



LUNCH MENU

OYSTERS* GF

HALF DOZEN 20 FULL DOZEN 40

Served with strawberry vinaigrette, a wine vinaigrette, and horseradish on the side

EASTERN CANADA*

Firm and plump—mildly briny with a clean, slightly sweet finish

NORTH CAROLINA*

Fresh, bright, and balanced—mild salinity with a clean, slightly sweet finish

MID ATLANTIC*

Bold and briny—sharper flavor with subtle seaweed notes.

CHEF'S SELECTION*

Rotating premium oysters—unique varieties selected weekly for quality and flavor

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 blini and silky cream mousse

ROYAL OSETRA 125

ROYAL IMPERIAL GOLD 205

SALADS AND SOUPS

CAESAR SALAD* 16

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

GREEK SALAD GF 16

Tomato, cucumber, bell pepper, radish, onion, Kalamata olives, feta cheese, mint, citrus vinaigrette

CRAB SALAD 22

Blue crab, arugula, tobiko, butter-toasted panko, finished with a citrus yuzu emulsion

TOM KHA SOUP GF 28

Shrimp, scallops, mussels, mushrooms, cherry tomatoes, lemongrass, lime, coconut milk, cilantro, served with rice on the side

SOUP OF THE DAY 14

STARTERS

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 29 🌶️

Jumbo Tiger shrimp, Chef's signature cocktail sauce, chili pepper

MUSSELS 19

Mussels in white wine with parsley, garlic, butter, olive oil, chili, and Kalamata olives, garlic baguette

MAIN

SHRIMP AND GRITS WITH BLUE CRAB 29

Shrimp, shredded blue crab, grits, bell pepper, celery, onion, Cajun creamy sauce

LOBSTER ROLL 44

Lobster meat, lemon, spring mix salad, served in a buttered roll with French fries and creamy sauce

CHICKEN SANDWICH 22

Grilled chicken, tomato, cucumber, red onion, capers, lettuce, and chili garlic aioli, served on a buttery croissant-style bun with French fries and a spring mix salad.

HERB LAMB CHOPS* GF 53

12 oz lamb chops, baby potato, pearl pop onion jam, chimichurri sauce

SALMON WITH RISOTTO 27

Perfectly baked Atlantic salmon served over creamy parsley risotto and finished with a delicate saffron cream sauce.

CHICKEN WINGS 18

Korean-style chicken wings with sweet chili, ginger, garlic, and soy sauce, served with French fries and spring mix salad

RIGATONI AL CHICKEN FANTASIA 26

Chicken, Rigatoni pasta, onion, garlic, demi-glace cream sauce, cherry tomatoes, bell pepper, and parsley

BEEF MEDALLIONS WITH MOREL* GF 58

6 oz filet mignon medallions, morel mushrooms, rosemary-infused baby potatoes, finished with a luscious cream demi-glace sauce

GF GLUTEN FREE

🌿 VEGETARIAN

🌶️ SPICY TOUCH

We appreciate your mindfulness in helping us minimize waste

*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.

2-HOUR TABLE LIMIT

A 20% GRATUITY WILL BE ADDED TO ALL CHECKS. 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 LICHILIQUEUR
AND
HOUSE-MADE LYCHEE PUREE

FRESHLY PRESSED JUICES

APPLE 10
ORANGE 10
CARROT 10
PINEAPPLE 10
GREEN POWER 12
(CARROT, CELERY, CUCUMBER, SPINACH & APPLE)
VITAMIN GLOW 10
(CARROT AND APPLE)
WATERMELON & PINEAPPLE 10

TEA AND COFFEE

LATTE 5
ESPRESSO 5
AMERICANO 5
CAPPUCCINO 5
BLACK TEACUP 5
BLACK TEA TEAPOT 12
MINT TEACUP 5
MINT TEA TEAPOT 12
JASMINE GREEN TEACUP 5
JASMINE GREEN TEA TEAPOT 12

SEA GRILL LUXURY LUNCH BUFFET

PRICE: \$46 PER PERSON
(BEFORE GRATUITY AND TAXES)

OUR LUNCH BUFFET INCLUDES ALL ITEMS LISTED ON THE MENU BELOW; HOWEVER, SELECTIONS MAY VARY OR
CHANGE BASED ON SEASONAL AVAILABILITY AND EXCLUSIVE PRODUCT SOURCING

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SALADS & APPETIZERS

- CRUNCHY CUCUMBERS
- SALMON BRUSCHETTA
- COCKTAIL SHRIMP
- SOUP OF THE DAY
- FRESH OYSTERS
- SEAWEED SALAD
- CAESAR SALAD
- GREEK SALAD
- CEVICHE
- SUSHI
- POKE

DESSERTS

- FRESH FRUITS
- CHEESE TOWER
- DESSERT SELECTION

HOT BRUNCH FAVORITES

- COCO CHAMPAGNE CHICKEN
- SALMON IN SAFFRON SAUCE
- CRAWFISH IN ASIAN SAUCE
- CRAB WITH OLD BAY SPICE
- BEEF PASTA BOLOGNESE
- CHICKEN CROISSANTS
- SAUTÉ VEGETABLES
- CHICKEN WINGS
- SHRIMP & GRITS
- SALMON PASTA
- SEAFOOD RICE
- MUSSELS
- SAUSAGE
- BACON

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