

THE S F G  
LUNCH MENU

APPETIZERS

**JUMBO LUMP CRAB CAKE**

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

**OYSTERS ROCKEFELLER ½ DOZEN**

SPINACH / PARMESAN / PERNOD

**IMPORTED BURRATA**

MAINE LOBSTER / ENDIVES / CITRUS DRESSING

**PAN ROASTED SCALLOPS**

CELERY ROOT / CAVIAR BEURRE BLANC

**GRILLED CALAMARI**

EXTRA VIRGIN OLIVE OIL / LEMON / GARLIC

**SPANISH OCTOPUS**

ROMESCO / BABY POTATOES / CHERRY TOMATOES / KALAMATA OLIVES

**LOBSTER BISQUE**

LOBSTER MEAT / CROUTONS

**HAMACHI CRUDO**

DASHI / ORANGE / POMEGRANATE / SEAWEED SALAD

**SALMON CEVICHE**

ROASTED CORN / CUCUMBER / FRESH SEAWEED / SALMON CAVIAR

SALADS

**BIBB LETTUCE**

BOURSIN CHEESE / CANDIED PECANS / DRIED CRANBERRIES / BALSAMIC

**BEET SALAD**

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

**HEIRLOOM TOMATO SALAD**

STRACCIATELLA CHEESE / MARCONA ALMONDS / BALSAMIC & BASIL DRESSING

**CHILLED LOBSTER SALAD**

AVOCADO / CUCUMBER / HEARTS OF PALM / GRAPEFRUIT / LIME

**CLASSIC CHICKEN CAESAR SALAD**

GARLIC CROUTONS / PARMESAN CHEESE

**SHRIMP SALAD (3 PC)**

MESCLUN / BALSAMIC VINAIGRETTE

**STEAK SALAD**

SLICED NY STRIP / PORT REDUCTION / MESCLUN SALAD

**FRESH TUNA NIÇOISE**

MESCLUN / HARICOTS VERT / OLIVES / POTATOES / CHERRY TOMATOES / BOILED EGG

SANDWICHES

**LOBSTER ROLL**

TOP LOADER / HERB FRIES / DILL PICKLES

**GRILLED SWORDFISH CLUB**

AVOCADO / SMOKED BACON / LEMONAIOLI / CHIPS / DILL PICKLES

**ATLANTIC SALMON BURGER**

CITRUS AIOLI / CHIPS / DILL PICKLES

**USDA PRIME SIRLOIN**

CIABATTA / CARAMELIZED ONIONS / AMERICAN CHEESE / HERB FRIES

**FOUR MUSHROOM BURGER**

USDA PRIME DRY-AGED BEEF / SHIITAKE, OYSTER, PORTOBELLO, CREMINI MUSHROOM BLEND / TALEGGIO CHEESE / BLACK TRUFFLE CRÈME FRAICHE SAUCE

**SFG BURGER**

USDA PRIME DRY-AGED BEEF / CARAMELIZED ONIONS / AMERICAN CHEESE / SPICY MAYO / HERB FRIES

THE SEA FIRE GRILL

LUNCH MENU

RAW BAR

**CHILLED LOBSTER** 1 ¼ LB.  
PRESERVED LEMON AIOLI

**DAILY SELECTION OF EAST & WEST COAST OYSTERS**  
PINK PEPPERCORN MIGNONETTE / COCKTAIL SAUCE

**COLOSSAL SHRIMP**  
TRADITIONAL COCKTAIL SAUCE

**LONG ISLAND LITTLENECK CLAMS**  
SWEET HERB VINEGAR

FRESH CATCHES  
SEASONALLY SOURCED SEAFOOD

**BLACKENED MONTAUK SWORDFISH**  
GARDEN VEGETABLE CAPONATA

**ORGANIC SCOTTISH SALMON**  
BLACK RICE / YOGURT HONEY MUSTARD SAUCE / DIL

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

**#1 YELLOWFIN TUNA**  
SESAME-SOY VINAIGRETTE / BOK CHOY

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

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

**SQUID INK SPAGHETTI**  
FRESH MAINE LOBSTER

**WHOLE MAINE LOBSTER**  
*\*STUFFED WITH CRABMEAT 20*

STEAKS AND CHOPS

USDA PRIME, DRY AGED IN OUR OWN AGING BOXES

**PORTERHOUSE FOR TWO**

**BONE IN RIBEYE** 20 OZ.

**BONE IN JUNIOR NY STRIP** 14 OZ.

**PETITE FILET MIGNON** 8 OZ.

**RACK OF COLORADO LAMB (3PCS)**  
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