Seacrest

restaurant and terrace



starters

Seasonal Soup 10
chef's creation

She-Crab Soup *GF* 12
old bay seasoning | oyster crackers

Fried Green Tomatoes *V* 14
pimento cheese spread
avocado ranch | pico de gallo

Garlic Toasted Baguette *V* 12
roasted tomato | mozzarella dip

Whipped Ricotta *V* 13
castelvetrano tapenade
charred lemon and chili olive oil | pita

greens

Caesar 14
shaved parmesan | croutons

Beet & Arugula Salad *GF | V* 15
roasted beets | toasted pistachios
goat cheese | quince puree
yuzu vinaigrette

Sweet Potato Salad *GF | V* 15
roasted sweet potato | goat cheese
marcona almonds | confit shallots
pomegranate | honey citrus dressing

Add-Ons

Pan-Seared Salmon* *GF | DF* 12
Blackened Redfish *GF | DF* 10
Grilled Chicken Breast *GF | DF* 8
Grilled Domestic Shrimp *GF | DF* 9

mains

Sautéed Flounder 36
layered duck fat potatoes
grilled asparagus | caper cream sauce | fried capers and basil

Crispy Skin Salmon* *GF* 32
feta and yogurt spread | olives
salted cucumber | crispy brussels
calabrian chili puree

Shrimp & Grits *GF* 25
domestic shrimp | gravy
andouille sausage | scallions
pickled onion | smoked gouda grits

Marinated Skirt Steak* GF 38
roasted garlic pomme puree | gremolata
broccolini | crispy onions

The PATIO
Looking for more options?
Ask your sever for a copy of our sister restaurants menu.

sides 8

fries | asparagus | broccolini
green beans | sweet potato tots
house salad | caesar salad

GF : Gluten-Friendly | DF : Dairy-Free | V : Vegetarian | VG : Vegan | ☾ : Wellness

An adjustable 15% service charge will be added to all checks and given in full to your server as a gratuity. Additional tip is not necessary, but always appreciated.

**Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please inform your server if any person in your party has a food allergy.*

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beer

Domestic 7
Bud Light | Budweiser | Coors Light Stella Artois | Michelob Ultra Miller Lite | Blue Moon

Imported 8
Corona | Corona Light | Heineken Heineken 0.0

Draft Beer
Michelob Ultra 7
Modelo Especial 8
Voodoo Ranger IPA 8
Samuel Adams Boston Lager 8
Rotating Local Craft Selection 10

whiskey

Angel's Envy Bourbon 18

Anita's Choice Bourbon 14

Basil Hayden Dark Rye 14

Basil Hayden Bourbon 14

High West Bourbon 13

Knob Creek Bourbon 13

Knob Creek Rye 13

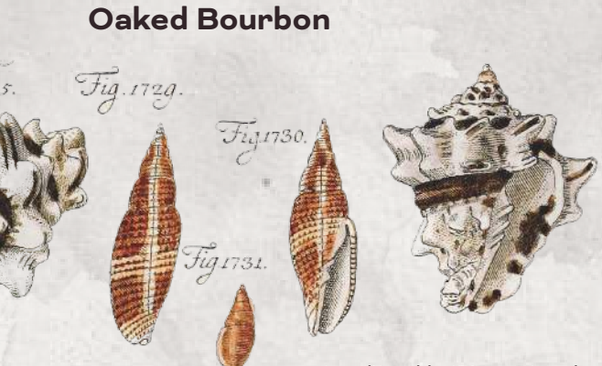
Maker's Mark Bourbon 11

WhistlePig PiggyBack Rye 14

Wild Turkey 101 Bourbon 11

Woodford Reserve Bourbon 14

Woodford Reserve Double Oaked Bourbon 16



cocktails

Golden Horizon 21
patrón silver | licor 43 passion fruit syrup | lime

Espresso Eclipse Martini 16
chopin potato vodka | kahlúa caffè borghetti espresso liqueur espresso beans

Lavender Bliss 16
tito's handmade vodka | lavender haze syrup | lemon | sugar rim

Golden Orchard Mule 17
jack daniel's tennessee whiskey apple spice syrup | fever-tree ginger beer | lime

Fiesta Glow Spicy Margarita 16
hornitos reposado tequila | spicy simple syrup | lime

Botanical Blush Lady 18
hendrick's gin | cointreau | fever-tree pink grapefruit soda | lemon

Breeze & Botanicals Mojito 17
bacardí añejo cuatro rum simple syrup | lime | club

Timeless Old Fashioned 16
maker's mark | old fashioned syrup orange

zero proof

Buzz-Free Lavender Bliss 16
ritual zero proof gin alternative lavender haze syrup | lemon | sugar rim

Discover Passion 14
ritual zero proof rum alternative passion fruit syrup | lemon | sugar rim

Faux Fiesta Glow Spicy Margarita 16
ritual zero proof agave spirit alternative | spicy simple syrup | lime

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