

THE LATE SUMMER MENU AT SEABLUE

The concept of SeaBlue began as an effort to create a fine dining destination restaurant that not only uses the finest high quality, locally produced foods, but also offers contemporary cuisine in a sophisticated yet tranquil environment.

Our philosophy is simple, to create a memorable dining experience for our guests.

As owners, the team of Kenneth Norcutt and Tracy Smith are involved in every aspect of the restaurant. Our travels and extensive background in the fine dining restaurant industry from Philadelphia and New York City bring our experiences to you in the small community of North Myrtle Beach.

Our personal expressions are shown in the menu, the wine list, and the décor.

We use only the finest ingredients money can buy in our dishes. All of our beef is USDA Prime grade or beyond (Kobe Beef). We feature delicacies like Kobe Beef, Perigord Truffles, and Hudson Valley Foie Gras. We strive to source all of our seafood locally when in season, and all our produce is organically grown. We may appear to be more expensive than the other local restaurants, but our ultra high quality ingredients surpass the competition and they do come at premium price.

We invite you to explore the SeaBlue experience.

DRINK • DINE • DISCOVER

Sincerely,

Kenneth Norcutt

Chef Proprietor/ Wine Consultant

Tracy Smith

Managing Proprietor

Edward Shuttleworth

Executive Chef

Deanna Demchock

Sous Chef

SEABLUE RESTAURANT

503 Highway 17 North
North Myrtle Beach, SC 29582
843-249-8800

APPETIZER-SMALL PLATES

The Original SeaBlue “Tapas Style” Menu

LOW COUNTRY CRAB CAKE. 12

Summer Vegetable Puree, Sweet Corn Relish, Micro Sprout Salad

SEABLUE SHRIMP & GRITS. 12

Smoked Tomato Stone Ground Grits, Sizzling Garlic Sauce

BLACKENED BEEF TIPS AND GRITS. 13

Applewood Bacon and Gorgonzola Grits

KOBE BEEF SLIDERS. 12

Smoked Gouda, Sliced Roma Tomato, Dijon Mustard

CRAB CAKE SLIDERS. 13

Sliced Roma Tomato, Baby Lettuce, Rémoûlade

HUDSON VALLEY FOIE GRAS. 18

Chef's Daily Preparation

SEARED MAINE DIVER SCALLOPS. 16

Wild Mushroom & Applewood Smoked Bacon Fricassée, Crispy Leeks, Asparagus Fondue

USDA PRIME PETITE SEABLUE FILET. 19

Gorgonzola, Haricot Vert, Aged Balsamic Drizzle

LOBSTER MAC & CHEESE. 12

Fresh Claw Meat, Aged White Cheddar, Ditalini Pasta

ARTISAN LOBSTER RAVIOLI. 16

Spring Vegetable and Lobster Nage

TUSCAN VEAL RAVIOLI. 12

Exotic Mushrooms, Sautéed Spinach, Marsala Sauce

ASIAGO & ROASTED GARLIC SPREAD. 7

Toast Points and Carr Crackers

SIZZLING CRAB SPREAD. 8

Toast Points and Carr Crackers

FINE ARTISAN CHEESE SELECTION. 10/19/28

Fruit Garnish and Carr Crackers, 2, 4, or 6 Cheeses

No Substitutions Please

20% Gratuity Added to Parties of 6 or More

CHEF EDWARD SHUTTLEWORTH'S DAILY TASTING MENU. 75 PER PERSON
A European Seven Course Culinary Expedition

AMUSE-BOUCHE

To amuse the mouth and awaken the senses...

APPETIZER

A sinful beginning

Upgrade to Hudson Valley Foie Gras. 15pp

FISH COURSE

A fresh selection from the Blue Sea

Upgrade to our Specialty Dover Sole. 10pp

INTERMEZZO

To cleanse the palate...

MEAT COURSE

A savory selection from under the Blue Sky

Upgrade to our Kobe Beef. 25pp

ARTISAN CHEESE AND FRUIT SELECTION

A Selection of Hand Crafted Cheeses from Around the World

CHEF'S DECADENCE OF THE MOMENT

Our Chef's Most Creative Finale

...With Six Premium Custom Wine Pairings. 45pp

Chef's Selection of All Ingredients - Requires Full Table Participation

SEABLUE SIGNATURE ENTREES

PORCINI DUSTED DAY BOAT BLACK GROUPER. 29

Exotic Wild Mushroom & Asparagus Risotto, Fresh Tomato Relish, Black Truffle Bordelaise

JAMAICAN JERK SPICED MAHI-MAHI. 30

Grilled Pineapple, Asparagus, & Colossal Crab Risotto, Mango Beurre Blanc

SEABLUE SIRLOIN STEAK & FRITES. 29

Steak Frites, Haricot Vert, Herb Butter

CLASSIC SOUTHERN CRAB CAKES. 25

Old Bay Frites, Haricot Vert, Caper Aioli

SEABLUE SHRIMP & GRITS. 24

Smoked Tomato Stone Ground Grits, Sizzling Garlic Sauce, Haricot Vert

FRUIT DE MER. 29

Lobster, Scallop, and Shrimp over Lobster Risotto & Summer Vegetables, Champagne Beurre Blanc

ARTISAN LOBSTER RAVIOLI. 21

Spring Vegetable and Lobster Nage

TUSCAN VEAL RAVIOLI. 18

Exotic Mushrooms, Sautéed Spinach, Marsala Sauce

CHEF'S DAILY WHOLE FISH. MP

Served Tableside, Fresh Accompaniments of the Day

SALADS

CLASSIC INSALATA CAPRESE. 12

Yellow and Red Vine Tomatoes, Buffalo Mozzarella, Micro Basil, Aged Balsamic

ORGANIC BABY SPINACH SALAD. 9

Applewood Smoked Bacon, Rogue Smokey Blue, Spiced Almonds, Warm Apple Cider Vinaigrette

GRILLED HEART OF ROMAINE. 8

Traditional Caesar Drizzle, Reggiano Parmesan, Herb Croutons

MESCULIN BABY GREENS. 7

Farm Goat Cheese, Candied Pecans, Balsamic Vinaigrette

USDA PRIME BEEF & CHOPS

OUR ORIGINAL USDA PRIME SEABLUE FILET MIGNON. 36
Asiago Potato Strata, Haricot Vert, Gorgonzola, Aged Balsamic

JUMBO AUSTRALIAN LAMB CHOPS. 32
Roasted Baby Potatoes, Haricot Vert, Merlot Gastrique, Mint Jam

ALA CARTE NEW YORK STEAKHOUSE STYLE USDA PRIME BEEF

8OZ FILET MIGNON – BARREL CUT. 33

12OZ FILET MIGNON – BARREL CUT. 43

16OZ NEW YORK STRIP – CENTER CUT. 49

20OZ BONE IN COWBOY RIBEYE – CENTER CUT / BARREL CUT. 55

35OZ PORTERHOUSE FOR TWO. 82

INDIVIDUAL SIDES. 6

Roasted Garlic Mashed Potato • Truffle Whipped Potato • Asiago Potato Strata

Roasted Baby Potatoes • Steak Frites • Truffle Mac & Cheese

Haricot Vert • Grilled Asparagus • SeaBlue Wilted Organic Spinach • Sautéed Spinach

BEEF ACCOMPANIMENTS. 3

Gorgonzola "Blue Cheese" Crust • Foie Gras Butter • Red Wine Gastrique • Herb Butter • Aged Balsamic

AUSTRALIAN CABASSI & REA 100% WAGYU "KOBE STYLE" BEEF

Very Intense Marble Score of 9-12. Buttery and Tender in Texture that Melts in Your Mouth with Intense Beef Flavor....Simply the Best Beef on the Planet When Available....

4OZ FILET MIGNON. MARKET PRICE

8OZ FILET MIGNON. MARKET PRICE

8OZ NEW YORK STRIP. MARKET PRICE

16OZ NEW YORK STRIP. MARKET PRICE

All Kobe Beef Includes Choice of Two Side Items

DESSERTS

SEASONAL CRÈME BRULÉE. 7

WARM CHOCOLATE CAKE. 7
Tahitian Vanilla Gelato, Fresh Berries, Candied Pecans

GOURMET GELATO OR SORBET. 6

CHEF'S DAILY CREATION. 8
Decadence of the Moment

FINE ARTISAN CHEESE SELECTION. 10/19/28
Fruit Garnish and Carr Crackers, 2, 4, or 6 Cheeses

AFTER DINNER DRINKS

REMY MARTIN LOUIS XIII. 140

REMY MARTIN XO. 30

REMY MARTIN VSOP. 11

HENNESSY VS. 9

COURVOISIER VS. 10

GLENMORANGIE 18. 18

MACALLAN 12. 12

GLENFIDDICH. 9

GRAND MARNIER. 9

RON FACAPA CENTENARIO 23YR OLD SIPPING RUM. 17

SELECT CORDIALS. 8

Sambvca, Kahlua, Frangelica, Bailey's, Disaronno, Chambord

PORTS

SADDLE ROCK OLD VINE TAWNY. 7

FONSECA BIN 27 RUBY. 7

SANDEMAN FOUNDERS RESERVE RUBY. 8

WARRE'S "KING'S" TAWNY. 9

SANDEMAN 20 YEAR TAWNY. 15

SANDEMAN "VAO" VINTAGE 2000. 20

SANDEMAN 40 YEAR TAWNY. 40