

# SEA GRILL

## R E S T A U R A N T

### Appetizers & Soups



#### Trio of SeaGrill Sashimi

Fresh smoked cobia, fresh atlantic salmon, tuna, obah leaf or cucumber, daikon radish, Pickled ginger, wasabi, soy sauce 16.50

#### Tempura Tuna Sashimi

Citrus wasabi shoyu butter sauce, salted salmon tomato salsa, black sesame seeds, scallions 14.50



#### Seafood Tsunami (Chilled)

Spiny lobster tails, Alaskan king crab legs, shrimp, scallops, tuna sashimi, tuna poke (ideal for 2 or more) 99.95



#### Crab Artichoke Spinach Dip

Alaskan snow crabmeat, seafood sensation, blue crabmeat, cheeseblend, cream cheese, toasted garlic focaccia bread 14.95

#### Kataifi Jumbo Prawns

Shredded filo dough wrapped prawns, coconut peanut butter lime sauce, pineapple wedge 12.95

#### Singaporean Prosciutto Wrapped Scallops

Sea grill homemade salsa, Grow Guam lettuce, citrus vinaigrette 13.95

#### Vietnamese Summer Roll

Poached shrimp, poached pork tenderloin, lettuce, cucumber, carrots, bean sprouts, glass noodles, mint, cilantro, thai peanut sauce, nuoc mam sauce 7.50

#### Chamorro Chicken Kelaguen Empanada

Homemade coconut dinanche, fresh grated coconut, pickled vegetables 8.50

#### Seafood Stuffed Jumbo Shrimp Lumpia

Sweet & sour sauce, pineapple grapefruit marmalade, pickled vegetables 12.95

#### SeaGrill Appetizer Sampler

Seared Cajun crusted ahi tuna with dijon garlic cream sauce and lomi lomi salmon salsa, Classic Buffalo wings with celery sticks and ranch dressing, Breaded Japanese style squid legs with ginger sweet chili sauce 17.50

#### Island Style Coconut Seafood Chowder

Assorted seafood, vegetables, coconut cream, sweet potatoes, focaccia croutons, cilantro 7.50

#### Chef's Soup of The Day

Please ask your server on today's Chef's creation 5.95



### Salad

#### The "Wedge" Salad

Iceberg lettuce wedge topped with crispy bacon, tomatoes, crumbled blue cheese & blue cheese dressing 6.50

#### Asian Chicken Salad

Grilled marinated chicken breast, shredded lettuce, mango, cucumber, red bell pepper, cilantro, crispy won ton strips and ginger sesame soy dressing 8.95

#### Tuna Niçoise Salad

Slices of seared medium rare tuna, string beans, boiled egg, tomatoes, potatoes, olives and anchovies with a balsamic honey mustard dressing 12.50

#### Warm Spinach Salad

Crispy bacon, boiled egg, button mushrooms, red onions, toasted almonds, feta cheese and red wine vinaigrette 9.50

#### Chef Rey's Caprese Salad

Garden fresh basil, sliced tomatoes, fresh mozzarella, romaine lettuce, Italian salami, fresh fruit & garlic focaccia bread with a balsamic honey mustard vinaigrette 12.50

#### Classic Caesar Salad

with Focaccia Bread Croutons 8.50  
Add Grilled Shrimp 12.50  
Add Cured Salmon (Gravlax) 12.50  
Add Parmesan Chicken Breast 10.50

### From The Sea

#### King Crab Legs

1 lb. succulent Alaskan King Crab Legs served with melted citrus garlic butter, rice or mashed potatoes and sautéed seasonal vegetables 55.95

#### Mixed Sea Grill Platter

Grilled lobster tail, catch of the day, prawns, scallops, mussels, citrus beurre blanc, cilantro oil, spicy tomato jam served with garlic mashed potatoes & sautéed fresh vegetables 40.95

#### Surimi Stuffed Jumbo Prawns

Jumbo Prawns stuffed with a mixture of bay shrimp, crab & fish cake, Pernod saffron cream sauce served with garlic mashed potatoes and Chef's vegetable of the evening 28.95

#### Catch of the Day

Please ask your Server about Chef's preparation for the evening 27.50

#### Seafood Crusted Atlantic Salmon

Served with boursin sherry cream sauce, garlic mashed potatoes & Chef's vegetables of the evening 26.95

#### Seared Tuna Risotto

roasted tomato-herb chutney, balsamic reduction and mushroom risotto 26.50

#### Reef Fish

served with seasonal vegetables, finadene sauce & rice. Prepared baked, fried or steamed "Asian Style". 26.50

#### Seafood Pasta

**Pomodoro or Garlic Cream Sauce** Pasta of the evening with shrimp, scallops, catch of the day, calamari, mussels & mushrooms with either a tomato pomodoro or garlic cream sauce and garlic bread 25.50

#### Grilled Garlic Prawns

Presented on a pasta of the evening with pomodoro sauce & served with garlic focaccia bread 25.50

### From The Land



#### Dried Beef & Smoked Pork Combo

House made dried beef & smoked pork, with coconut dinanche and steamed white rice (Local Favorite) 23.50

#### Hawaiian Rock Salt-Herb Crusted

**Prime Rib of Beef, Au Jus Lie**  
Queen Cut (10 oz) 25.50  
King Cut (16 oz) 32.50  
Sumo Cut (20 oz) 42.50

#### Bounty of the Land

Filet mignon of beef, grilled lamb chops and bbq pork ribs, served with chef's potato of the day and sautéed fresh seasonal vegetables. 44.50

#### Stuffed Chicken Breast Roulade

Chicken Breast stuffed with mushrooms, ham & herbs, rolled and breaded with panko, fried crisp and served on a roasted garlic sweet potato puree with a saffron, coconut veloute sauce 19.95

#### Chicken Marsala

Chicken Breast sautéed with Marsala wine, mushrooms & herbs, served with garlic mashed potatoes and fresh vegetables of the evening 19.95



#### Hoisin Honey BBQ Pork Ribs

Tender St. Louis Ribs, slowly braised and barbequed with our honey hoisin BBQ sauce, served with corn on the cob, vegetable of the day & steamed rice. Half Rack 19.95 Full Rack 35.50

#### Grilled New Zealand Lamb Chops

Lamb Chops marinated with rosemary, olive oil & cracked pepper, grilled to order, with port wine mint demi glace, garlic mashed potatoes & Chefs vegetable of the evening 32.95

#### Grilled Porterhouse Steak

1 lb. Porterhouse Steak, grilled to order and served with Ancho Chili steak sauce, Lyonnaise potatoes and Chef's vegetable of the evening 40.95

#### Blue Cheese Crusted Filet Mignon of Beef Bordelaise

1/2 lb. Beef Tenderloin, cooked to order, with peppercorn red wine reduction sauce, Lyonnaise potatoes and Chef's vegetable of the evening 32.95



### Vegetarian

#### Potato Gnocchi Pomodoro

House made potato dumplings with fresh mushrooms, spinach, cheese blend and garden fresh basil tomato sauce, served with garlic focaccia bread 19.95

#### Roasted Vegetable Lasagna

Assorted Seasonal Vegetables roasted with fresh herbs, garlic & olive oil then layered with tomato basil sauce & ricotta-mozzarella cheese 19.95

A customary 15% service charge will be added to your check.

Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

### ***Chef's Choice***

Chef's Soup of the Evening

Seared Sesame Crusted Tuna Salad with miso sesame vinaigrette

Grilled Tenderloin of Beef with Port Wine demi sauce,  
steamed rice & buttered vegetables

Chef's Dessert of the Day \$65



### ***Chef's Premier***

Chef's Soup of the Evening

Seared Sesame Crusted Tuna Salad with miso sesame vinaigrette

Grilled Tenderloin of Beef & Alaskan King Crab Legs  
with Port Wine demi sauce, melted garlic butter-calamansi sauce,  
steamed rice & buttered vegetables

Chef's Dessert of the Evening \$85



### ***Chef's Deluxe***

Flash Fried Tuna Poke with furikake rice

Chef Rey's Caprese Salad with Italian salami,  
fresh fruits & balsamic dressing

Grilled Tenderloin of Beef & Whole Live Maine Lobster  
with Port Wine demi sauce, melted garlic butter-calamansi sauce,  
mashed potatoes or steamed rice & buttered vegetables

Fresh Apple Crepe Ala Mode with caramel sauce \$118



### ***Live Maine Lobster***

1.25 lbs \$76 2 lbs \$115

#### ***Tinaktak (Local Style)***

coconut braised local vegetables,  
Chamorro red rice



#### ***Thermidor***

roasted garlic mashed potatoes,  
sautéed fresh vegetables



#### ***Steamed***

steamed white rice, citrus garlic butter,  
sautéed fresh vegetables



### ***Desserts***

***Crème Brulee Sampler 9***  
Classic, Mocha, Matcha

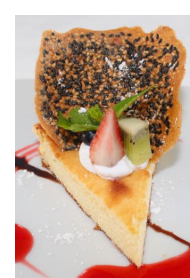
***Fresh Apple Crepe Ala Mode 9***  
Caramel Sauce, Vanilla Ice Cream,  
Cinnamon Powdered Sugar

***Fried Banana Lumpia Ala Mode 7***  
Caramel Sauce, Haagen Daz Dolce De Leche Ice Cream

***Square Cake Sampler 7***  
Red Velvet, Sweet Potato Haupia, Banana

***Ricotta Cheesecake 7***  
Raspberry Sauce, Sesame Tuile Cookie & Fruit Garnish

***Chocolate Bread Pudding Ala Mode 7***  
Crème Anglaise, Vanilla Ice Cream & Fresh Berries



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