



SHELLFISH SELECTIONS

CHILLED SHELLFISH PLATTERS

Collection of chilled shellfish including lobster, jumbo lump crab meat, oysters, clams, jumbo shrimp, ceviche

APPETIZER 45. GRAND 85. ROYALE 110.

OYSTERS DAILY SELECTION 3.75 EA

Selection of East and West Coast oysters, ginger-scallion mignonette **22.**

Blue Island clams **2.75 ea**

Chilled Maine lobster **19. per half**

Jumbo lump crab meat **17. per order**

Jumbo shrimp **5. ea**

WINTER PRIX-FIXE MENU \$79.

FIRST COURSE SELECTIONS

Daily soup

Chilled oysters, verjus granité

Maryland crab salad, avocado, lemon-caper olive oil

SECOND COURSE SELECTIONS

Yellowfin tuna tartare, Fuji apple, wabasi-miso vinaigrette

Nantucket bay scallops, roasted garlic mashed potatoes

Terrine of Berkshire pork and Hudson Valley foie gras, Crimson pear, seckel pear mostarda

ENTRÉE SELECTIONS

Jumbo lump crab cake, stone-ground mustard sauce

Butter poached Maine lobster, cauliflower purée, shaved Brussels sprouts, Port jus

Grilled 28-day dry-aged prime rib-eye, wilted watercress, fingerling potatoes Lyonnaise, red wine jus

DESSERT SELECTIONS

The Sea Grill key lime pie, Angostura bitters glaze, fresh cream

Warm chocolate steamed pudding, Valrhona chocolate sauce, pistachio ice cream

Spiced pumpkin cheesecake, candied pecans, maple cream

Four course wine pairing 18.

FIRST COURSES

Daily vegetable soup **14.**

Sea Grill chowder, smoked bacon, lobster, shrimp, clams **16.**

Select baby lettuce salad, Honeycrisp apple, fresh herbs, Champagne vinaigrette **15.**

Roasted baby beets, mâche, toasted walnut vinaigrette **17.**

Yellowfin tuna tartare, Fuji apple, wabasi-miso vinaigrette **17.**

Chilled Maryland crab meat, avocado, citrus-tarragon aioli **18.**

Steak tartare, quail egg, citrus-fennel salad, truffle vinaigrette **18.**

Smoked Atlantic salmon, Calvados aioli, American Sturgeon caviar **18.**

Terrine of Berkshire pork and Hudson Valley foie gras, Crimson pear, Seckel pear mostarda **22.**

MAIN COURSES

1 ½ lb. Butter poached Maine lobster, cauliflower purée, Brussels sprouts, black truffles from Provence, Port jus **48.**

Casco bay cod a la Plancha, pear-parsnip purée, Brussels sprouts, Cabernet wine sauce **38.**

Jumbo lump crab cakes, stone-ground mustard sauce **39.**

Nantucket Bay scallops, roasted garlic mashed potatoes **46.**

Grilled Berkshire rack of pork, creamy polenta, smoked bacon, yellow wax beans **36.**

Misty Knoll Farms chicken breast, smoked country ham, beluga lentils, foie gras, confit of root vegetables **36.**

Grilled 28-day dry-aged prime rib-eye, wilted watercress, fingerling potatoes Lyonnaise, red wine jus **48.**

GRILLED OR PLANCHA SPECIALTIES

Served with wilted spinach, warm white bean-saffron vinaigrette

New Zealand king salmon **42.**

Mediterranean branzino **38.**

Yellowfin tuna **38.**

TABLE SHARES

Lobster macaroni and cheese **16.**

Brussels sprouts, black truffle butter **15.**

Portobello fries, ponzu dipping sauce **15.**

Roasted garlic and golden potato purée **12.**

Delicata squash, sage, balsamic brown butter **12.**

Service Fee: When there is a party of five (5) or more an automatic service fee of 18% is added to the bill and distributed to the service staff.

www.theseagrillnyc.com

Sea Grill Dinner
Executive Chef Jawn Chasteen