

Seacrest

restaurant and terrace



starters

- Seasonal Soup** 10
- She-Crab Soup** *GF* 13
lump crab meat | fresh cut chives
- Artisan Bread Basket** *v* 10
french white baguette | sourdough focaccia | house jam | assorted butters
- Hush Puppies** *v* 9
honey butter & cajun ranch
- Smoked Pork Ribs** 14
tangy bbq sauce | creamed spinach fried macaroni & cheese
- Shrimp & Grits** *GF* 16
jumbo shrimp | tasso gravy smoked gouda grits
- Fried Green Tomatoes** *GF | V* 10
pimento cheese spread | avocado ranch pico de gallo

greens

- Caesar** 14
shredded parmesan | croutons
- Greek Salad** *GF | V* 14
crisp lettuce | cucumber | olives feta cheese | fresh tomato peppardew | red wine vinaigrette
- Fried Oyster Salad** 23
arugula | roasted tomato hard boiled egg | pickled red onion boursin | truffle-cider vinaigrette
- Add-Ons**
- Pan-Seared Salmon*** *GF | DF* 10
- Blackened Redfish** *GF | DF* 9
- Grilled Chicken Breast** *GF | DF* 8
- Grilled Shrimp** *GF | DF* 7

mains

- Pan-Seared Salmon*** *GF* 30
peach & corn succotash | broccolini roasted red pepper cream
- Ahi Tuna Steak** *c DF* 30
ginger carrot puree | jasmine rice sesame-soy green beans | cilantro
- Filet Mignon*** *GF* 46
8oz | truffle parmesan hashbrown haricot vert | rosemary gravy
- Marinated Hanger Steak*** *GF* 42
yukon gold potato purée | port glaze fried brussels sprouts | adobo sauce crispy onions
- Smothered Pork Chop** 29
crispy bone-in pork chop haricot vert | gouda cheese grits apple onion gravy
- Grilled Half Chicken** *GF* 26
fried marble potatoes | asparagus parsnip purée | sriracha chimichurri
- Short Rib Pasta** 30
pappardelle | braised short rib mushroom gravy | arugula crema parmesan cheese
- Mushroom and Miso Risotto** 22
c | GF | DF | VG
peas | sun-dried tomatoes cilantro purée | roasted crimini crispy trumpet mushrooms

sides

- 8
- fries | asparagus | broccolini
haricot vert | sweet potato tots
house salad | caesar salad

GF : Gluten Free • DF : Dairy Free • V : Vegetarian • VG : Vegan • c : Wellness

20% service charge will be added for parties of six or more. All prices are subject to state and local tax.

**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 7

*Michelob Ultra 7
Modelo Especial 8
Voodoo Ranger IPA 8
Samuel Adams Boston Lager 8
Rotating Local Craft Selection 9*

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

Bramble Daquiri 15

*bacardi anejo cuatro | blackberry
fresh lime juice | simple syrup*

Saturn 12

*bombay sapphire | velvet falernum
orgeat syrup | passion fruit puree
fresh lemon juice*

Casa Refresher 13

*casamigos blanco | watermelon puree
fresh lime juice simple syrup | mint
angostura bitters*

Chocolate & Cherry Rye 14

Manhattan

*knob creek rye | sweet vermouth
bordeaux cherry juice
fee brothers aztec chocolate bitters*

Coconut Mojito 12

*rumhaven coconut rum | mint
cream of coconut | lime | club soda*

Caipirinha 11

*cachaça | velvet falernum | lime
white sugar | club soda*

Passion Star Martini 12

*absolut vanilla vodka | passoa
passion fruit purée | fresh lime juice
simple syrup | sidecar of brut*

zero proof

Cos No Politan 12

*ritual gin | cranberry juice
fresh lime juice | finest call triple sec*

Blueberry Mojito 12

*amethyst blueberry mint
simple syrup | fresh lime juice
muddled blueberries | soda water*

