

STARTERS

**BLACK 'N' BLUE
MAC 'N' CHEESE • 12**

Blackened Cola Marinated Flank Steak, Shell Pasta, Blue Cheese Crema, Crumbled Danish Blue, Seasoned Bread Crumbs

LOUISIANA GULF SHRIMP • 13

*Cocktail & Remoulade Sauces,
Lemon, Baked Cracker*

HUMMUS PLATTER • 10

*Cucumbers, Grilled Pita Bread,
Greek Yogurt, Olives*

CRAB CAKES • 14

*Hand-Formed, Florida Blue Crab,
Spicy Mayo, Lemon*

CALAMARI • 14

*Flour-Dusted, Hot Peppers, Tomato,
Caper & Olive Sauce*

MUSSELS • 12

*Blue Mussels, White Wine, Garlic, Olive Oil,
Tomatoes, Butter, Crusty Bread*

BRAISED BEEF FLAUTAS • 10

*Slow Simmered Shredded Beef and Pepper-Jack
Cheese, Wrapped in Flour Tortillas Crisped on the
Griddle and Served with a Three Cheese Dipping
Sauce of Aged Cheddar, Gruyere and Parmesan*

SOUPS & SALADS

SOUP OF THE EVENING

*Different Soup Every Evening, Ask Your Server for Details
Cup 4 • Bowl 6*

SEAFOOD CHOWDER

*Fresh Coastal Seafood, Bacon, Potatoes, Cream
Cup 4 • Bowl 6*

THE SEA BREEZE HOUSE • 13

*Chopped Iceberg, Tomato, Hickory Smoked Bacon, Maytag Blue Crumbles,
Crab Meat, Gulf Shrimp, Tostones*

SPINACH & ROMAINE • 12

*Dried Fruit, Bell Peppers, Chia & Pepita Seeds, Mixed Berry Balsamic &
Extra Virgin Olive Oil Drizzle*

QUINOA CAPRESE SALAD • 12

*Seasoned & Bloomed Quinoa, Bocconcini Mozzarella, Heirloom Tomatoes,
Basil, Balsamic Glaze, Virgin Olive Oil Drizzle*

CLASSIC CAESAR • 10

Chopped Romaine, Shaved Parmesan, Multi-Grain Crisp, Caesar Dressing

ADD TO ANY SALAD • CHICKEN **5** | SALMON **7** | GRILLED STEAK* **7** | SHRIMP **7** | GROUPER **MP**

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your
risk of foodborne illness, especially if you have certain medical conditions.*

SANDWICHES

THE BEACH BURGER* · 14

8oz Ground Harris Ranch Beef, Choice of American, Swiss, Cheddar or Provolone Cheeses, Served with House Slaw & Fries

THE TWO-HANDER* · 16

10oz Hand Made Burger Topped with BBQ Pulled Pork and Pimento Cheese on a Toasted Brioche Bun, Served with House Slaw and Fries

FRESH CATCH

"IN AN EFFORT TO PROMOTE HEALTHY OCEANS, WE OFFER WILD CAUGHT SEAFOOD, NOT ONLY FROM FLORIDA BUT FROM ALL OVER THE WORLD."

SEA SCALLOP PAELLA · 36

HARVESTED OFFWD COAST

Clams, Chorizo Sausage, Saffron Rice, Mussels, Braised Chicken, Green Peas, Shellfish Broth

SHRIMP · 30

LOUISIANA GULF HARVESTED

Sautéed over Pappardelle Pasta, White Wine, Garlic, Lemon Butter Emulsion

WAHOO · 30

CARIBBEAN CAUGHT

Pan Flashed, Spicy Coconut Rice, Gingered Carrots, Tropical Relish

MAHI-MAHI · 30

GULF OF MEXICO

Blackened, Whipped Potato, Blistered Asparagus, Grilled Lemon

GROUPER · MP

GULF OF MEXICO

Grilled, Olive Oil-Poached Potato & Kale Hash, Asparagus, Tomato Butter

SALMON · 30

WILD CAUGHT

Grilled, Onion & Herb Quinoa, Braised Bok Choy, Pineapple-Pepper Teriyaki

SNAPPER · 31

A VARIETY OF FLORIDA SPECIES

Crisped Skin On, Sweet Corn Risotto with Bacon, Garlicky Green Beans

SWORDFISH · 28

FROM FLORIDA WATERS

BBQ Rubbed, Grilled Zucchini Planks, Smokey Jalapeño Red Beans & Rice

SEA BREEZE SIGNATURES

"WE PROUDLY SUPPORT LOCAL FARMERS, ARTISANS & SUSTAINABILITY EFFORTS."

FILET OF BEEF* · 38

Smashed Potato, Blistered Asparagus, Red Onion Jam, Veal Jus Lie

PAN-ROASTED TENDERLOIN · 28

Smashed Potato, Blistered Asparagus, Red Onion Jam, Veal Jus Lie

SAUTÉED BREAST OF CHICKEN · 26

Blackened Cola Marinated Flank Steak, Shell Pasta, Blue Cheese Crema, Crumbled Danish Blue, Seasoned Bread Crumbs

SLOW ROASTED BABY BACK RIBS · 30

Green Apple Slaw, House BBQ, Crispy Fries

FLANK STEAK* · 26

Char-Grilled, Cola Marinade, Old Bay, Truffle Pomme Frites, Garlic Escarole, Chili Butter

12oz NEW YORK STRIP STEAK* · 38

Harris Ranch Hand Cut Strip Steak, Kosher Salt & Cracked Black Pepper Seasoned, Grilled Potato Planks, Goat Cheese Stuffed Roma Tomato, Asparagus, Demi-Glace

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