLOWFIN TUNA
STEAMED BOK CHOI / SESAME-SOY VINAIGRETTE

BLACK SEA BASS
WARM FARRO & VEGETABLE SALAD / CLAM & LEMON HERB SAUCE

ROASTED MEDITERRANEAN BRANZINO
ZUCCHINI JULIENNE / RED PEPPERS / RED WINE GINGER SAUCE

SQUID INK SPAGHETTI
FRESH MAINE LOBSTER

WHOLE MAINE LOBSTERS 2 LB. / 3 LB.
**STUFFED WITH CRAB MEAT*

ALASKAN KING CRAB LEGS
DRAWN BUTTER

SFG SURF & TURF
12 OZ. FILET MIGNON / 2 OZ. LOBSTER / 2 OZ. SHRIMP / 1 OZ. KING CRAB / RED WINE SAUCE
**ADD CAVIAR*

STEAKS AND CHOPS

ALL OF OUR MEATS ARE CHEF SELECTED .28 DAYS USDA DRY AGED PRIME BEEF CURED
IN OUR OWN AGING BOX

PORTERHOUSE FOR TWO 36 OZ.

FILET MIGNON 12 OZ.

BONE IN NY STRIP 20 OZ.

BONE IN RIBEYE 20 OZ.

RACK OF COLORADO LAMB (3PC)
ROSEMARY JUS / BROCCOLI RABE

BELL & EVANS FARM RAISED CHICKEN
WILD RICE / QUINOA / ASPARAGUS / ZUCCHINI / LEMON OREGANO SAUCE

SIDES

HERB FRIES

SHISHITO PEPPERS

CREAM OF SPINACH
PARMESAN CHEESE

COUSCOUS
KING CRAB / RED PEPPERS

SAUTEED MIXED MUSHROOMS
TRUFFLE CREAM / HERBS

SAUTEED GREEN BEANS
ROASTED TOMATOES / GARLIC

TRUFFLE MASHED POTATOES

ROASTED GARLIC / PARMESAN CHEESE

BRUSSEL SPROUTS

SWEET & SPICY MARCONA ALMONDS

BROCCOLI HASH BROWN
SWISS CHEESE / CARAMELIZED ONIONS

GRILLED JUMBO ASPARAGUS
SALT / PEPPER / OLIVE OIL

LOBSTER MAC & CHEESE
SWISS / CHEDDAR / PARMESAN