SEABLUE

DRINK ~ DINE ~ DISCOVER

Est. 2004 **N. Myrtle Beach, 29582**

Choice of Appetizer

Hearts of Romaine ~ *Goat Cheese, Cashew, Roasted Tomatoes, Italian Speck, 3 Cheese Bread Sticks*

Baby Arugula Caesar ~ *Classic Preparation, White Anchovy, Gruyere-Garlic Bread Sticks*

Pickled Beets ~ *Arugula Pesto, Goat Cheese, Cippolini Onions, Toasted Pine Nuts*

Charred Oysters ~ *Brown Butter, Reggiano Parmesan*

Traditional Escargot ~ *Roasted Garlic & Herb Compound Butter, Reggiano Parmesan, Panko Crunch*

Chef's Ravioli of the Day ~ *Chef's Daily Creation*

Choice of Entree

8oz Eye of Ribeye ~ *Asiago Potato Gratin, Cabernet Demi-Glace*

Joyce Farms Heritage Chicken & Waffles ~ *Organic Chicken Sausage, Spiced Butter, Blueberry-Maple Gastrique*

Berkshire Double Cut Pork Chop ~ *Fork Smashed Sweet Potato, Crab Apple Mostardo*

*Butter Poached Lobster Tail ~ *Lobster Ravioli, Roasted Garlic-Tarragon Butter*

Fresh Pasta Bolognese ~ *Reggiano Parmesan*

Today's Selection of Fresh Catch ~ *Chef's Inspiration of the Moment* | ***Premium Fish*** ***+MP Supplement***

*Linz Heritage 8oz Center Cut Filet Mignon ~ *Potato Gratin, Aged Balsamic* | ***+30 Supplement***

Shared Dessert for Two

Crème Brulee of the Moment

Warm Fruit Cobbler

Belgium Waffle & Gelato

Warm Chocolate Brownie

Early Bird $49 Per Person | Plus Tax & Gratuity ~ Tuesday-Saturday 4:30pm 5:15pm

Early Bird Diner must be seated by 5:15pm

$59 Per Person | Plus Tax & Gratuity ~ Tuesday-Thursday any time after 5:15pm

Must use reservation code "PF26" to receive the menu

Cash or Credit Card Only

No Substitutions Please

We surcharge 3% on all credit cards to help offset our processing costs.
This amount is not more than what we pay in fees.
We do not surcharge debit cards.

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.*
Please notify your server of all food allergies prior to ordering.

Kenneth Norcutt ~ *Chef /Wine Director* Tracy Smith ~ *Managing Proprietor*