

THE WINTER MENU AT SEABLUE

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

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 finest ingredients in our dishes. All of our beef is USDA Prime grade or beyond. We feature delicacies like Kobe Beef, Fresh Truffles, and Foie Gras. We strive to source our seafood locally when in season, and all our produce is organically grown. We may appear to be more expensive than other local restaurants, but these ultra high quality ingredients do come at a price.

We invite you to explore the SeaBlue experience.

DRINK • DINE • DISCOVER

Sincerely,

Kenneth Norcutt
Chef Proprietor/Sommelier

Tracy Smith
Managing Proprietor

Edward Shuttleworth
Executive Chef

James Hansen
Sous Chef

SMALL PLATES

LOW COUNTRY CRAB CAKE. 14

Butter Poached Shrimp, Haricot Vert, Lobster Bisque

SEABLUE SHRIMP & GRITS. 12

Smoked Tomato Stone Ground Grits, Sizzling Garlic Sauce

PISTACHIO FRIED BRIE. 10

Trio of Fresh Fruit Preserves, Mission Fig, Raisin Crostinis

KOBE BEEF SLIDERS. 12

Smoked Gouda, Sliced Tomato, Dijon Mustard

OREGANO LAMB CHOPS. 15

Mediterranean Salad, Crumbled Goat, Extra Virgin Olive Oil Drizzle

MAINE DIVER SCALLOPS. 13

Exotic Mushrooms, Asparagus Slivers, Cabernet Drizzle

USDA PRIME PETITE SEABLUE FILET. 24

Gorgonzola, Haricot Vert, Aged Balsamic Drizzle

LOBSTER RAVIOLI. 15

Lobster Béchamel

OSSO BUCCO RAVIOLI. 12

Mushroom Bordelaise

FINE ARTISAN CHEESE SELECTION. 15/25

Fruit Garnish and Carr Crackers, 3 or 5 Cheeses

SOUP, SALADS, & SPREADS

CLASSIC FRENCH ONION. 7

Gruyere, Garlic Crostini

SPINACH SALAD. 8

Pancetta Frizzle, Gorgonzola, Pine Nuts, Pancetta-Dijon Vinaigrette

GRILLED CAESAR. 7

Traditional Drizzle, Reggiano Parmesan, Herb Croutons

BABY GREENS. 7

Fresh Chevre, Candied Pecans, Balsamic Vinaigrette

GARLIC & PARMESAN SPREAD. 6

Toast Points and Carr Crackers

SIZZLING CRAB SPREAD. 7

Toast Points and Carr Crackers

SIGNATURE PLATES

MACADAMIA CRUSTED DAY BOAT GROUPER. 32
Lobster Risotto, Haricot Vert, Madagascar Vanilla Beurre Blanc

BLACKENED MAHI-MAHI. 25
Roasted Garlic-Spinach Risotto, Smoked Tomato Nage

PORCINI DUSTED MAINE SCALLOPS. 28
Asparagus-Black Truffle Risotto, Portobello Butter

CLASSIC SOUTHERN CRAB CAKES. 26
Lobster Mashed Potatoes, Haricot Vert, Lobster Bisque

FRUITS DE MER. 28
Lobster, Scallop, and Shrimp, Lobster-Vegetable Risotto, Lobster Sauce

CHEF'S DAILY WHOLE FISH. MP
Served Tableside, Fresh Accompaniments of the Day

HERB & GARLIC CRUSTED AUSTRALIAN LAMB CHOPS. 30
Roasted Fingerling Potatoes, Braised Sprouts, Classic Bordelaise

USDA PRIME CLASSIC SEABLUE FILET. 39
Truffle Whipped Potato, Haricot Vert, Gorgonzola, Aged Balsamic

CLASSIC SURF & TURF. MP
*6oz USDA Prime Filet and 6oz Maine Lobster Tail
Pomme Dauphinois, Grilled Asparagus, Lobster Butter, Red Wine Demi Glace*

CHEF'S BUTCHER'S BLOCK. MP
USDA Prime and Beyond Cuts of the Day, Seasonal Accompaniments

BUTCHER'S BLOCK ACCOMPANIMENTS. 3
Gorgonzola Crust - Foie Gras Butter - Demi Glace - Herb Butter - Aged Balsamic - Mushrooms

CHEF'S TABLE

PERSONAL TASTING MENU. 69
*A Culinary Tour Featuring a 6 Course Tapas Menu
Wine Pairing. Add 30
Whole table must participate.*

SIDES. 6

*Roasted Garlic Mashed Potato • Truffle Whipped Potato • Pomme Dauphinois
Roasted Fingerling Potatoes • Haricot Vert • Grilled Asparagus • Truffle Mac & Cheese •
Wilted Spinach*

*No Substitutions Please
Vegetarian Entrée Available Upon Request
20% Gratuity Added to Parties of 6 or More*

DESSERTS

SEASONAL CRÈME BRULEE. 7

WARM CHOCOLATE CAKE. 7
Tahitian Vanilla Gelato

GELATO OR SORBET. 6

CHEF'S DAILY CREATION. 8
Decadence of the Moment

ARTISAN CHEESE PLATE. 15/25
Fruit Garnish and Carr Crackers

AFTER DINNER DRINKS

REMY MARTIN LOUIS XIII. 140

REMY MARTIN XO. 30

REMY MARTIN VSOP. 11

HENNESSY VS. 9

COURVOISIER VS. 10

GLENMORANGIE 18. 18

MACALLAN 12. 12

GLENFIDDICH. 9

GRAND MARNIER. 9

RON FACAPA CENTENARIO 23. 17

CORDIALS. 8

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

PORTS

SADDLE ROCK OLD VINE TAWNY. 7

FONSECA BIN 27 RUBY. 7

SANDEMAN FOUNDERS RESERVE RUBY. 8

WARRE'S "KING'S" TAWNY. 9

SANDEMAN 20 YEAR TAWNY. 20

SANDEMAN "VAO" VINTAGE 2000. 25

SANDEMAN 40 YEAR TAWNY. 35