

SEAGAR'S

Prime Steaks and Seafood

DESTIN, FLORIDA

APPETIZERS

Emerald Coast Martini Gulf Shrimp and Jumbo Lump Crab Served with Cocktail Sauce and Pink Brandy	16	Blackened Sea Scallop Two Jumbo Scallops Blackened over Smoked Gouda Cheese Grits, with a Watermelon Salsa	16
Baked Oysters Topped with Bacon, Monterey Jack Cheese, Breadcrumbs, Jumbo Lump Crabmeat, Spinach, Butter, and Garlic, Finished with Spicy Hollandaise	16	Calamari Crispy Fried, Tossed With Pepperoncini Peppers, Roasted Red Peppers, Parmesan Cheese, Served with a Roasted Red Pepper Coulis and Habanero Oil	10
Tuna Tartare Yellow Fin Tuna with Avocado, Mango, Red Onion, Red Pepper, Ginger Soy Dressing, Served with Fried Wontons	18	Tempura Fried Brie Imported Brie, Dipped in Tempura Batter then Fried Until Creamy, Served with Grilled Tuscan Bread and Apricot Preserves	12
Eggplant /Green Tomato Crab Napoleon Medallions of Both, Batter Fried and Layered with Jumbo Lump Crabmeat, then Served with Lemon Beurre Blanc	13	Shrimp Tempura Gulf Shrimp, Tempura Fried, Served with Sweet Thai Chili Sauce and Soy Sauce	12
Foie Gras Pan Seared Grade A Duck Liver, on Granny Smith Caramelized Apples, Lavender Honey, and White Truffle Oil, all Situated on Tuscan Toast	19	Lobster Bisque A Fragrant and Rich Broth, Thickened with Cream And Brandy, Garnished with Tarragon, Coral Cream, and Lobster Meat	12
Osetra Caviar Toast Points, Egg Yolks, Egg Whites, Sour Cream, Chives, and Chilled Vodka	MKT	Jumbo Lump Crab Cake Pan Sautéed with a Charred Tomato Beurre Blanc	16

CREATE YOUR OWN SEAFOOD TOWER

(Priced and Portioned per person)

Maine Lobster
~1/2 lb per person~

Large Gulf Shrimp Spiced and Chilled
~2 per person~


Alaskan King Crab Legs
~1/4 lb per person~

Stone Crab Claws (Seasonal)
~2 per person~

Seagar's Seafood Towers are Three Tiered and Served with Cocktail Sauce and Drawn Butter

SALADS

Seagar's Chopped Spring Mix, Tomatoes, Cucumbers, Roasted Corn, Hearts of Palm, Maytag Blue Cheese Crumbles, Spicy Pecans, Pomegranate Molasses, and a Dark Balsamic Dressing	9	Warm Goat Cheese Spring Mix, Tomatoes, Cucumbers, Pine Nuts, and Dark Balsamic Dressing, Topped with Medallions of Fried Breaded Goat Cheese	10
Hearts of Romaine Romaine Heart Topped with Granny Smith Apples, Roasted Pistachios, and Maytag Blue Cheese Crumbles with a Blue Cheese Dressing	11	The Wedge Iceberg Lettuce, Tomatoes, Red Onions, Cucumbers, Applewood Smoked Bacon, Croutons, and Pink Peppercorn Ranch Or Blue Cheese Dressing	9
Warm Spinach Salad Baby Spinach, Mushrooms, Egg Whites and Yolks, Bacon, Topped with a Warm Bacon Dressing	10	Caesar Salad For Two Seagar's Traditional Caesar Salad Prepared Tableside	18

 When pairing Wine with your Entrée, look through our California Cabernet Sauvignons and Bordeaux Blends to enjoy with our Prime Beef. You may also consider one of our International Wines such as a "Super Tuscan" or a Wine from one of the Emerging Spanish Regions including Toro and Priorat.


USDA PRIME STEAKS

Filet	10 oz	46	Bone-In Ribeye	20 oz	49
Steak Diane	10 oz	49	Porterhouse	24 oz	65
N.Y. Strip	15 oz	49	Rôtisseur's Special		MKT
Lamb Loin Chops	20 oz	45	Chateaubriand	22 oz	100

For Two


MEAT PREPARATIONS

Oscar	10	Au Poivre	4
Crab Cake	16	Maytag/Bacon	7
Foie Gras	15	Grilled Shrimp	12
South African Fried Lobster Tail	26	½ lb. King Crab Legs	MKT

 With our Lobster offerings, consider one of many rich, full bodied California Chardonnays or White Burgundys.

SEAFOOD

Maine Lobster	34
Steamed or Broiled, Two Pounds or Larger, Prepared and Cracked by our Chef	Per lb
Alaskan King Crab	56
One Pound Split, Steamed, and Served with Drawn Butter	Per lb
Dover Sole	49
Sautéed to Perfection, Filleted Tableside, and Served with Brown Butter, Capers, and Lemon	
South African Cold Water Lobster Tails	52
Lightly Battered, Fried, and Served with Chinese Honey Mustard	
Blackened Tuna	32
Fresh Atlantic Blackened Yellow Fin Tuna Steak, Topped with Sautéed Alaskan King Crab, and Finished with a Roasted Red Pepper Butter Sauce	
Seafood Trilogy	34
Broiled Fresh Market Selection, Served with Two Sauces of Charred Tomato and Lemon Butter	
Potato Wrapped Salmon	28
Chinese Mandolin Spun Potato Wrapped Around a Fresh Filet of Wild Salmon, and Served with Whole Grain Mustard Aioli on Wilted Greens	
Chilean Sea Bass	32
Pan Roasted Chilean Sea Bass, Drizzled with a Sweet Chili Glaze, Served on Bok Choy Napa Cabbage with a Sake Soy Miso Broth	

 Please do not hesitate to consult your Captain to discuss the appropriate Wine for your dinner; we hope it completes the dining experience for you and your guests.

SIDES

Asparagus	12	Blue Chips	9
Sautéed Spinach	12	Macaroni & Cheese	9
Mashed Potatoes	9	Truffle Fries	12
Onion Rings	12	Sautéed Mushrooms	9
Baked One Pound Potato	9	Creamed Spinach	12
		Twice Baked Potato	9

*Our steaks are USDA Prime Aged Beef broiled at 1000° to seal in all juices and flavor.
Our daily featured seafood selections are delivered fresh from global waters.*