



Four Course Dinners

\$90 per person (+ 7% Tax and 20% Gratuity)
Please choose the Same Item for each Course

Choose One Starter:

Arancini

Arugula Pesto, Roasted Garlic Tomato Sauce and Grated Parmesan Reggiano

** Seared Tuna*

Asian Slaw, Crispy Wontons, Pineapple Pico de Gallo and Honey Wasabi Cream

Cornmeal Crusted Gumbo Lump Crab Cake

Corn and Bacon Succotash with Sauce Remoulade

Crab Stuffed Gumbo Shrimp

Pineapple Pico de Gallo and Yum Yum Sauce

Gnocchi Bolognese

With Herbed Ricotta

Braised Meatballs

Roasted Garlic-Basil Marinara and Grated Parmesan Reggiano over Creamy Polenta

Choose One Salad:

**Heirloom Tomato Caprese*

Fresh Mozzarella, Roasted Peppers, Basil, Balsamic Glaze and Olive Oil

**Mixed Greens Salad*

Arugula, Baby Greens, Cherry Tomatoes, Strawberries, Corn, Feta Cheese, Pepita Seeds and Chipotle Honey-Citrus Vinaigrette

**Seagrove Caesar*

Mixed Greens, Baby Romaine, Shaved Parmesan, (Focaccia Croutons not GF) and Peppered Caesar Dressing

**The Classic Wedge*

Iceberg Lettuce, Applewood Smoked Bacon, Blue Cheese Crumbles, Grape Tomatoes, Shaved Red Onion and Herbaceous Homemade Ranch



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Choose One Entrée:

** Pan Seared Black Grouper*

Rustic Vegetables, Baby Potatoes and Herbed Lemon Butter Sauce

Cast Iron Seared Filet of Beef (+ \$5 person)

Roasted Garlic Butter Whipped Potatoes, Haricot Verts and Veal Demi-Glace

Surf & Turf

Beef Tenderloin and Gulf Shrimp, Butter Whipped Potatoes and Port Wine Demi Glace

Seared Red Snapper

Jasmine Rice, Island Fruit Salsa and Key Lime Mustard Sauce

Shrimp Scampi

Angel Hair, Fresh Basil, Shaved Parmesan Reggiano and Blistered Tomatoes

Choose One Dessert:

Chef Chris' Ice Cream Cookie

Vanilla Ice Cream and Chocolate Ganache

Brownie A La Mode

Hot Chocolate Fudge, Salted Caramel and Crushed Peanuts

Granny Smith Apple Puff Pastry

Vanilla Ice Cream and Salted Caramel

Strawberry Shortcake

Southern Biscuit, Fresh Whipped Cream, Wild Berry Compote and Local Honey

** Gluten Free*

\$125 Server Fee \$175 Chef Fee