

THE SEAGATE  
DINNER

**BITES**

<b>SMASHED AVOCADO</b> (V, GF)	16
Corn Tortilla Chips, Feta Cheese, Pomegranate Seeds	
<b>HUMMUS</b> (V)	16
Traditional & Roasted Pepper Hummus Garden Vegetables, Grilled Pita	
<b>WATERMELON &amp; TOMATO GAZPACHO</b> (V, GF)	11
Mediterranean Cucumber Salad, Fresh Micro Mint	
<b>CAULIFLOWER BITES</b> (V)	17
Crispy Tempura Cauliflower, Blue Cheese Crumble, Cajun Buffalo Sauce	
<b>MARKET OYSTERS</b> (6 pieces) (GF)	24
Cocktail Sauce, White Balsamic-Lemon Mignonette	
<b>JUMBO SHRIMP COCKTAIL</b> (GF)	22
Cocktail Sauce, Lemon	
<b>TUNA POKE BOWL</b>	28
Brown Sushi Rice, Mango, Avocado, Edamame Roasted Corn, Scallions, Sesame, Soy Dressing	

**SALADS**

<b>CAESAR SALAD</b>	17
Romaine, Caesar Dressing, Focaccia Croutons	
<b>BEACH SALAD</b> (V, GF)	19
Spinach, Kale, Orange & Grapefruit, Avocado, Dried Cherries, Quinoa, Pinenuts, Basil Yogurt Dressing	
<b>GREEK SALAD</b> (V, GF)	18
Romaine, Cucumber, Heirloom Tomatoes, Olives Pepperoncini, Red Onion, Feta, Lemon Vinaigrette	
<b>OLD FASHIONED WEDGE</b>	18
Iceberg, Tomato, Applewood Smoked Bacon Creamy Blue Cheese Dressing	
<b>SEAFOOD COBB</b>	30
Lobster, Shrimp, Egg, Avocado, Tomatoes, Bacon Garden Greens, Ranch Dressing	

**ADDITIONS**

<b>GRILLED CHICKEN</b>	10
<b>BLACKENED SALMON</b>	12
<b>CAJUN SHRIMP</b>	12
<b>WAGYU SKIRT STEAK</b>	14

**COMFORT**

*Served with a choice of side.*

<b>NEW ENGLAND LOBSTER ROLL</b>	34
Celery, Cajun Mayo, Toasted Bun	
<b>FISH N CHIPS</b>	30
Beer Battered Cod, Herb Fries, Tartar Sauce Grilled Lemon, Malt Vinegar	
<b>MAHI-MAHI FISH TACOS</b>	23
Corn Tortilla, Avocado Crema, Creamy Slaw, Salsa	
<b>SAND DOLLAR BURGER BAR</b>	25
<i>Choice of One</i> Seagate All Beef Blend   Turkey   Impossible	
Spicy Aioli, Bibb, Tomato, Red Onion, B&B Pickles Cheddar, Brioche Bun	

**MAINS**

<b>PAN SEARED LOCAL SNAPPER</b> (GF)	34
Wilted Spinach, Ratatouille Vinaigrette	
<b>LOBSTER RISOTTO</b>	38
Oven Roasted Tomatoes, Edamame, Asparagus Shaved Parmesan, Fresh Basil	
<b>BLACKENED SALMON</b>	34
Avocado Aioli, Corn-Edamame Succotash	
<b>FRESH CATCH</b> (GF)	36
Simply Grilled, Key Lime Tartar, Grilled Lemon	
<b>CHICKEN MILANESE</b>	30
Arugula, Lemon, Shaved Parmesan, Olives Baby Heirloom Tomato, Olive Oil	
<b>RIGATONI BOLOGNESE</b>	28
House Made Beef, Veal & Tomato Sauce Parmesan, Basil, Garlic Toast	
<b>STEAK FRITES</b>	38
10oz Wagyu Skirt Steak, Chimichurri, Fries	
<b>GRILLED 8OZ FILET</b> (GF)	56
Loaded Baked Potato, Grilled Asparagus Herb Butter, Sea Salt	

**SIDES 8**

<b>FRENCH FRIES</b>	<b>MARKET SALAD</b>
<b>SWEET FRIES</b>	<b>COLE SLAW</b>
<b>SEASONAL FRUIT</b>	<b>ASPARAGUS</b>

There is risk associated with consuming raw and under-cooked fish, oyster, meat or poultry products (medium, medium-rare, rare, or extra-rare). If you have chronic ill-ness of the liver, stomach, or have immune disorders, you are at greater risk of serious illness from fish, meat, or poultry and should eat them fully cooked. Some of these conditions have no symptoms, so you may not know you are at risk. Particularly vulnerable young children, pregnant women, or older adults, sufferers of liver disease or alcoholism and those with compromised immune systems. We recommend that these people eat only fully cooked food to insure personal safety. The Seagate Beach Club buys the best possible products from licensed, qualified purveyors and continually strives to safeguard the health and safety of our Members and Guests.

A 20% SERVICE CHARGE AND APPLICABLE TAXES WILL BE ADDED TO THE CHECK.

THE SEAGATE  
DRINKS

## Cocktails

## Wine

### SIGNATURE COCKTAILS

#### ON THE ROCKS

#### LA PALOMA

Corazon Blanco Tequila, Fresh Grapefruit, Aperol  
Grapefruit Soda

#### SPICY PASSIONFRUIT MARGARITA

Ghost Tequila, Passionfruit, Fresh Lime,  
Agave Nectar Tajin Rim

*Let your server know if you would like it extra spicy!*

#### SEAGATE PUNCH

Myers Rum, Pineapple Juice, Orange Juice,  
Peach Schnapps, Grenadine

#### BEACH SIDE CRUSH

Bombay Dry Gin, Campari, Orange Juice,  
Lemon Juice Agave

#### PINEAPPLE EXPRESS

Wheatly Vodka, Pineapple, Fresh Lime  
Fresh Orange Juice

#### OLD SAILOR

Buffalo Trace Bourbon, Simple Syrup,  
Orange, Cherry

16

### WINES BY THE GLASS

#### BUBBLES

Ruffino, Prosecco, Italy

13 | 50

Sharffenberger, Sparkling Rose NV,  
Anderson Valley

14 | 54

#### CHAMPAGNE

Taittinger, Champagne Brut NV, France

22 | 150

#### RIESLING

Domaine Schulmberger, Alsace, France

16 | 62

#### PINOT GRIGIO,

Ruffino "Lumina", Italy

13 | 50

Santa Margherita, Italy

18 | 72

#### SAUVIGNON BLANC

Kim Crawford, New Zealand

13 | 50

#### CHARDONNAY

Ramey, Fort-Ross Seaview, Sonoma Coast

16 | 62

#### WHITE BURGUNDY

Macon-Villages, La Crochette, France

13 | 50

#### ROSÉ

Hampton Water, Languedoc, France

14 | 54

Whispering Angel, Côtes de Provence, France

16 | 62

#### PINOT NOIR

Sokol Blosser, Dundee Hills, OR

18 | 70

#### MALBEC

Don Ni Canor, Mendoza, Argentina

13 | 50

#### CABERNET SAUVIGNON

Mount Veeder, Napa Valley

Frank Family Vineyards, Napa Valley

25 | 99

#### RED BLEND

The Prisoner, Prisoner Wine, Napa Valley

20 | 78

## Beers

### DOMESTIC, IMPORTED + CRAFT BEER

#### BOTTLES + CANS

8

Michelob Ultra

Bud Light

Budweiser

Corona

Corona Light

Stella Artois

Funky Buddha Hop Gun IPA

Funky Buddha Floridian Hefeweizen

Cigar City Brewing Jai Alai IPA

### HIGH NOON SELTZERS

8

Pineapple

Grapefruit

Black Cherry

### HIGH NOON TEQUILA

8

Passion Fruit

Strawberry

Lime