



CASUAL DINNER MENU

SOUPS AND STARTERS

CHEF'S DAILY CREATION 6.

FRENCH ONION SOUP

Provolone Cheese and Parmesan Croutons 7.

GAZPACHO

Chilled Tomato and Cucumber Soup 7.

CRAB CAKE

Guava, Jicama, Lime, Corn 15.

MEDITERRANEAN HUMMUS PLATE

Sesame Crisps, Marinated Kalamata Olives, Feta Cheese, Roasted Red Peppers 8.

CHILLED SHRIMP COCKTAIL 14.

BUTTERMILK FRIED CRISPY CALAMARI

Banana Peppers, Parmesan Cheese, Tomato and Basil Sauce 10.

AVOCADO AND TOMATO SALAD

Goat's Milk Feta, Red Onions 7.

TUNA TARTAR

Lemon Oil, Shallot, Wasabi 13.

SEAGATE HOUSE SALAD

Butter Lettuce, Hazelnuts, Oranges, French Beans, Herb Dressing 6.

ICEBERG WEDGE

Crumbled Gorgonzola, Cherry Tomatoes, Crumbled Bacon, Blue Cheese Dressing 8.

OYSTERS

East and West Coast, Cocktail Sauce, Mignonette 4. each

ENTREE SALADS

CLASSIC CAESAR SALAD 7.

(Add Chicken or Shrimp 6.)

JUMBO LUMP CRAB STUFFED AVOCADO SALAD

Mixed Greens, Seasonal Fruit, Blueberry Vinaigrette 18.

SANDWICHES

(All Sandwiches are Served on Toasted Corn Dusted Kaiser Unless Specified, with French Fries, Sweet Potato Fries or Fresh Fruit)

NEW ENGLAND LOBSTER ROLL

Pickled Red Onion, Marjoram, Maine Lobster 27.

CRAB CAKE SANDWICH

Cole Slaw, Caper Remoulade, Crab Fries 17.

10 OZ. SEAGATE SIRLOIN BURGER

Choice of Cheese, Grilled Onions, Sautéed Mushrooms 13.

ENTREES

PETITE FILET MIGNON

6 oz. Roasted Potatoes, Steamed Asparagus, Béarnaise 29.

BACON WRAPPED MEATLOAF

Mashed Potatoes, Glazed Carrots, Mushroom Gravy 23.

PAN ROASTED LOCAL SNAPPER

Lobster Yucca Hash, Mushroom Puree, Hearts of Palm 28.

MUSSEL FRITES

Oven Dried Tomatoes, Roasted Garlic, Grilled Baguette 21.

HARVEST VEGETABLE GARGANELLI

Seasonal Farm Vegetables, Herbs, Tomato Saffron Sauce 17.

ROASTED CHICKEN BREAST

Celery Root, Braised Radishes, Carrots, Marsala Jus 24.

ROASTED SCALLOPS

Squash Puree, Glazed Turnips, Apple Braised Pork Belly 29.

SOY AND HONEY MARINATED CHILEAN SEA BASS

Wild Mushroom Fricassee, Tomatoes, Asparagus 39.

FENNEL AND CORIANDER CRUSTED TUNA

Romesco, Grilled Avocado, Baby Pepper Confit 26.

GRILLED SALMON

Oven Dried Tomato Couscous, French Beans, Whole Grain Mustard 25.

MAINE LOBSTER TAGLIATELLE

Arugula, Herbs, Cherry Tomato Jus 27.