

THE SUMMER MENU AT SEABLUE

The concept of SeaBlue Restaurant began as an effort to create a dining destination that not only uses high quality, locally produced foods, but also offers contemporary cuisine in a sophisticated yet tranquil setting.

Our philosophy is simple, to create a memorable dining experience for our guests. What's just as important is the desire to constantly learn. Everything can always be done a little better. Everyone can always learn something new. It's that constant exploration that allows the experience to continually evolve.

As owners, the team of Kenneth Norcutt and Tracy Smith are involved in every aspect of the restaurant. With an extensive background in the fine dining restaurant industry from the City of Philadelphia, we bring our personal experiences to you in North Myrtle Beach. Our personal expressions are shown in the menu, the wine list, and the décor.

We strive to use only the best of the best ingredients in our dishes. All of our beef is USDA Prime grade or above. Our produce is organically grown. These ultra high quality ingredients do come at a price. We may appear to be expensive but we believe these superior ingredients are a valued expense and a rarity in North Myrtle Beach. We sacrifice our profit margin to offer these exceptional items to our locals, tourists, and regular patrons at an affordable price.

Sincerely,

Kenneth Norcutt
Chef Proprietor/Sommelier

Tracy Smith
Managing Proprietor

Edward Shuttleworth
Executive Chef

James Hanson
Sous Chef

SMALL PLATES

CRAB CAKES

Haricot Vert, Remoulade

SHRIMP & GRITS

Smoked Tomato Stone Ground Grits, Sizzling Ajillo Sauce

KOBE BEEF SLIDERS

Sliced Tomato, Dijon Mustard

GRILLED SHRIMP SKEWER

Pesto Rub, Gazpacho Puree, Garlicky Baquette

BABY BACK RIBS

Mixed Field Greens, Grilled Asparagus, Honey-Thyme Glaze

DAY BOAT SCALLOPS

Exotic Mushrooms, Asparagus Slivers, Sangria Drizzle

ARTISAN CHEESE PLATE

Fruit Garnish and Carr Crackers

LOBSTER RAVIOLI

Lobster Veloute

OSSO BUCCO RAVIOLI

Crimini Mushroom Sauce

SALADS & SPREADS

SPINACH SALAD

Pancetta, Gorgonzola, Pine Nuts, Pancetta-Dijon Vinaigrette

INSALATA CAPRESE

Fresh Mozzarella, Vine Ripe Tomatoes, Basil, Extra Virgin Olive Oil, Aged Balsamic

GRILLED CAESAR

Traditional Drizzle, Reggiano Parmesan, Herb Croutons

BABY GREENS

Fresh Chevre, Candied Pecans, Balsamic Vinaigrette

MUSCOVY DUCK

Micro Greens, Fresh Berries, Chevre, Cabernet-Balsamic Drizzle

GARLIC & PARMESAN SPREAD

Toast Points and Carr Crackers

SIZZLING CRAB SPREAD

Toast Points and Carr Crackers

MAIN PLATES

MAHI-MAHI

Mild Blackened Seasoning, Savory Risotto Cake, Spinach, Gazpacho Puree

ASHLEY FARMS BBQ CHICKEN

Boardwalk Fries, Grilled Asparagus, Carolina Gold BBQ Sauce

LAMB CHOPS

FULL RACK OF LAMB

Porcini Crust, Summer Vegetable Timbale, Smoked Tomato Jam, Portabella Jus

FRUITS DE MER

Lobster, Scallop, and Shrimp, Lobster-Vegetable Risotto, Lobster Broth

ASHLEY FARMS MUSCOVY DUCK

Espresso Seared, Chevre-Polenta Galette, Wilted Spinach, Cherry-Gran'Ma Pan Sauce

LOCAL DAY BOAT GROUPER

Chef's Daily Preparation

USDA PRIME STEAKS

All steaks are USDA Prime Grade or above and we only use center cuts or barrel cuts, this increases our costs tremendously. This is the best money can buy! Our steaks rival NY Cities finest steakhouses. You will not be disappointed!

8OZ FILET MIGNON

12OZ NY STRIP

16OZ DRY AGED BONE-IN NY STRIP

20OZ PRIME RIB CHOP

8OZ KOBE BEEF FILET MIGNON

44OZ HAND CARVED PORTERHOUSE FOR TWO

All Steaks Accompanied with Roasted Garlic Mashed Potatoes, and Grilled Asparagus

STEAK ACCOMPANIMENTS

GORGONZOLA CRUST
FOIE GRAS BUTTER
RED WINE DEMI GLACE
AGED BALSAMIC
HERB BUTTER
AU POIVRE STYLE
SAUTÉED MUSHROOMS

SIDES

WILTED ORGANIC SPINACH
ROASTED GARLIC MASHED POTATO
POMME-TRUFFLE PUREE
GRILLED ASPARAGUS
TRUFFLE MAC & CHEESE
HARICOT VERT
POMME-DAUPHINOIS

Consuming raw or undercooked foods may increase your risk of food borne illness.

20% Gratuity added to parties of 6 or more.

No Substitutions Please.

DESSERTS

SEASONAL CRÈME BRULÉE

Seasonal Garnish

CHOCOLATE LAVA CAKE

Tahitian Vanilla Gelato

GELATO OR SORBET

Cookie Basket

CHEF'S DAILY CREATION

Decadence of the Moment

ARTISAN CHEESE PLATE

Fruit Garnish and Carr Crackers

AFTER DINNER DRINKS

REMY MARTIN LOUIS XIII

REMY MARTIN XO

REMY MARTIN VSOP

HENNESSY VS

COURVOISIER VS

GLENMORANGIE 18

MACALLAN 12

GLENFIDDICH

GRAND MARNIER

RON FACAPA CENTENARIO 23

CORDIALS

Sambvca, Kahlua, Frangelica, Bailey's, Disaronno, Chambord

PORTS

SADDLE ROCK OLD VINE TAWNY

FONSECA BIN 27 RUBY

SANDEMAN FOUNDERS RESERVE RUBY

WARRE'S "KING'S" TAWNY

SANDEMAN 20 YEAR TAWNY

SANDEMAN "VAO" VINTAGE 2000

SANDEMAN 40 YEAR TAWNY