

THE SEAGATE
LUNCH

BITES

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| SMASHED AVOCADO (V, GF) | 16 |
| Corn Tortilla Chips, Feta Cheese, Pomegranate Seeds | |
| HUMMUS (V) | 16 |
| Traditional & Roasted Pepper Hummus Garden Vegetables, Grilled Pita | |
| WATERMELON & TOMATO GAZPACHO (V, GF) | 11 |
| Mediterranean Cucumber Salad, Fresh Micro Mint | |
| CAULIFLOWER BITES (V) | 17 |
| Crispy Tempura Cauliflower, Blue Cheese Crumble, Cajun Buffalo Sauce | |
| JUMBO SHRIMP COCKTAIL (GF) | 22 |
| Cocktail Sauce, Lemon | |
| TUNA POKE BOWL | 28 |
| Brown Sushi Rice, Mango, Avocado, Edamame Roasted Corn, Scallions, Sesame, Soy Dressing | |
| CRISPY HONEY HOT WINGS (8 pieces) | 18 |
| Celery, Carrots, Honey Mustard Sauce | |

SALADS

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

ADDITIONS

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| GRILLED CHICKEN | 10 |
| BLACKENED SALMON | 12 |
| CAJUN SHRIMP | 12 |
| WAGYU SKIRT STEAK | 14 |

HANDHELDS

All handhelds are served with a choice of side.
Fries, Sweet Fries, Market Salad, Cole Slaw, Fruit

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| NEW ENGLAND LOBSTER ROLL | 34 |
| Celery, Cajun Mayo, Toasted Bun | |
| TUNA SALAD WRAP | 21 |
| Spinach Wrap, Bibb Lettuce, Tomato | |
| CAJUN FISH SANDWICH | 24 |
| Key Lime Tartar, Bibb, Tomato, Tropical Slaw, Brioche Bun | |
| MAHI-MAHI FISH TACOS | 23 |
| Corn Tortilla, Avocado Crema, Creamy Slaw, Salsa | |
| GRILLED CHICKEN CAPRESE SANDWICH | 22 |
| Local Tomatoes, Mozzarella, Arugula Pesto, Brioche Bun | |
| BEACH CLUB | 22 |
| Roasted Turkey, Lettuce, Tomato, Smoked Bacon, Swiss Avocado Aioli, Multigrain Toast | |
| SAND DOLLAR BURGER BAR | 25 |
| Choice of One Seagate All Beef Blend Turkey Impossible Spicy Aioli, Bibb, Tomato, Red Onion, B&B Pickles Cheddar, Brioche Bun | |

MAINS

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| PAN SEARED LOCAL SNAPPER (GF) | 34 |
| Wilted Spinach, Ratatouille Vinaigrette | |
| FRESH CATCH (GF) | 36 |
| Simply Grilled, Key Lime Tartar, Grilled Lemon | |
| FISH N CHIPS | 30 |
| Beer Battered Cod, Herb Fries, Tartar Sauce Grilled Lemon, Malt Vinegar | |
| STEAK FRITES | 38 |
| 10oz Wagyu Skirt Steak, Chimichurri, Fries | |

SIDES 8

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| FRENCH FRIES |
| SWEET FRIES |
| SEASONAL FRUIT |
| MARKET SALAD |
| ASPARAGUS |
| COLE SLAW |

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 Schumberger, 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