

THE SEAGATE
LUNCH

BITES

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

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

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

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
<i>Choice of One</i> Seagate All Beef Blend Turkey Impossible Spicy Aioli, Bibb, Tomato, Red Onion, B&B Pickles Cheddar, Brioche Bun	

MAINS

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

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

SIGNATURE COCKTAILS

16 | 48

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

PINEAPPLE EXPRESS

Wheatly Vodka, Pineapple Juice, Fresh Lime Fresh Orange Juice

BLENDED

16 | 48

BEACH CLUB PIÑA COLADA

Bacardi Rum, Coconut Cream, Pineapple

FLORITA

Corazon Tequila, Lime Juice, Cane Sugar

STRAWBERRY DAIQUIRI

Bacardi Rum, Strawberry Purée, Lime Juice

Add Bacardi Rum Floater 5

Add Corazon Tequila Floater 5

WINES BY THE GLASS

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

RIESLING

Domaine Schlumberger, Alsace, France

16 | 62

ROSÉ & BUBBLES

Whispering Angel, Côtes de Provence, Provence, France

16 | 62

Hampton Water, Languedoc, France

14 | 54

Ruffino, Prosecco, Italy

13 | 52

Sharffenberger, Sparkling Rose, Anderson Valley, NV

14 | 54

Taittinger, Champagne Brut NV, France

22 | 150

COCONUTS

COCO H2O

15

COCONUT MIXER

19

Add your Choice of Bacardi, Tito's, Corazon Blanco

THE "SG" COLADA

25

Bacardi Rum, Fresh Coconut Water, Pineapple and Lime Juice, Dark Rum Float

UNDER THE PALMS

30

Casamigos Blanco, Fresh Coconut Water Pineapple and Lime Juice, Touch of Agave

BEERS & SELTZERS

DRAFT

8

BOTTLES & CANS | BUCKET OF 6

8 | 40

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

Barrel of Monks "The Wizard Wit"

HIGH NOON SELTZERS | BUCKET OF 6

8 | 40

Pineapple

Grapefruit

Black Cherry

HIGH NOON TEQUILA | BUCKET OF 6

8 | 40

Passion Fruit

Strawberry

Lime

BOTTLE & CAN REFRESHMENTS

SIMPLY LEMONADE

5

ICED TEA

5

WATER

Fiji 330 ml

4

Fiji 1 Liter

9

SPARKLING WATER Liter

9

COKE

5

SPRITE

5

GINGERALE

5

DIET COKE

5

COLD BREW COFFEE

6