



SEABLUE
BY MICHAEL MINA



By James Beard Award Winning Chef Michael Mina

SEABLUE has captured an atmosphere like no other; the dining destination before the night begins. SEABLUE offers a refreshing, lively, interactive experience to fit all dining needs. As you enter the Adam Tihany designed restaurant, you will notice blue water walls flowing freely around the room creating an upbeat, energetic ambiance perfect for gather with friends.

Our sommelier has designed a diverse and eclectic collection of wines. Together they comprise a fun, informative, list including a selection of more than 70 Rieslings. Primarily focused on boutique producers from Italy, Austria, France and Germany, the wine list also offers Domestic selections in addition to a smattering of Southern Hemisphere bottles.

SEABLUE creatively showcases the freshest shellfish, seafood and steaks inspired by classic American dishes and techniques. Our starter selection includes shellfish from our raw bar and appetizers like San Francisco favorite, Crab Louie. Entrees are cooked over our Santa Monica style grill, creating the best apricot & mesquite wood-fired seafood and steaks. All accompanied by classic American mac & cheese or tomato dusted onion rings; this dining experience will please all palates.



APPETIZERS TO BE SHARED
\$15 SUPPLEMENT PER PERSON
SELECT THREE OPTIONS FOR YOUR APPETIZER:

LOBSTER "POP-TART"
puff pastry, lobster cream

MAITAKE MUSHROOM TEMPURA
yuzu dipping cream

POPPERS
ahi, hamachi, ponzu

CLAM CHOWDER FONDUE
garlicky sourdough

BACON-WRAPPED SCALLOP FRITTERS
sudachi lime creme fraiche

SHELLFISH PLATTERS
\$25 SUPPLEMENT PER PERSON

ALASKAN KING CRAB, OYSTERS, SHRIMP
traditional garnishes: cocktail sauce, horseradish & champagne mignonette



THREE COURSE MENU

\$65 PER PERSON

~FIRST COURSE~

**SELECT THREE ITEMS FOR YOUR APPETIZER:
(GUESTS WILL CHOOSE THEIR APPETIZER INDIVIDUALLY)**

CRAB STUFFED PRAWNS

hot-sour vinaigrette

“BLT” CHOP SALAD

bacon lardons, sweet 100 tomatoes

CAESAR

romaine hearts, parmigiano reggiano

SOFTSHELL CRAB “LOUIE”

creamy avocado

SURF & TURF CARPACCIO

paper thin filet, lobster vinaigrette

LOBSTER CRÊPE

sweet corn, thai coconut curry

~ENTRÉES FROM OUR WOOD-BURNING GRILL~

**SELECT THREE OPTIONS FOR YOUR ENTREES:
(GUESTS WILL CHOOSE THEIR ENTREE INDIVIDUALLY)**

DIVER SCALLOPS

AHI TUNA

KING SALMON

PRAWNS

GRILLED CHICKEN

HANGAR STEAK

SKIRT STEAK

FILET MIGNON



~ACCOMPANIMENTS~

**SELECT THREE OPTIONS FOR YOUR SIDE SELECTION:
(ALL SIDES SERVED FAMILY STYLE)**

ONION RINGS tomato dusted
ASPARAGUS horseradish cream
SPINACH bacon-creamed
MAC&CHEESE truffled
CRUSHED POTATOES garlic & rosemary
ENGLISH PEAS shaved fennel, pancetta
SCALLOPED POTATOES queso fresco
CHEDDAR CHEESE FRIES red wine jus
SUMMER CORN jalapeno-creamed

~DESSERT~

(SERVED INDIVIDUALLY)

LAYERED CHOCOLATE MOUSSE BAR
DULCE DE LECHE, MALTED MILK ICE CREAM

*BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED
FAMILY STYLE MENU AVAILABLE FOR ADDITIONAL CHARGE*



FIVE COURSE MENU

\$100 PER PERSON

**~FIRST COURSE~
(SERVED FAMILY STYLE)**

SELECT SEASONAL SHELLFISH
ALASKAN KING CRAB, OYSTERS, JUMBO PRAWNS

**~SECOND COURSE~
(SERVED INDIVIDUALLY)
CHOICE OF**

CLAM CHOWDER

OR

ROMAINE HEARTS CAESAR SALAD

**~THIRD COURSE~
(SERVED FAMILY STYLE)**

TASTING OF APPETIZERS
SURF & TURF CARPACCIO, SOFT-SHELL CRAB LOUIE, TUNA POPPERS

**~ENTREE~
(SERVED INDIVIDUALLY)**

LAND & SEA
PRIME FILET MIGNON, MAINE LOBSTER

ENTREE SERVED WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

**~DESSERT~
(SERVED INDIVIDUALLY)**

LAYERED CHOCOLATE MOUSSE BAR
DULCE DE LECHE, MALTED MILK ICE CREAM

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED



SIX COURSE MENU
\$150 PER PERSON

FAMILY-STYLE MENU

ALL COURSES EXCEPT SOUP AND DESSERT SERVED FAMILY-STYLE

~FIRST COURSE~

SELECT SEASONAL SHELLFISH
LOBSTER, ALASKAN KING CRAB, OYSTERS, JUMBO PRAWNS

~SECOND COURSE~

ROMAINE HEARTS CAESAR SALAD

~THIRD COURSE~

CLAM CHOWDER

~FOURTH COURSE~

TASTING OF APPETIZERS
SURF & TURF CARPACCIO, CRAB STUFFED PRAWNS, TUNA POPPERS

~ENTREES~

SEASONAL FISH

WHOLE MAINE LOBSTER

FILET MIGNON

GRILLED CHICKEN

ALL ENTREES SERVED FAMILY STYLE WITH SEASONAL VEGETABLES AND ROSEMARY CRUSHED POTATOES

~DESSERT~

LAYERED CHOCOLATE MOUSSE BAR
DULCE DE LECHE, MALTED MILK ICE CREAM

BEVERAGE, TAX AND GRATUITY ARE NOT INCLUDED



PRIVATE PARTY LIQUOR AND BEVERAGE SELECTIONS

~SPIRITS~

Any under \$14, for example but not the only selections:

- Vodka** – Skyy / Stolichnaya / Absolut
- Tequila** - Herradura Silver / El Tesoro Platinum
- Bourbon** - Wild Turkey 101 / Maker's Mark
- Whiskey** - Crown Royal / Jameson's / Jack Daniel's
- Gin** - Bombay Sapphire / Tanqueray
- Scotch** - Isle of Jura Superstition / Isle of Jura 16 yr. / Buchanan's 12 yr.
- Rum** - Montecristo Silver / Montecristo Spiced / Captain Morgan Private Stock
- Cognac** - Hennessy VS/ Courvoisier VS
- Cordials** - Bailey's/Kahlua

~BEER~

- Bottled:** Any domestic beer plus Heineken and Corona
- Draft:** Any imported/domestic draft

~WINE~

House selection of red, white, sparkling wine and sangria

Two Hours - \$39.00 per person

Price Includes Unlimited Consumption of All Beverages Including Soda, Juice, Tea and Drip Coffee
Price Will Be Subject To 20% Gratuity And 8.1% Tax