

THE MENU AT SEABLUE

Main Entry: tapa

Function: noun Etymology: Spanish, literally, cover, lid, probably of Germanic origin; akin to Old English taeppa, tap: an hors d'oeuvre served with drinks in Spanish bars - usually used in plural.

The tradition of Tapas in Spain is believed to have begun as a necessary means. Bar keepers, in an effort to ward off flies, would cover glasses of sherry with a saucer or lid. In an effort to attract customers, these establishments would place a bit of food on this lid, and thus "Tapas" were born.

SeaBlue wants to carry on this wonderful Spanish tradition and offer items from around the world for you to sample. The small portion or tapa size allows you to sample many dishes, possibly many different cuisines all in one evening.

You have the choice of ordering tapas one at a time or all at once. Each dish will arrive at your table as it is completed in the kitchen for your enjoyment, therefore, not all dishes will arrive at the table simultaneously. This is the essence of tapas- to experience a multitude of different flavors, textures, and tastes. We hope you enjoy your culinary adventure.

SPREADS

Sizzling Crab
7

Roasted Garlic and Parmesan
7

Hummus or Spread Special
7

SALADS

Baby Spinach Salad
Warm Pancetta Vinaigrette
6

Tabouleh Salad
6

Mixed Field Greens
Candied Pecans and Goat Cheese
6

FROM THE BLUE SEA

Herb Grilled Bluefin Tuna
Honolulu Sashimi Grade
16

Grilled Lobster
Saffron Pureed Potatoes
15

Fried Oysters
Wasabi Aioli
12

Pan Sautéed Lump Crab Cakes
12

Hawaiian Tuna Poke
Honolulu Sashimi Grade
16

Seared Scallops
Caramelized Pineapple
12

Shrimp and Stone Ground Grits
Smoked Tomato Gravy
12

Caribbean Jerk Rubbed Grouper
Locally Caught
12

Gambas Ajillo
Sizzling Shrimp with Garlic
12

Caviar Selection
Traditional Accompaniments
MP

UNDER THE BLUE SKY

Baked Spinach and Feta "Pancake"

9

Grilled Asparagus Risotto

White Truffle Oil

10

Wild Game

MP

Cheeseburger³

USDA Prime Microburgers

12

Traditional Spanish Tapas For Two

14

Oregano Lamb

New Zealand Lollipops

14

Seared Duck Breast

Maple Leaf Farms Organically Raised

14

Pao de Queijo

Brazilian Cheese Bread

7

Pork Tenderloin

Three Pepper Sauté

14

Petit Filet

USDA Prime

Crumbled Gorgonzola Balsamic Syrup

18

Tempura Vegetables

9

Roasted Vegetable Stack

9

SOBREMESA

In Brazil, Sobremesa is the Portuguese word for dessert. Literally translated it means "about the table." Life in Brazil operates at a much slower pace and the Brazilian people take the time to enjoy both the meal and the people they dine with. We invite you to enjoy a cup of coffee or an after dinner drink, treat yourself to dessert, finish your conversations or start new ones and pura vida - enjoy life!

Housemade Sorbet of the Day

6

Raspberry Mont Blanc

8

Select Cheese and Fruit Plate

12

Chocolate Bundt

8

THANK YOU

Bryan Bodle
Executive Chef

Jean-Pierre Yvart
Maitre d'

Kelly E. H. Graham
Chef Proprietor

Michael Graham
Wine Research

Please inform your server if you would like to join the SeaBlue VIP Crew email mailing list. You will be privy to upcoming specials and events.