

THE MENU AT SEABLUE

At SeaBlue we serve small plates, allowing you to sample many dishes, possibly many different cuisines in one evening. We strive to present the finest ingredients, the best preparation, and unpretentious service.

We serve only fresh, USDA prime grade beef, which is not available in grocery stores, nor a brand such as Certified Angus. All of our seafood is of the highest quality and our tuna is graded at a level higher than sashimi. We strive to use local, organic, and sustainable products.

Each dish will arrive at your table as it is completed in the kitchen for your enjoyment, therefore, not all dishes will arrive at the table simultaneously. This is the essence of tapas - to experience a multitude of different flavors, textures, and tastes. Your server will be glad to suggest a wine pairing, by the glass, flight, or bottle to enhance the flavor of your meal and complement your dining experience. We invite you to enjoy your culinary adventure.

Drink. Dine. Discover.

Jim Hansen
Executive Chef

John R. Brantley, IV
General Manager

Kelly E.H. Graham
Chef Proprietor

Michael Graham
Wine Research

Please inform your server if you would like to join the SeaBlue VIP Crew email mailing list. For your convenience, you may also sign up at www.seablueonline.com

STARTERS

Chef's Pasta Selection 9.95
It could be risotto, raviolio, or rustico - ask your server

Olive 'Bruschetta' 6.95
Olive oil poached olives & roasted garlic on 3 cheese focaccia

Brazilian Cheese Buns 5.95
AKA Pao de Queijo - gluten free, made with a mix of manchego and parmesan cheese

Housemade Focaccia Bread 4.95

Chevre Cheesemelt 5.95
Served with housemade tomato sauce

Chef's Daily Soup 7.95

Artisan Cheese Plate MP
An array of fine cheeses served with seasonal fruits - some favorites include Manchego & Cambezola

Traditional Tapas for Two 14.95
Jamon Serrano, Chorizo, and other authentic tapas

VEGETARIAN

Creamed Spinach	5.95
Hummus	4.95
Tempura Haricot Vert <i>Ponzu sauce and wasabi aioli</i>	5.95
Frites <i>French Fries</i>	4.95
Wilted Organic Baby Spinach <i>With raisin, apples, and pine nuts</i>	7.95
Sauteed Mushrooms	5.95
Crispy Potato Pancake <i>Honey Dijon sauce</i>	5.95
Baked Spinach and Feta 'Torta' <i>Housemade tomato sauce</i>	5.95
Fried Risotto 'Truffles' <i>Breaded and deep fried rice balls</i>	7.95

SALADS & SPREADS

Roasted Garlic and Parmesan Spread <i>Our all time favorite spread</i>	7.95
Sundried Tomato Spread <i>Made with Goat's Cheese & spinach</i>	7.95
Sizzling Crab Spread	8.95
Mixed Field Greens <i>Candied Pecans and Goat cheese</i>	6.95
Baby Spinach Salad <i>Warm Pancetta Vinaigrette</i>	6.95
Hummus Spread	4.95
Grilled Caesar <i>SeaBlue Caesar drizzle, oregano croutons, parmesan cheese</i>	7.95

FROM THE BLUE SEA

Hawaiian Tuna <i>Rock n Roll Spoons, Grilled, Traditional Sashimi, or Poke Style</i>	19.95
Fresh Lump Crab Cakes <i>Entrée portion add 7.95</i>	14.95
Sizzling Shrimp & Grits	17.95
Pan Seared Jumbo Sea Scallops <i>Entrée portion add 6.95</i>	10.95
Calamari	11.95
Lobster Escabeche <i>Grilled lobster tail, citrus marinade with saffron pureed potatoes</i>	19.95
Local Grouper <i>Caribbean Jerk Rubbed</i>	16.95

UNDER THE BLUE SKY

Half Rack of Lamb 17.95
Full Rack available for 32.95

Braised Baby Back Ribs 14.95
Honey-Thyme glazed served with creamy stone ground grits

Filet of Prime Beef Tenderloin 23.95
The Original - Gorgonzola & Balsamic Reduction (entrée with side 44.95)

SeaBlue Micro Burgers 12.95
Three USDA Prime Beef Cheeseburgers (extra burger 4.95)

Seared Duck Breast 18.95
Entrée portion add 6.96

OUT OF THE BLUE

The Butcher's Cut MP
This week's entrée-sized handcut steak or wild game dish, served with sides

Fresh Catch MP

Seasonal Special MP

Chef's Featured Item MP

SOBREMESA

Weekly Dessert Specialty <i>Consult your server</i>	MP
Chocolate Torte <i>Chocolate ganache</i>	9.95
Homemade Sorbet	6.95
Crème Brulee of the Moment	9.95
Artisan Cheese Plate <i>Weekly selection of fine cheeses served with seasonal fruits</i>	MP

AFTER DINNER DRINKS

Cognac
Remy Martin VSOP, Louis XIII, E&J, Courvoisier XO...

Dessert Wines
See Wine List

Cordials
Frangelico, Bailey's, Grand Marinier, Calvados...

Coffees
Espresso, Cappuccino, Irish, American

LIBATION CREATIONS

Caring in Our Lifetime Vino
Wine of the Week for Breast Cancer

Cosmo Spacely
Our take on the cosmopolitan

Sangria Cooler
Sun, Sea, Sex, and Sangria

Sex on the Beach
Totally Orgasmic

Pineapple Fruitini
Something Sweet

Blue Lemon Drop Martini
Sweet & Sour with Blue Sugar Rim

Pomegranate Martini
Smooth drink with pomegranate juice

Infusion Confusion
House infused vodka

Caiprioska
Kelly's favorite Brazilian Beach drink

Raspberry Flirtini
Soho classic with a splash of Champagne

Blue Martini
Gorgonzola Stuffed Olives

Champagne Cocktails
Kir Royale, Bellini, & Others

Washington Apple Martini
Crown Royal with a Twist

Mai Tai
Island Classic

Arnold Palmer
A Spiked Legend

Mediterranean Dirty Martini
Grey Goose with a caperberry and juice

Godiva Espresso Martini
For chocolate lovers

Mojito
The Cuban Classic

SeaBlue Gold Margarita
Top Shelf - Top Notch Served "Up"

Martini of the Month