



BRUNCH MENU

RAW/ CHILLED BAR

OYSTERS* GF

HALF DOZEN 20 FULL DOZEN 40
Served with strawberry vinaigrette, a wine vinaigrette, and a horseradish on the side

EASTERN CANADA*

Firm and plump, with a mild flavor that is slightly briny and sweet. Smaller in size but big in flavor

MID ATLANTIC*

The flavors tend to be more on the sharper side and can have hints of seaweed.

SEAFOOD TOWERS* GF

Oysters, tiger shrimp, lobster tail, snow crab, conch tartare, mussels, whole lobster (sea and ocean only)

THE GRAND SERVED 1-2 75
THE SEA SERVED 3-4 147
THE OCEAN SERVED 5-8 214

BLACK CAVIAR

PAIRED WITH WARM PANCAKES AND SILKY CREAM MOUSSE

ROYAL OSETRA 135
ROYAL IMPERIAL GOLD 225
PREMIUM WHITE STURGEON 99
DIAMOND GOLDEN OSSETRA 285

STARTERS

TIGER SHRIMP TEMPURA 20
Shrimp, tempura mix, vegetables, sweet wasabi sauce

VEGETABLE TEMPURA 15
Seasonal vegetables, Asian citrus sauce with sesame

BAKED OYSTERS 24
Fresh Oysters, baked to perfection with artichokes, spinach, lemon, cream, parmesan, mozzarella, and Panko crumbs

MIXED CEVICHE GF 24 🌶️
Octopus, shrimp, mussels, calamari, house-made tiger milk sauce, shallots, chives, citrus

CRUNCHY CUCUMBERS 14 🌶️🌿
Cucumber, Yuzu, pine nuts, sesame oil, soy sauce

COCKTAIL SHRIMP GF 23 🌶️
Jumbo Tiger shrimp, Chef's signature cocktail sauce, chili pepper

SOUPS

BOUILLABAISSE FRENCH SOUP 32
Half of lobster tail, shrimp, mussels, seasonal fish, scallops, calamari, tomato, onion, garlic

TOM KHA SOUP GF 24 🌶️
Shrimp, scallops, mussels, mushrooms, cherry tomatoes, lemongrass, lime, coconut milk, cilantro, served with rice

SALADS

CAESAR SALAD* 14
Tender romaine, croutons, cherry tomatoes, quail eggs. Caesar dressing: egg yolk, capers, anchovies

GREEK SALAD GF 15
Tomato, cucumber, bell pepper, radish, onion, Kalamata olives, Feta cheese, mint, Citrus Vinaigrette

BRUNCH FEAST

SHRIMP AND GRITS WITH BLUE CRAB 29
Shrimp, blue crab meat, grits, bell pepper, celery, onion, creamy sauce

LOBSTER ROLL 44
Lobster meat, lemon, green mix, served in a buttered roll with French fries, and creamy sauce

WAFFLE AND BERRIES 12
House-made waffles, seasonal berries, maple syrup, whipped cream

WINGS AND WAFFLE 16
Korean-style chicken wings with sweet chili, ginger, garlic, and soy sauce, served with syrup, and a house-made waffle

CHEF'S SPECIALS

MEANT TO BE SHARED BY 2

SEA GRILL PLATTER GF 179
King crab 16 oz, 1 whole lobster, 4 tiger shrimp, 4 langoustines, garlic butter

SALT-BAKED BRANZINO GF 114
Whole large branzino, baked in salt. Served with sautéed vegetables and golden butter-caper sauce

PASTA ALLA RUOTA 102
Home-made pasta, cooked in cheesy creamy sauce, served in a whole wheel of Parmigiano Reggiano, topped with fresh truffles

SIDES

ASPARAGUS 11
BROCCOLINI 10
GARLIC BREAD 5
3 EGGS ANY STYLE 12
GRITS WITH CHEESE 10
SAUTÉED VEGETABLES 11
TRUFFLE FRENCH FRIES 16

ADD ON

SHRIMP STUFFED SALMON 10 OZ 28
KING CRAB LEGS 16 OZ 105
GARLIC SAUTÉ SHRIMP 17
LAMB CHOPS* 12 OZ 41
6 OZ LOBSTER TAIL 25
BACON 10

GF GLUTEN FREE

🌿 VEGETARIAN

🌶️ SPICY TOUCH

*ITEMS ARE SERVED RAW OR UNDERCOOKED, OR CONTAIN (OR MAY CONTAIN) RAW OR UNDERCOOKED INGREDIENTS CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.
20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 AND MORE. SEPARATE CHECKS ARE NOT AVAILABLE FOR GROUPS OF 8 OR MORE.

MIMOSAS

CLASSIC MIMOSA 14
SPARKLING WINE WITH FRESHLY SQUEEZED
ORANGE JUICE

CUCUMBER CHARTREUSE 16
SPARKLING WINE WITH FRESH CUCUMBER JUICE,
FACCIO CHARTREUSE, AND THAI BITTERS

STRAWBERRY LIMONCELLO 15
SPARKLING WINE WITH FRESH STRAWBERRY,
LIMONCELLO, AND PEYCHAUD BITTERS

YUZU CHERRY 16
SPARKLING WINE WITH YUZU JUICE, MARASCHINO
LIQUEUR, AND CITRUS TRINITY BITTERS

LYCHEE ROYALE 16
SPARKLING WINE WITH LICI LI LIQUEUR AND
HOUSE-MADE LYCHEE PUREE

COCKTAILS

SPRITZ OF THE DAY 18
PROSECCO WITH YOUR CHOICE OF APEROL,
CAMPARI, OR ST. GERMAIN

BARCELONA SANGRIA 18
TRADITIONALLY MADE SANGRIA. ASK YOUR
SERVER WHAT TODAY'S SANGRIA IS

BLOODY MARY 20
HOUSE-MADE BLOODY MARY MIX. ASK FOR IT
SPICY!!!

ESPRESSO MARTINI 18
CHOICE OF LIQUOR, BORGHETTI ESPRESSO
LIQUEUR, FRANGELICO, CHOCOLATE BITTERS

CHAI MANHATTAN 18
RYE WHISKEY, CHAI-INFUSED ANTICA SWEET
VERMOUTH, TABACCO BITTERS

SEA GRILL LUXURY BRUNCH BUFFET

Our buffet includes all items listed on the menu below; however, selections may vary or
change based on seasonal availability and exclusive product sourcing

For groups of 20 or more, we recommend Family-Style service (choose up to 15 items).

Price: \$85 per person

A 20% gratuity will be added to support our server team.

SOUPS, SALADS & APPETIZERS

- TIGER SHRIMP TEMPURA
- VEGETABLE TEMPURA
- OCTOPUS CARPACCIO
- CRAB CROQUETTES
- HERB LAMB CHOPS
- BAKED OYSTERS
- BAKED OYSTERS
- TOM KHA SOUP
- CAESAR SALAD
- GREEK SALAD
- CHEESE TOWER
- CEVICHE
- DESSERT SELECTION
- FRESH FRUITS

HOT BRUNCH FAVORITES

- BLUE CRAB WITH CAJUN SPICE
- SALMON IN SAFFRON SAUCE
- CRAWFISH IN ASIAN SAUCE
- BEEF WITH VEGETABLES
- SEASONAL VEGETABLES
- CHICKEN CROISSANTS
- BABY POTATOES
- CHICKEN WINGS
- SHRIMP & GRITS
- SALMON PASTA
- SEAFOOD RICE
- MUSSELS
- WAFFLES
- OMELET
- SAUSAGE
- BACON
- EGGS

SUSHI & COLD SELECTIONS

- SEAFOOD TOWER: OYSTERS, SHRIMP, LOBSTER TAILS, MUSSELS, CRAB LEGS
- VARIETY OF ROLLS, SASHIMI & NIGIRI
- OYSTERS WITH BLACK CAVIAR
- CRUNCHY CUCUMBERS
- SALMON BRUSCHETTA
- SEAWEED SALAD