

SNACKS

- Caribbean Lobster Salad, Citrus, Avocado, Scallion-Celery Slaw 17 ^(GF)
- Coconut Shrimp Tacos, Island Cucumber “Kimchi,” Truffle Aioli 15.5
- Grilled Jerk Chicken Wings, Green Mango Chutney 11 ^(GF)
- Spicy Tuna *Tostada*, Crispy Corn Tortilla, Guacamole, Jalapeño 13 ^(GF)
- Pan Seared Scallops, Cilantro Pesto, Extra Virgin Olive Oil 14 ^(GF)
- Fish n Chips, Local Beer-*Bacalaito* Batter, Herbed Potatoes, Tartar Sauce 15
- Mahi-Mahi Tacos, Jicama, Cilantro, Lime, Chipotle Cream 17

SALADS

- Grilled Avocado, Heirloom Tomatoes, Cumin Mascarpone, Lemon Crumbs,
Lemon ,Extra Virgin Olive Oil 13.5 ^(V)
- Brussels Sprouts, *Queso Ausubal*, Pomegranate, Almonds, Tomato, Aji Peppers, Chai Vinaigrette 14 ^(GF, V)
- Seared Tuna Salad, Haricot Verts, Radish, Cherry Tomato, Potato, Boiled Egg, Herb Vinaigrette 17 ^(GF)
- Island Caesar, Romaine, *Queso Capaez*, Avocado, Cilantro, Plantain, Anchovy, Banana-Caesar Dressing 13 ^(GF)
- Quinoa, Radicchio, Succotash, Charred Corn, Beans, Pigeon Peas, Parsley, *Queso Montebello* 12.5 ^(GF, V)
- Local Gathered Greens, Grilled Pineapple, Mango, Papaya, Black Bean, Avocado, Orange Vinaigrette 12 ^(GF, V)
Enhancements from the Grill ^(GF)
- Tuna 8, Mahi-Mahi 7, Chicken 4, Shrimp 7

PIZZA

- Margherita, Heirloom Tomato, Soft Mozzarella, Basil, Cilantro Pesto 16 ^(V)
- Lobster, Avocado Salsa, Cilantro, *Taleggio* Cheese 21
- Cubana*, Roasted Pork, Ham, Swiss, Mustard, Pickle Relish 17
- Speck Pizza, Soft Gorgonzola, Figs, Guava-Balsamic Reduction 15
- Chicken Confit, Roasted Tomato, Scallion, Celery, Parmesan 14.50

Ask for our Daily Special

Chef de Cuisine Ruben Guzman
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.
GF Indicates Gluten Free and V for Vegetarian choices.

SANDWICHES

The Seagrapes Burger, Handcrafted Pattie,
Selection of Cheese *American, Swiss, Cheddar, Gorgonzola, Provolone and Blue Cheese*, Potato Shoe-strings, Pan Sobao 21

“*Tripleta*,” Roasted Pork, Chicken, Ham, Crispy Plantains, Radicchio, *Recao* Aioli, Soft Bun 17

Bahia Lobster Roll, Citrus, Cilantro, Crispy Onion, *Mallorca* Hoagie 23

Fire Roasted Eggplant, Zucchini, Squash, Tomato, Basil, Sofrito Aioli, Spinach Tortilla Wrap 14.5 ^(V)

Grilled Chicken Sandwich, Avocado, Tomato, Lettuce, Herb Aioli, Focaccia 16

SANDWICHES SERVED WITH MIX GREENS, FRENCH OR SWEET POTATO FRIES

Chicken Confit Quesadilla, Cheddar, Monterey Jack Cheese, Pico de Gallo, Guacamole 16

ON THE SIDE

Gathered Greens 7.5 ^(GF, V)

Fresh Fruits 7 ^(GF, V)

Avocado 6 ^(GF, V)

French Fries 8

Truffle Fries 12

Sweet Potato Fries 8

KIDS MENU

Chicken Breast with side 12 ^(GF)

Mahi-Mahi Taco with side 8

Fruit Salad 7 ^(GF, V)

Mac & Cheese 7.5 ^(V)

Cheese Pizza 10 ^(V)

Chicken Quesadilla 6.5

Kids Caesar 6 ^(GF)

All Beef Hot Dog with side 9

Beef Sliders with side 7.5

DESSERTS

Chocolate Chip Cookies 9

Kids Fruit Plate, Mango Sorbet 9 ^(GF)

Mini Flavored Cookies 9

Your Choice of Chocolate Chip, Oatmeal-Raisin or Peanut Butter

S'mores Pizza, Nutella Ganache,
Caramelized Hazelnuts,

Graham Crumble, Marshmallows 10 ^(V)

Selection of House Made Ice Creams & Sorbets 9 ^(GF)

Assorted Ice Cream Bars 9 ^(GF)

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