

# SEA GRILL

## LUNCH

### THREE COURSE PRIX FIXE LUNCH \$32

#### FIRST COURSE (CHOICE OF ONE)

##### SOUPA EMERAS

DAILY SPECIAL SOUP

##### SEA GRILL PIKILIA (ASSORTMENT OF SPREADS)

TARAMA, MELIZANOSALATA, TZATZIKI, SKORDALIA

##### GREEK SALAD

VINE-RIPENED TOMATOES, CUCUMBER, PEPPERS, ONION, GREEN PEPPERS, KALAMATA OLIVE, FETA CHEESE

##### CRAB CAKE

95% JUMBO LUMP CRAB MEAT WITH SPICES (SURCHARGE \$7)

##### GRILLED OCTOPUS

GRILLED SUSHI TENDER PORTUGUESE OCTOPUS (SURCHARGE \$7)

##### TUNA TARTAR

SUSHI GRADE TUNA WITH AVOCADO, CRÈME FRAICHE ACCOMPANIED BY SEAWEED SALAD

##### CALAMARI

CHARCOAL GRILED CALAMARI.

##### MAROULI SALAD

HEARTS OF BABY ROMAINE WITH SCALLIONS, DILL IN OLIVE OIL RED WINE VINAIGRETTE TOP WITH FETA

#### SECOND COURSE (CHOICE OF ONE)

##### DORADO ROYALE OR BRANZINO

DORADO, MEDITERRANEAN SEA BREAM FAMILY BRANZINO, MILD FLAVORED WHITE FLAKY

##### SCOTISH SALMON

SALMON WITH BEAN PIAZZI

##### AUSTRALIAN LAMB CHOPS

FRIED POTATOES AND STEAMED VEGETABLES (SURCHARGE \$15)

##### LOBSTER PASTA

LINQUINI, LIGHT TOMATO GARLIC SAUCE (SURCHARGE \$15)

##### CHICKEN BROCHETTE

ORGANIC CHICKEN BREAST ON A SKEWER WITH FRENCH FRIES

##### BIG EYE TUNA

TUNA WITH BABY BEETS AND ALMOND SKORDALIA

#### DESSERTS (CHOICE OF ONE)

##### BAKLAVA

LAYERED PHYLLO WITH ALMONDS, HONEY, WALNUTS

##### KARIDOPITA

WALNUT CAKE WITH ICE CREAM

##### GREEK YOGURT

SERVED WITH FRUIT PRESERVES

##### GALAKTOBUREKO

SEMOLINA CUSTARD WITH LAYERED PHYLLO CRUST

##### SEASONAL FRUIT PLATTER