



FAMILY-STYLE PLATINUM MENU \$150

STARTERS AND SALADS

SEAFOOD TOWER
OYSTERS, SHRIMP, MUSSELS, OCTOPUS, LOBSTER TAIL
CHEESE TOWER
JUMBO LUMP CRAB CROQUETTE
MIXED CEVICHE
OCTOPUS, SHRIMP, MUSSELS, CALAMARI, SHALLOT,
CILANTRO, CITRUS
CAESAR SALAD
CRUNCHY CUCUMBER
BEEF CARPACCIO

ROLLS AND JAPANESE APPETIZERS

SAMURAI*
SPICY TUNA, AVOCADO, CRISPY ONION, TUNA SASHIMI, RICE, SPICY AIOLI, SESAME CITRUS EMBRACE, TOBIKO,
SCALLION, KOSHER YUZU SAUCE
MYSTIC OCEAN*
KING CRAB, SALMON, TUNA, TOBIKO, HAMACHI, JALAPEÑO, RICE, LIME, CHILI, GOLD, BLACK CAVIAR
CHEF'S SUCHI AND SASHIMI SET*
TUNA* | CHU-TORO* | O-TORO* | SALMON* |
| HAMACHI* | IKURA*

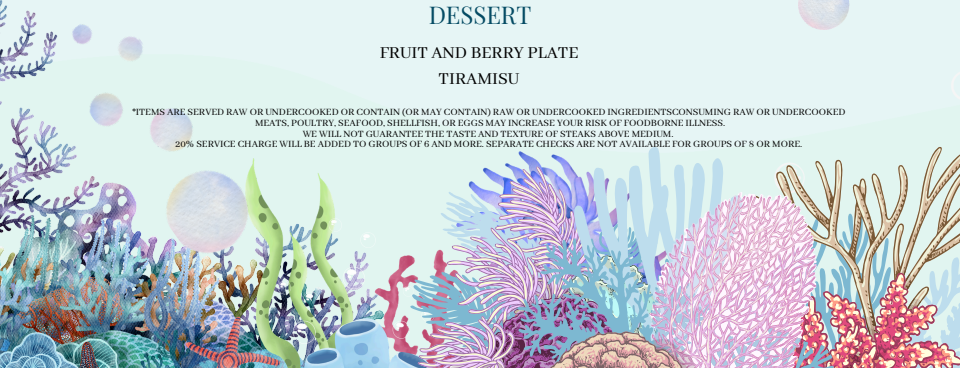
ENTREES

BEEF WELLINGTON WITH MASHED POTATO*
SALT-BAKED BRANZINO GF SERVED WITH SAUTÉED
VEGETABLES
LOBSTER FRUTTI DI MARE PASTA
LOBSTER TAIL, SHRIMP, SCALLOPS, MUSSELS, BLACK SQUID INK PASTA, RED
SAUCE, BASIL

DESSERT

FRUIT AND BERRY PLATE
TIRAMISU

*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.
WE WILL NOT GUARANTEE THE TASTE AND TEXTURE OF STEAKS ABOVE MEDIUM.
20% SERVICE CHARGE WILL BE ADDED TO GROUPS OF 6 AND MORE. SEPARATE CHECKS ARE NOT AVAILABLE FOR GROUPS OF 8 OR MORE.





FAMILY-STYLE GOLD MENU \$120

STARTERS AND SALADS

CHEESE TOWER
BEEF CARPACCIO* GF
SHRIMP & VEGETABLE TEMPURA
CRUNCHY CUCUMBER
BAKED OYSTERS
MIXED CEVICHE
OCTOPUS, SHRIMP, MUSSELS, CALAMARI, SHALLOT, CILANTRO, CITRUS
CAESAR SALAD

ROLLS AND JAPANESE APPETIZERS

MANGO SUNRISE * 23
SHRIMP TEMPURA, AVOCADO, MANGO, KANIKAMA, RICE, AND SPECIAL SAUCE.
SAMURAI * 22
SPICY TUNA, AVOCADO, CRISPY ONION, TUNA SASHIMI, RICE, SPICY AIOLI, SESAME CITRUS EMBRACE, TOBIKO,
SCALLION, KOSHER YUZU SAUCE
TACO ROLL 25
FRIED SHRIMP, AVOCADO, KANIKAMA, RICE, TOBIKO, PANKO, GREEN ONION, SPICY SAUCE, UNAGI SAUCE
YELLOWTAIL JALAPEÑO SASHIMI

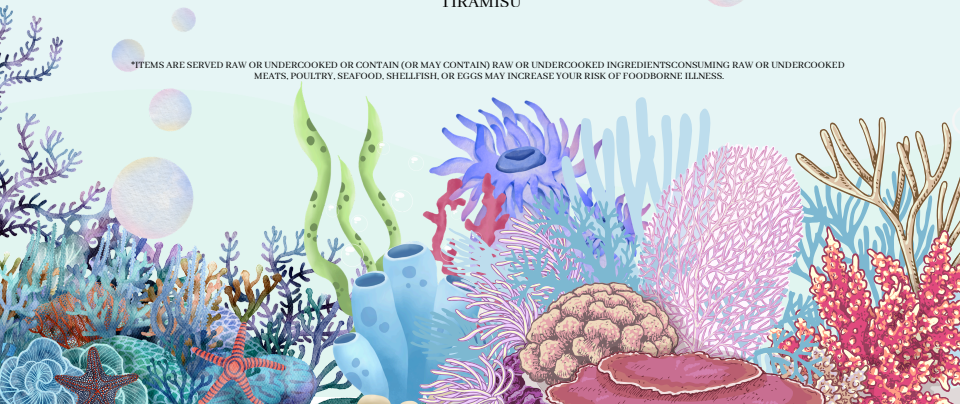
ENTREES

HERB-CRUSTED LAMB CHOPS WITH BABY POTATOES AND PEARL ONIONS
FILLETED* CHILEAN SEA BASS* GF WITH CELERY ROOT PUREE, BROCCOLINI

DESSERT

FRUIT AND BERRY PLATE
TIRAMISU

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FAMILY-STYLE SILVER MENU \$100

STARTERS AND SALADS

CAESAR SALAD*

FRESH OYSTERS*

SHRIMP AND VEGETABLE TEMPURA

BEEF CARPACCIO* GF

THIN SLICED FILET, PARMESAN, MUSTARD, KALAMATA SAUCE, ARUGULA, OLIVE OIL, BALSAMIC VINEGAR

ROLLS AND JAPANESE APPETIZERS

JAPANESE YELLOWTAIL JALAPENO*

THINLY SLICED YELLOWTAIL SASHIMI TOPPED WITH FRESH JALAPEÑOS, TOBIKO, AND A DRIZZLE OF WHITE TRUFFLE OIL, FINISHED WITH CITRUSY PONZU SAUCE FOR A BRIGHT, UMAMI-RICH BITE

TACO ROLL

FRIED SHRIMP, AVOCADO, KANIKAMA, RICE, TOBIKO, PANKO, GREEN ONION, SPICY SAUCE

SAMURAI* 22

SPICY TUNA, AVOCADO, CRISPY ONION, TUNA SASHIMI, RICE, SPICY AIOLI, SESAME CITRUS EMBRACE, TOBIKO, SCALLION, KOSHER YUZU SAUCE

ENTREES

RIGATONI AL BEEF FANTASIA

SLICED BEEF FILET, RIGATONI PASTA, ONION, GARLIC, DEMI-GLACE CREAM SAUCE, CHERRY TOMATOES, BELL PEPPER, AND PARSLEY

GRILLED SALMON

GRILLED 8 OZ SCOTTISH SALMON, TOPPED WITH TENDER SHRIMP AND SERVED MEDIUM-WELL OVER A CREAMY BED OF PARSLEY RISOTTO.

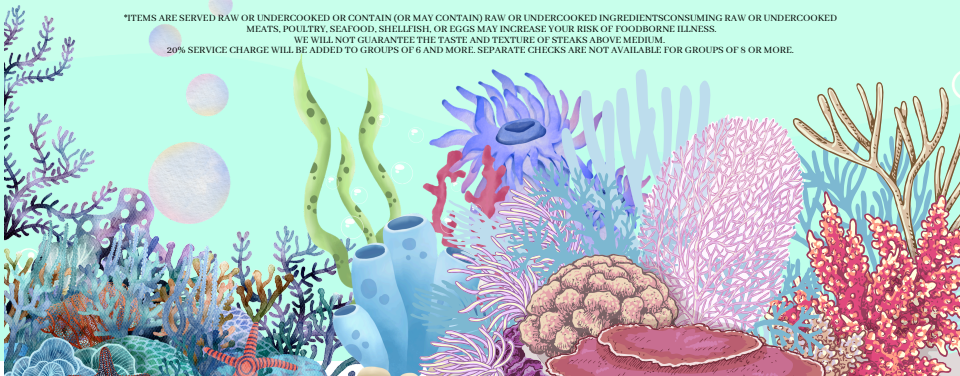
DESSERT

TIRAMISU

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PLATED DINNER GOLD MENU \$100

FIRST COURSE (CHOOSE ONE)

CAESAR SALAD*
GREEK SALAD

SECOND COURSE (CHOOSE ONE)

BAKED OYSTERS
WITH ARTICHOKE, SPINACH, LEMON, CREAM, PARMESAN, MOZZARELLA, AND PANKO CRUMBS
JAPANESE YELLOWTAIL JALAPENO*
THINLY SLICED YELLOWTAIL, SASHIMI TOPPED WITH FRESH JALAPEÑOS, TOBIKO, AND A DRIZZLE OF
WHITE TRUFFLE OIL, FINISHED WITH CITRUSY PONZU SAUCE FOR A BRIGHT, UMAMI-RICH BITE
BEEF CARPACCIO* GF
THIN SLICED FILET, PARMESAN, MUSTARD, KALAMATA SAUCE, ARUGULA, OLIVE OIL, BALSAMIC VINEGAR
MANGO SUNRISE * 23
SHRIMP TEMPURA, AVOCADO, MANGO, KANIKAMA, RICE, SPECIAL SAUCE.
TACO ROLL
FRIED SHRIMP, AVOCADO, KANIKAMA, RICE, TOBIKO, PANKO, GREEN ONION, SPICY SAUCE, UNAGI SAUCE

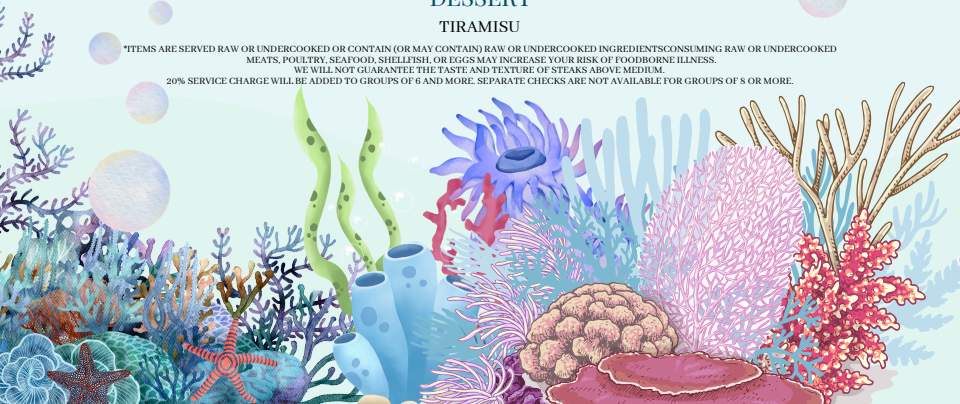
THIRD COURSE (CHOOSE ONE)

SHRIMP AND LANGOUSTINE PASTA
SHRIMP, LANGOUSTINE, SPAGHETTI, CREAM, SPINACH, PESTO SAUCE, AND GARLIC
SHRIMP STUFFED SALMON*
SCOTTISH SALMON, SHRIMP, ASPARAGUS, CAJUN SPICE, DRIED TOMATOES, TERIYAKI, SWEET CHILL,
SERVED MEDIUM- WELL ON A BED OF SPINACH RISOTTO
RIGATONI AL BEEF FANTASIA
SLICED BEEF FILET, RIGATONI PASTA, ONION, GARLIC, DEMI-GLACE CREAM SAUCE, CHERRY TOMATOES, BELL
PEPPER, AND PARSLEY
HERB LAMB CHOPS WITH BABY POTATO*

DESSERT TIRAMISU

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PLATED DINNER PLATINUM MENU \$130

FIRST COURSE

(CHOOSE ONE)

CAESAR SALAD*
GREEK SALAD

SECOND COURSE

(CHOOSE ONE)

CRAB CROQUETTES

JUMBO LUMP CRAB, ONION, GARLIC, MUSTARD, BELL PEPPER, BREADCRUMBS, CHILI AIOLI, PARMESAN CHEESE

TUNA TARTARE* GF

JAPANESE AKAMI AND CHUTORO TUNA, CUCUMBER, SHALLOT, JALAPENO, ONION, DAIKON, CHEF'S DRESSING WITH OLIVE AND SESAME OIL, HONEY, YUZU, AND TABASCO

BEEF CARPACCIO*

DELICATE PRIME FILET SLICES SERVED WITH PARMESAN, MUSTARD, KALAMATA AIOLI, ARUGULA, PINE NUTS, OLIVE OIL AND BALSAMIC DRIZZLE

OCTOPUS CARPACCIO GF

THIN-SLICED OCTOPUS, SEAWEED WITH SESAME, LEMON EMULSION, CHEF'S AIOLI, TOBIKO

FLAME KISSED ROLL*

SALMON, CRISPY ONION, SALMON SASHIMI, AVOCADO, RICE, MANGO CHILI SAUCE, RED CAVIAR

THIRD COURSE

(CHOOSE ONE)

CHILEAN SEA BASS* GF

8 OZ CHILEAN SEA BASS, CELERY ROOT PUREE, BROCCOLINI

SHRIMP STUFFED SALMON*

SCOTTISH SALMON, SHRIMP, ASPARAGUS, CAJUN SPICE, DRIED TOMATOES, TERIYAKI, SWEET CHILI, SERVED MEDIUM-WELL ON A BED OF SPINACH RISOTTO

FILET WITH COGNAC AU POIVRE SAUCE* GF

8 OZ FILET MIGNON, SHRIMP, ASPARAGUS, MUSTARD, COGNAC AU POIVRE SAUCE

SWORDFISH STEAK* GF

7 OZ GRILLED SWORDFISH FILET WITH SAUTÉED BROCCOLINI, BABY POTATOES, AND A ZESTY PEPPER YUZU SAUCE

HERB LAMB CHOPS WITH BABY POTATO*

DESSERT

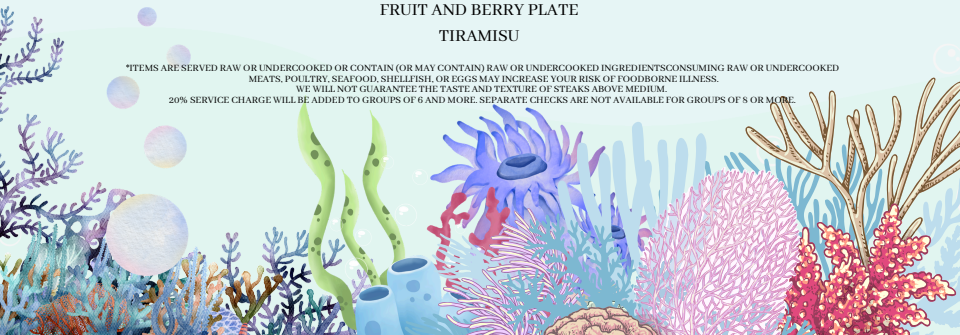
FRUIT AND BERRY PLATE

TIRAMISU

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PLATED DINNER DIAMOND MENU \$150

FIRST COURSE

(CHOOSE ONE)

CAESAR SALAD*

GREEK SALAD

SECOND COURSE

(CHOOSE ONE)

COCKTAIL SHRIMP GF

JUMBO TIGER SHRIMP, CHEF'S SIGNATURE COCKTAIL SAUCE, CHILI PEPPER

CRAB CROQUETTES

BEEF TARTARE*

COCKTAIL SHRIMP GF

MYSTIC OCEAN ROLL* GF

SALMON, TUNA, TOBIKO, HAMACHI, KANIKAMA, JALAPEÑO, RICE, LIME, CHILI

IMPERIAL CHUTORO*

CHUTORO SASHIMI (TUNA BELLY), RED CAVIAR, JALAPEÑO, AND GOLD, DRIZZLED WITH CHEF'S CITRUS SAUCE WITH NOTES OF LIME, ORANGE, AND GINGER.

THIRD COURSE

(CHOOSE ONE)

LOBSTER RISOTTO WITH SCALLOPS* GF

RISOTTO WITH LOBSTER MEAT, LANGOUSTINES, JUMBO SCALLOPS TOPPED WITH BLACK CAVIAR, SPINACH, PARMESAN

CHILEAN SEA BASS WITH CELERY ROOT PUREE AND BROCCOLINI *GF

FRUTTI DI MARE PASTA

LOBSTER TAIL, SHRIMP, SCALLOPS, MUSSELS, BLACK SQUID INK PASTA, RED SAUCE, BASIL

BEEF WELLINGTON*

FILET, PUFF PASTRY, MUSHROOM DUXELLES, MASHED POTATO, MUSTARD, DEMI GLAZE SAUCE, SERVED MEDIUM RARE

BEEF MEDALLIONS WITH MOREL* GF

8 OZ FILET MIGNON MEDALLIONS, MOREL MUSHROOMS, BABY POTATOES, FINISHED WITH A LUSCIOUS CREAM DEMI-GLACE

DESSERT

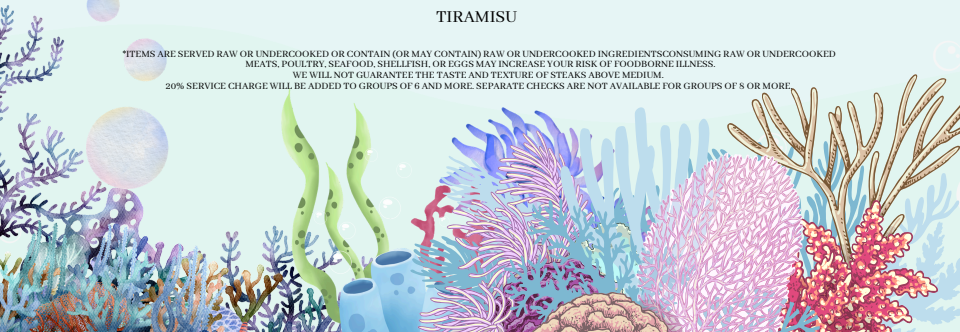
FRUIT AND BERRY PLATE

TIRAMISU

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SEA GRILL

RESTAURANT
& BAR

ALCOHOL PACKAGES

WE OFFER ALCOHOL PACKAGES AND CAN CREATE A SPECIAL PACKAGE
TAILORED TO YOUR GROUP.

YOU CAN CHOOSE FROM OPTIONS WITH LIMITED ITEMS PER PERSON
SELECT SPECIFIC ITEMS TO BE SERVED TO YOUR GROUP
OPT FOR AN OPEN PACKAGE WITH OR WITHOUT LIMITS.

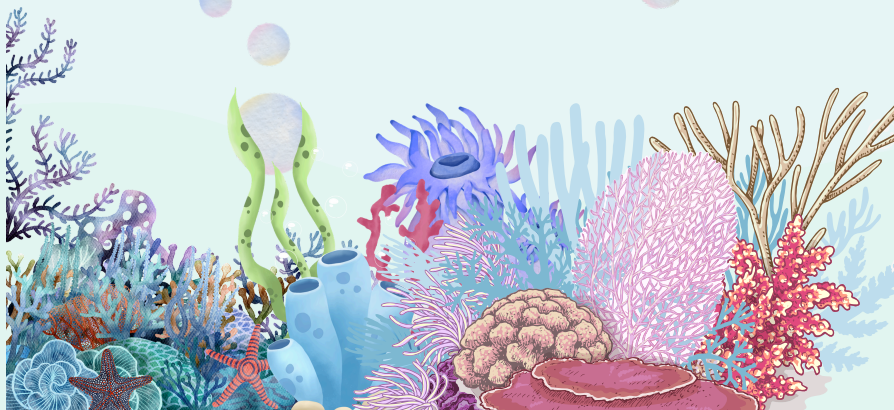
EVERY EVENT IS UNIQUE TO US, AND WE WILL WORK WITH YOU
TO CREATE A PACKAGE THAT BEST SUITS YOUR NEEDS.

SAMPLE OF ALCHOHOL PACKAGE

2 ITEMS PER PERSON

\$30 FOR 2 DRINKS PER PERSON

CHOOSE FROM BEER AND WINE OR SIGNATURE COCKTAILS;
OLD FASHIONED, LYCHEE MARTINI, WASABI MARTINI, AZTEC FUSION





SEA GRILL

RESTAURANT
& BAR

CONTACT US

FOR INQUIRIES ABOUT PRIVATE EVENTS AND CELEBRATIONS, PLEASE
REACH OUT TO OUR DEDICATED PRIVATE DINING TEAM. WE LOOK
FORWARD TO HELPING YOU PLAN A MEMORABLE OCCASION!

INFO@SEAGRILLNC.COM OR CALL 704-703-3399

210 E TRADE STREET B120 CHARLOTTE NC 28202

SEAGRILLNC.COM

