

SEA GRAPES

Restaurant



STARTERS

SOUP OF THE DAY

Served with freshly baked bread

INSALATA CAPRESE

Garden fresh tomato, mozzarella cheese, drizzled with olive oil, aged balsamic and basil

TUNA CARPACCIO

With rocket and parmesan cheese

TOSSED MIXED GARDEN SALAD

With vinaigrette

SEAFOOD CAKE SET ON MICRO GREENS

With lemon aioli

\$30.00 USD

MAINS

GRILLED USDA BEEF TENDERLOIN

With Parmesan mashed potato & vegetable mushroom sauce

\$65.00 USD

GRILLED RIBEYE STEAK WITH GARLIC HERB PEPPERCORN CRUST

Served with roasted potato, vegetables and red wine sauce

\$55.00 USD

ROASTED RACK OF LAMB

Served with crushed potato and slowly carmelized garlic jus pesto sauce

\$60.00 USD

PAN SEARED PORK TENDERLOIN

With apple & mustard au jus

THAI SPICE CHICKEN CURRY

Served with coconut milk basmati rice and vegetables

A LITTLE RAGOUT OF SHRIMPS , CLAMS, AND MUSSELS

With fine herb, white wine linguine

\$30.00 USD

PAN SEARED MAHI MAHI

With sauce vierge

GRILLED HALF LOCAL LOBSTER

With lemon butter,garlic butter, or sweet chili,ginger and garlic sauce

\$ 50.00 USD

GRILLED VEGETABLE STACK (V)

Grilled eggplant, zucchini, bell peppers stack on potato cake layered with tofu and drizzled with a warm balsamic vinaigrette

DESSERTS

CHOCOLATE LAVA CAKE

Served with vanilla ice cream

MANGO PASSIONFRUIT CHEESECAKE

With Mixed berry compote

Creme brule (GF)

PINA COLADA MOUSSE (GF, DAIRY FREE)

CHOICE OF ICE CREAM & LOCAL SORBET

In florentine baskets

All prices include 10% ABST and are subject to 10% service charge.

