



SUSHI AND SASHIMI

INDIVIDUAL PIECES

Shrimp **4.50 per piece**

Striped bass, fluke **4.75 per piece**

Salmon **5. per piece**

Yellowfin tuna **5.50 per piece**

Hamachi, kanpachi **5.75 per piece**

SUSHI ROLLS

Sea Grill roll **18.**

Fried oyster roll **18.**

CHEF'S DAILY SPECIAL 45.

Yellowfin tuna, hamachi, kanpachi sashimi, Sea Grill roll

SUSHI & SASHIMI PLATTER 37.

Yellowfin tuna, hamachi, salmon, striped bass, fluke,
crab avocado roll, spicy tuna roll

SUSHI PLATTER 37.

Yellowfin tuna, hamachi, salmon, striped bass, fluke,
shrimp, crab avocado roll, spicy tuna roll

SASHIMI PLATTER 39.

Yellowfin tuna, hamachi, hiramasa, salmon, striped bass, fluke

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**

FIRST COURSES

Daily soup **14.**

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

Select baby lettuce salad, Fuji apple,
fresh herbs, mustard vinaigrette **15.**

Roasted beets, rucola, toasted walnuts,
gorgonzola cheese, citrus vinaigrette **17.**

Grilled calamari, spaghetti squash, black olive tapenade **16.**

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

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

Romaine hearts à la "Caesars", fried oysters, Gribiche sauce **16.**

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

Jumbo lump crab cakes, stone-ground mustard sauce **22.**

MAIN COURSES

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

Casco Bay cod a la Plancha, pear-parsnip purée,
Brussels sprouts, Cabernet wine sauce **36.**

Grilled swordfish, Spanish chorizo-butter bean ragoût **38.**

Gulf of Maine lobster salad, Crimson pear, arugula, haricot vert, fennel **39.**

Grilled Gulf of Mexico shrimp salad, napa cabbage, fennel, peas,
cucumber, carrot, radish, ginger-miso vinaigrette **32.**

Arborio risotto, wild mushrooms, Parmigiano-Reggiano cheese **32.**

Grilled Misty Knoll Farms chicken breast, warm arugula salad,
baby carrots, smoked bacon, cranberry vinaigrette **29.**

Grilled 28-day dry-aged prime rib-eye, wilted watercress,
fresh horseradish, fingerling potato Lyonnaise, Port jus **48.**

GRILLED OR PLANCHA SPECIALTIES

Served with wilted spinach, warm white bean-saffron vinaigrette

Wild ocean striped bass **35.**

Yellowfin tuna **36.**

Brittany dover sole **46.**

TABLE SHARES

Lobster macaroni and cheese **16.**

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

Brussels sprouts, black truffle butter **12.**

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 Lunch Menu
Executive Chef Jawn Chasteen