

OUR WINTER MENU AT SEABLUE

SeaBlue Restaurant & Wine Bar is a modern and casual fine dining restaurant that uses the finest ultra high quality ingredients, and organic locally produced foods, but also offers Contemporary American Cuisine in a sophisticated yet tranquil environment.

Our philosophy is simple, to create a memorable dining experience for our guests and to explore your taste buds with textures and layers of flavors.

As owners, the team of Kenneth Norcutt and Tracy Smith are involved in every aspect of the restaurant. Our travels, extensive background, and passion for food and wine enable us to share our experiences with you in our small community of North Myrtle Beach.

Our personal expressions are shown in the menu, the wine list, and the décor.

We use only the finest luxurious ingredients in our dishes. Our hand cut Beef is USDA Prime (Only 2% of all Beef Produced Qualifies as USDA Prime). We feature delicacies like Wagyu Beef, Perigord Truffles, Exotic Imported Mushrooms, Hudson Valley Foie Gras, Aged Balsamic Vinegars, Specialty Sea Salts and Luxury Imported Olive Oil. We strive to source all of our seafood from local fishermen and fisheries when in season, and all our produce is organically grown and certified South Carolina grown when available.

We invite you to explore the SeaBlue experience...

DRINK • DINE • DISCOVER

Sincerely,

Kenneth Norcutt

Chef Proprietor - Wine Consultant

Tracy Smith

Managing Proprietor

Robert Wray

Chef de Cuisine

Jeff Baldrige

Chef de Partie

APPETIZERS

JUMBO LUMP CRAB CAKE

Baby Arugula, Lemon Zest Vinaigrette, Pine Nuts, Roasted Red Pepper Remoulade | 14 | 28

SHRIMP & GRITS

Housed Smoked Tomato, Anson Mills Stone Ground Grits, Fresh Tomato-Garlic Butter | 13 | 26

HOUSE GROUND USDA PRIME SLIDERS

Smoked Gouda, Roma Slices, Zesty Dijon | 12

LOBSTER & TRUFFLE MAC

Shaved Sabatino Winter Black Truffles, Butter Poached Lobster, Vermont White Cheddar | 14

SEARED NEW BEDFORD DIVER SCALLOPS

Braised Exotic Mushrooms, Teriyaki Glaze, Ginger Carrots, Sesame Seeds | 15 | 30

WILTED ORGANIC BABY SPINACH

Roasted Garlic, Pine Nuts, White Raisins, Tondo of Modena 12yr Aged Balsamic | 10

BRAISED WILD MUSHROOMS

Roasted Garlic, Shallots, Chardonnay, Shaved Pecorino | 11

SEARED HUDSON VALLEY FOIE GRAS

Pistachio & Goat Cheese Quenelle, Mushroom Bruschetta, Marion Blackberries, Blackberry-Port Syrup | 24

SIZZLING JUMBO LUMP CRAB SPREAD

Herb Toast & Crackers | 8

LOBSTER RAVIOLI

Butter Poached Lobster, Grape Tomatoes, Chives, Sherry Lobster Cream | 16

PREMIUM SELECTION OF ARTISAN CHEESE

Preserves, Fresh & Dried Fruits, Gourmet Nuts, Carr Water Crackers | 19

SALADS

ORGANIC BABY SPINACH

Roasted Peanuts, Farm Egg, Gorgonzola Dolce, Smokey Bacon Vinaigrette | 9

CHARRED CAESAR

Creamy Caesar Drizzle, Herb Croutons, Parmesan | 8

BABY ARUGULA

Fresh Lemon Vinaigrette, Prosciutto di Parma, Shaved Pecorino Romano, Pine Nuts, Pink Peppercorns | 10

SIDES

STARCHES

TRUFFLE WHIPPED POTATO | 7

ROASTED GARLIC WHIPPED POTATO | 6

POTATO GRATIN | 7

ROASTED FINGERLINGS | 7

VEGETABLES

FRENCH BEANS | 7

ORGANIC SAUTÉED SPINACH | 7

GOAT CHEESE CREAMED SPINACH | 8

ASPARAGUS | 10

20% gratuity added to all parties of 6 or more.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

No Substitutions Please – Individual Sides are Available

We do not guarantee or recommend any steaks cooked over medium.

ENTREES

MACADAMIA ENCRUSTED DAY BOAT RED GROUPER
Lobster Risotto, French Beans, Madagascar Bourbon Vanilla Drizzle | 34

USDA PRIME SEABLUE FILET
Potato Gratin, French Beans, Gorgonzola, Tondo of Modena 12yr Aged Balsamic | 46

USDA PRIME SURF & TURF
8oz USDA Prime Filet, 6oz Maine Lobster Tail, Potato Gratin, French Beans, Truffle Bordelaise | 36 | 62

COLORADO LAMB
Rosemary Smashed Fingerlings, Asparagus, Black Mission Figs, Fig Molasses Drizzle | 39

SKILLET ROASTED AUSTRALIAN BARRAMUNDI
Himalayan Salt & Truffle Oil Smashed Fingerlings, Braised Arugula, Dried Bing Cherries, Blood Orange Olive Oil | 30

FRUITS OF THE SEA
Lobster, Scallop, and Shrimp over Lobster Risotto, Lobster Cream | 29

ORGANIC FRENCH CUT CHICKEN BREAST "MARSALA"
Roasted Garlic Whipped Potatoes, Spinach, Marsala Wine Sauce | 24

COCOA & ANCHO CHILI RUBBED MAPLE LEAF FARMS MUSCOVY DUCK BREAST
Truffle Whipped Potatoes, Braised Wild Mushrooms, French Beans, Blackberry-Port Drizzle | 28

JAMAICAN JERK SPICED FLORIDA TRIGGERFISH
Grilled Pineapple & Crab Risotto, Mango-Ginger Puree, Sea Salt Plantain Chips | 29

COLLECTION OF SEASONAL VEGETABLES
Chef's Fresh Seasonal Selection | 24

ESPRESSO RUBBED MASAMI RANCH WAGYU BEEF RIBEYE
Roasted Fingerlings, French Beans, San Geminiano of Reggio Emilia 25yr Cask Aged Balsamic Drizzle | 65

STEAKS

USDA PRIME FILET | 39

USDA CHOICE FILET | 29

All Steaks Include Choice of Side

STEAK ACCOMPANIMENTS

Espresso Rub | Gorgonzola Crust | Cabernet Demi | Tondo 12yr Balsamic | Truffles & Shrooms | Blackened

CHEF'S 7 COURSE TASTING MENU

A True Culinary Experience

Full Table Participation | 85 | 125 Wine | 150 Premium Wine

DESSERTS

CRÈME BRULÉE OF THE MOMENT
Seasonal Garnish / 8

WARM CHOCOLATE CAKE
Tahitian Vanilla Gelato, Fresh Berries / 8

GOURMET GELATO
Tahitian Vanilla, Valrhona Chocolate, French Roast Espresso / 8

GOURMET SORBETO
Mango, Raspberry, Blackberry Cabernet / 8

CHEF'S FEATURE
Seasonal Garnish / 8

FINE ARTISAN CHEESE SELECTION
Four Hand Crafted Cheeses, Traditional Garnish / 19

AFTER DINNER DRINKS

CORDIALS

AMERETTO DI SARONNA | 8
BAILEY'S | 8
B & B | 10
DRAMBUIE | 9
FRANGELICA | 8
GRAND MARNIER | 9
GRAND MARNIER 100YR | 30
GRAND MARNIER 150YR | 45
GRAND MARNIER QUINTESSENCE | 95 (1oz)
NAVAN | 9
NOCELLO | 10
SAMBUCA ROMANO | 8

PORTS

SADDLE ROCK OLD VINE TAWNY | 8
FONSECA BIN 27 RUBY | 7
SANDEMAN FOUNDERS RESERVE RUBY | 8
WARRE'S "KING'S" TAWNY | 8
SANDEMAN 20 YEAR TAWNY | 15
SANDEMAN "VAO" VINTAGE 2000 | 20
SANDEMAN 40 YEAR TAWNY | 40

COGNAC

COURVOISIER VS | 7
COURVOISIER VSOP | 9
HENNESSEY VS | 8
REMY MARTIN VSOP | 12
REMY MARTIN XO | 35
REMY MARTIN LOUIS XIII | 170 (1oz)

BLENDED SCOTCH

CHIVAS | 9
DEWAR'S | 7
JOHNNIE WALKER RED | 7
JOHNNIE WALKER BLACK | 10
JOHNNIE WALKER BLUE | 40

SINGLE MALT SCOTCH

GLENFIDDICH 12YR | 9
GLENLIVET 12YR | 9
GLENMORANGIE 18YR | 18
GLENMORANGIE LASANTA | 15
GLENMORANGIE NECTARE D'OR | 16
GLENMORANGIE QUINTA RUBAN | 15
LAGAVULIN 16YR | 18
LAPHROAIG 10YR MALT | 12
LAPHROAIG 10YR CASK | 12
MACALLAN 12YR | 12
MACALLAN 15YR OAK CASK | 16
MACALLAN 18YR | 25
MACALLAN 25YR | 65
OBAN | 15

SIPPING RUMS

CRUZAN SINGLE BARREL | 8
MT. GAY 1703 | 24
ORONOCO | 10
RON ZACAPA 23YR | 17
RON ZACAPA XO | 24