



The Sea Grill

SEA TO PLATE SINCE '88

316 E STREET • OLD TOWN EUREKA, CA (707) 443-7187 TUESDAY - SATURDAY 5PM - 9PM

KEITH SELBY AND HOLLY BLACKWOOD OPENED THE SEA GRILL IN 1988. HOUSED IN AN 1876 ITALIANE VICTORIAN BUILDING WITH A COLORFUL PAST, OUR GOAL IS TO PROVIDE THE FINEST SEAFOOD FROM NEAR AND FAR IN A FUN, FRIENDLY ATMOSPHERE. VISIT OUR ANTIQUE SANTA DOMINGO MAHOGANY BAR THAT TRAVELED AROUND THE HORN IN THE 19TH CENTURY.

STARTERS

Chilled Seafood & Local Oysters

BAY SHRIMP COCKTAIL	\$12.95	KUMAMOTO OYSTERS* -RAW ON THE HALF SHELL SERVED WITH MIGNONETTE	\$17.95 HALF DOZEN
DUNGENESS CRAB COCKTAIL (SEASONAL)	MKT PRICE	BAKED OYSTERS ROCKEFELLER PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN	\$19.95 HALF DOZEN
PRAWN COCKTAIL-WILD CAUGHT EXTRA JUMBO PRAWNS	\$19.95	BAKED OYSTERS DORÉ PACIFIC OYSTERS, TOPPED WITH A WHITE WINE, GARLIC BUTTER SAUCE, SCALLIONS	\$19.95 HALF DOZEN
PACIFIC OYSTERS*-RAW ON THE HALF SHELL	\$17.95 HALF DOZEN		
ASIAN KUMAMOTOS* -RAW ON THE HALF SHELL TOBIKO CAVIAR, PONZU, LIME, SIRACHA	\$18.95 HALF DOZEN		

PAIR YOUR OYSTERS WITH SPARKLING WINE OR CHAMPAGNE COCKTAILS

ROEDERER ESTATE BRUT, ANDERSON VALLEY 15

CANELLA BRUT ROSÉ OR CANELLA PROSECCO (SPLITS) 11.5

HOUSE APERITIF BELLINI: ROEDERER BRUT, CREME DE PECHE, DASH OF BITTERS 15

KIR ROYALE: ROEDERER BRUT, CREME DE CASSIS 15

More Appetizers...

SAUTÉED MUSHROOMS- GARLIC BREAD	\$12.95	SEARED AHI* PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI, SUNOMONO SALAD	\$21.95
CALAMARI- TENDER STRIPS, TRIO OF DIPPING SAUCES	\$17.95	STEAMER CLAMS- ONE POUND SERVING, IN A WHITE WINE GARLIC BUTTER BROTH, GARLIC BREAD	\$21.95
FRIED OYSTERS - LOCAL PACIFICS (6) FRIED IN CRACKER CRUMBS, WITH TARTAR SAUCE	\$17.95 HALF DOZEN		
VEGETARIAN POLENTA SICILIANA-GRILLED POLENTA TOPPED WITH TOMATO SAUCE, OLIVE, ARTICHOKE, FETA	\$17.95		

Soup & Salads

SEA GRILL SALAD-MIXED GREENS, AVOCADO, BOILED EGG, TOMATO, CUCUMBER, RED ONION AND FETA CHEESE;	\$17.95	HOUSE SALAD	\$8.95
ADD GRILLED CHICKEN -	\$25.95	SEA GRILL CHOWDER	CUP \$9.00 / BOWL \$13.50
ADD PRAWNS -	\$29.95	QUART OF CHOWDER (TO GO ONLY)	\$26.00

NOT ALL INGREDIENTS ARE STATED ON MENU. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

SPLIT PLATE: \$8.00 COMES WITH A FULL ORDER OF SIDES 20% GRATUITY INCLUDED ON PARTIES OF 6 OR MORE

DINNER

ENTRÉES DO INCLUDE A FIRST COURSE OF DINNER SALAD OR OUR SIGNATURE CHOWDER, FRESH, LOCAL BRIO BREAD, SAUTÉED SEASONAL VEGETABLES, AND, WITH THE EXCEPTION OF PASTA AND POLENTA; YOUR CHOICE OF BAKED POTATO, STUFFED BAKED POTATO, CHEF'S DAILY SPECIAL BASMATI RICE, FRESH CUT FRENCH FRIES OR HOUSE MADE POLENTA CAKE.

SALAD DRESSING CHOICES: HOUSE MADE RANCH, BLEU CHEESE, THOUSAND ISLAND OR VINAIGRETTE

🍤 Steaks 🍤

FILET MIGNON - 8 OZ. SERVED WITH SAUTÉED MUSHROOMS AND ONION RINGS	\$48.95
PRIME RIB - SLOW ROASTED SERVED WITH AU JUS AND CREAMY HORSERADISH (PRESENTLY OFFERED FRIDAY & SATURDAY)	\$44.95
RIBEYE (WHEN PRIME RIB NOT SERVED)-14 OZ. CHAR-GRILLED, SERVED WITH SAUTÉED MUSHROOMS AND CREAMY HORSERADISH	\$44.95
PRIME RIB OR RIBEYE COMBO- ADD YOUR CHOICE OF SCAMPI, BEER BATTERED PRAWNS OR SCALLOPS	\$55.95
STEAK AND LOBSTER - 16 OZ. LOBSTER TAIL AND AN 8 OZ. FILET MIGNON	MKT PRICE

🍤 Seafood 🍤

LOBSTER - 16 OZ. COLD WATER TAIL, BROILED AND SERVED WITH DRAWN BUTTER	MKT PRICE
SCALLOPS - FRESH LARGE SEA SCALLOPS; PAN SEARED IN GARLIC BUTTER WITH MUSHROOMS, CAPERS, TOMATOES	\$42.95
SCAMPI - JUMBO PRAWNS SAUTÉED IN GARLIC BUTTER WITH MUSHROOMS, SCALLIONS, SHERRY	\$38.95
BEER BATTERED PRAWNS - JUMBO, TENDER PRAWNS, DEEP FRIED	\$37.95
STEAMER CLAMS - ONE POUND SERVING IN A WHITE WINE GARLIC BUTTER BROTH, GARLIC BREAD	\$33.95
BAKED OYSTERS ROCKEFELLER - LOCAL PACIFIC OYSTERS, TOPPED WITH SPINACH, GARLIC BUTTER, CREAM AND PARMESAN	\$33.95
FRIED OYSTERS - LOCAL PACIFICS, FRIED IN CORNMEAL AND CRACKER CRUMBS	\$29.95
HALIBUT (SEASONAL) - WILD ALASKAN HALIBUT, GARLIC WHITE WINE BUTTER SAUCE	MKT PRICE
PETRALE SOLE - FRESH, LOCAL SOLE, PAN-FRIED IN CRACKER CRUMBS OR GRILLED IN A LIGHT EGG BATTER WITH DORÉ SAUCE (CAN BE SEARED BATTERLESS UPON REQUEST)	\$35.95
SNAPPER AMANDINE - FLOURED AND GRILLED, BEURRE BLANC SAUCE, TOASTED ALMONDS	\$34.95
SEARED AHI - PAN SEARED IN CAJUN SPICES, SERVED RARE, CITRUS AIOLI, SUNOMONO SALAD	\$36.95
SNAPPER PUTTANESCA - FRESH FILLET FLOURED, GRILLED, TOMATO, OLIVE, CAPER SAUCE	\$34.95
CALAMARI - A TENDER STEAK, PAN-FRIED, WITH A TRIO OF SAUCES	\$29.95
FISH AND CHIPS - BEER BATTERED LOCAL ROCK COD, FRESH CUT FRENCH FRIES	\$28.95
SEA GRILL FETTUCCHINE - BAY SHRIMP, MUSHROOMS, SCALLIONS IN A RICH PARMESAN CREAM SAUCE	\$31.95
DUNGENESS CRAB FETTUCCHINE (SEASONAL) - FRESH CRAB, MUSHROOMS, SCALLIONS IN A RICH PARMESAN CREAM SAUCE	MKT PRICE

🍤 Other 🍤

STUFFED CHICKEN BREAST - SPINACH, RICOTTA AND JACK CHEESE, TOPPED WITH CHICKEN VELOUTÉ	\$31.95
VEGETARIAN POLENTA SICILIANA- HOUSE MADE POLENTA GRILLED, TOPPED WITH TOMATO SAUCE, OLIVE, ARTICHOKE, ONION, FETA	\$28.95

🍤 Sides 🍤

FRESH CUT FRENCH FRIES	\$10.95
ONION RINGS - BEER BATTERED	\$12.95
GARLIC PARMESAN FRIES	\$12.95
TRUFFLE FRIES	\$13.95
BREAD SERVICE	\$5.00/\$3.00

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