

LUNCH

STARTERS

BAKED CRAB, ARTICHOKE & SPINACH DIP	7.95
Grilled Pita Triangles	
PRINCE EDWARD ISLAND MUSSELS	8.95
White Wine, olive oil and herbs, grilled ciabatta	
FLASH FRIED CALAMARI	7.95
Dijon mustard and spicy orange ginger sauces	
ICED SHRIMP COCKTAIL (6)	9.95
Spicy Cocktail sauce	

SOUPS

MANHATTAN CLAM CHOWDER	Bowl 3.95 Cup 2.95
ROASTED CHICKEN & VEGETABLE	Bowl 3.95 Cup 2.95
Fresh Basil and aged parmesan	
CHILLED GAZPACHO	Bowl 3.95 Cup 2.95
Spicy tomato and fresh vegetable soup, croutons and sour cream	
BAKED FRENCH ONION	5.95
Baked in a crock with croutons, asiago and parmesan cheese	

STONE OVEN PIZZAS

MARGHERITA, Vine ripe tomatoes, fresh mozzarella, basil and asiago cheese	9.95
CHICKEN PESTO, Slices of wood grilled chicken breast, sun dried tomatoes, basil, mozzarella and asiago cheese	11.95

SALADS

Served with French Bread

ASIAN CHICKEN SALAD with CRISPY WONTONS	9.95
Crisp greens, sliced chicken breast, water chestnuts, red bell peppers, pea pods & Mandarin oranges, sesame vinaigrette	
WOOD GRILLED SALMON SALAD	11.95
Atlantic salmon on deluxe greens, cucumbers, tomatoes, feta cheese, balsamic vinaigrette topped with crispy potato strings	
NICOISE with AHI TUNA Seared RARE**	11.95
Fresh green beans, red onion, cucumber and red skin potatoes marinated in a dijon vinaigrette, kalamata olives on greens	
SEAFOOD COBB	12.95
Topped with grilled shrimp, crispy calamari and chilled crab tomatoes, cucumbers, avocado and bleu cheese. 'Cusabi dressing'	
SEA GRILLE CAESAR** Croutons, anchovies, aged parmesan	5.95
With Wood Grilled CHICKEN BREAST	9.95
OR SHRIMP	10.95
TUSCAN SALAD 'A Taste of Italy'	7.95
Grape tomatoes, fresh mozzarella, red onion, chick peas, toasted country bread, arugula and mixed greens tossed in balsamic vinaigrette	
GATHERING OF GREENS Honey Mustard Vinaigrette	3.95

SANDWICHES

Served with a choice of French Fries or Cup of Soup

MARYLAND LUMP CRAB CAKE SANDWICH	8.95
Open faced on toasted challah with lettuce, tomato and roasted red bell pepper mayonnaise, dill spear	
CHICKEN PESTO PANINI Grilled, sliced chicken breast,	6.95
roasted red bell peppers, asiago cheese and pesto	
SEA GRILLE ANGUS BURGER**	7.95
One half pound burger topped with caramelized onions and Tillamook cheddar on a Kaiser bun, lettuce, tomato and dill spear	
SMOKED SALMON AND CREAM CHEESE	9.95
Sliced cucumber, lettuce, tomato and red onion on 8 grain bread	
CHICKEN CAPRESE Sliced chicken breast, fresh mozzarella	7.95
basil tomatoes and balsamic vinaigrette on a ciabatta	
PORTOBELLO PANINI Oven roasted Portobello	7.50
mushroom, tomato Grilled squash, roasted red bell peppers, caramelized onions and goat cheese.	
SEA GRILLE REUBENS The classic sandwich with swiss cheese,	
Sauerkraut and Russian dressing grilled on rye, dill spear	
SALMON REUBEN	8.95
OR TURKEY REUBEN	7.95

ENTREES

Served with Petite Green Salad Vinaigrette and Warm Bread

LOBSTER, MAC AND CHEESE Maine lobster, cavatappi pasta, lobster sauce and white cheddar, baked and drizzled with truffle oil	14.95
PARMESAN ENCRUSTED LAKE SUPERIOR WHITEFISH Lemon beurre blanc and saffron rice	11.95
WOOD GRILLED ARCTIC CHAR Honey mustard glaze, saffron rice and fresh vegetables	14.95
SAUTEED LAKE PERCH PICCATA Artichoke hearts, capers and white wine lemon butter, saffron rice and fresh vegetables	13.95
WOOD GRILLED ATLANTIC SALMON Apple cider sauce, roasted walnuts and saffron rice	12.95
COCONUT CRISPY SHRIMP (5) Spicy orange dipping sauce, saffron rice	11.95
SESAME CRUSTED AHI TUNA Seared RARE** Over steamed noodles tossed in an slightly spicy	
Asian peanut vinaigrette, vegetable stir fry 14.95	
CHICKEN PICCATA Fresh chicken breast sautéed with artichoke hearts and capers in a white wine lemon butter, saffron rice	10.95
NEW YORK STRIP STEAK (10oz) Topped with bearnaise butter and onion frits. Served with French fries	14.95
LINGUINI WITH CLAM SAUCE Chopped clams, garlic, olive oil, white wine and herbs topped with aged parmesan	9.95
CHICKEN BOURSIN PASTA Fresh chicken breast sautéed and tossed with sun dried tomatoes, broccoli	
And farfalle pasta in a creamy boursin cheese sauce 9.95	
BRIE AND BOWTIE PASTA Brie cheese, fresh tomatoes, basil and farfalle pasta lightly tossed in olive oil	9.95
VEGETARIAN POLENTA STACK Grilled zucchini, squash, roasted tomatoes, eggplant, caramelized onions,	
roasted red peppers and goat cheese stacked on a creamy polenta round and topped with spicy Fradiavlo sauce and grilled wild mushroom 10.95	

ASIAN STIR FRYS

Your choice of CHICKEN 10.95 SHRIMP 11.95 or ORGANIC TOFU 9.95

Quick wokked with pea pods, red bell peppers, onions, mushrooms, water chestnuts, broccoli, bean sprouts
And baby bok choy. Served over white rice and topped with crispy wontons

BEVERAGES

REPUBLIC of TEA FLAVORED ICED TEA Bottle.....	3.95
FRESH BREWED ICED TEA	2.50
HOT TEA SELECTION	2.00
FRESH GROUND AND BREWED COFFEE.....	2.00
HOUSEMADE LEMONADE.....	2.50
SOFT DRINKS	2.50
VOSS Still Water	3.95
PERRIER	2.95

Private Dining Rooms Available
18% Gratuity Added for Parties of Seven or More

Banquet Facilities Available for Business Lunches or Dinners,
Seminars or Social Events

6199 Orchard Lake Rd. , W Bloomfield 248-487-0326