



SEA GRILL

PRIVATE DINING ROOM  
MENUS + PRICING

Contact us:  
[seagrill.marketing@seagrill.net](mailto:seagrill.marketing@seagrill.net)  
305-447-3990

# Menu 1



## First Course

(SERVED FAMILY STYLE)

### MEDITERRANEAN SPREADS

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

### GREEK SALAD

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,  
KALAMATA OLIVES AND GREEK FETA

### FRIED ZUCCHINI AND EGGPLANT

LIGHTLY FRIED ZUCCHINI, EGGPLANT SERVED WITH TZATZIKI

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## Second Course

(CHOICE OF)

### CHICKEN KE-BOB

MARINATED CHICKEN BREAST ON A SKEWER WITH PEPPERS, ONIONS  
AND TOMATOES, SERVED ON A BED OF BASMATI RICE

### SALMON LADOREGANO

SIMPLY GRILLED WITH COLD PRESS CRETE OLIVE OIL AND MAYER  
LEMON JUICE TOPPED WITH CAPERS AND HAND PICKED OREGANO

### LINGUINI SANTORINI

FLAT THIN PASTA WITH AN ARRAY OF FRESH VEGETABLES AND FETA CHEESE  
IN EXTRA VIRGIN GREEK OLIVE OIL, THIN SLICES OF GARLIC AND FRESH TOMATO

*Dessert*

(SERVED FAMILY STYLE)

### \$70 PER PERSON

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE  
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE  
FEE AND 8% SALES TAX

# Menu 2



## *First Course*

(SERVED FAMILY STYLE)

### **MEDITERRANEAN SPREADS**

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

### **GREEK SALAD**

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,  
KALAMATA OLIVES AND GREEK FETA

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## *Second Course*

(SERVED FAMILY STYLE)

### **FRIED ZUCCHINI AND EGGPLANT**

LIGHTLY FRIED ZUCCHINI, EGGPLANT SERVED WITH TZATZIKI

### **FRIED CALAMARI**

FRESH SQUID, LIGHTLY FRIED

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## *Third Course*

(CHOICE OF)

### **GROUPER LADOREGANO**

PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND MAYER LEMON JUICE TOPPED  
WITH CAPERS AND A TOUCH OF HANDPICKED OREGANO

### **FILET MIGNON KE-BOB**

MARINATED MEDALLIONS GRILLED ON A SKEWER WITH PEPPERS, ONIONS AND  
TOMATO SERVED ON A BED OF BASMATI RICE

### **CHICKEN LADOREGANO**

ORGANIC ½ CHICKEN GRILLED ON THE CHARCOAL WITH MAYER LEMON JUICE  
AND EXTRA VIRGIN OLIVE OIL

## *Dessert*

(SERVED FAMILY STYLE)

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ASSORTMENT OF GREEK DESSERTS

### **\$90 PER PERSON**

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE  
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE  
FEE AND 8% SALES TAX



# Menu 3



## *First Course*

(SERVED FAMILY STYLE)

### **MEDITERRANEAN SPREADS**

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

### **GREEK SALAD**

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,  
KALAMATA OLIVES AND GREEK FETA

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## *Second Course*

(SERVED FAMILY STYLE)

### **GRILLED OCTOPUS**

GRILLED SUSHI-TENDER PORTUGUESE OCTOPUS IN EXTRA VIRGIN OLIVE OIL.

### **FRIED CALAMARI**

FRESH SQUID, LIGHTLY FRIED

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## *Third Course*

(CHOICE OF)

### **GROUPEL LADOREGANO**

PAN SEARED WITH EXTRA VIRGIN OLIVE OIL AND MAYER LEMON JUICE TOPPED  
WITH CAPERS AND A TOUCH OF HANDPICKED OREGANO

### **CHIKEN KE-BOB**

MARINATED CHIKEN BREAST GRILLED ON A SKEWER WITH PEPPERS, ONIONS AND  
TOMATO SERVED ON A BED OF BASMATI RICE

### **LAMB CHOPS LADOREGANO**

GRILLED ON THE CHARCOAL SEASONED WITH MAYER LEMON JUICE, HANDPICKED OREGANO  
AND EXTRA VIRGIN OLIVE OIL

### **BRANZINO**

MEDITERRANEAN STRIPE BASS GRILLED WITH EXTRA VIRGIN OLIVE OIL,  
LEMON, CAPERS AND HANDPICKED OREGANO

## *Dessert*

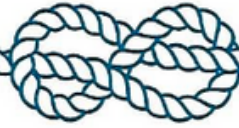
(SERVED FAMILY STYLE)

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ASSORTMENT OF GREEK DESSERTS

### **\$110 PER PERSON**

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE  
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE  
FEE AND 8% SALES TAX

# Menu 4



## First Course

(SERVED FAMILY STYLE)

### MEDITERRANEAN SPREADS

SKORDALIA, TARAMOSALATA, TZATZIKI AND MELITZANOSALATA

### GREEK SALAD

VINE RIPE TOMATO, CUCUMBER, GREEN PEPPERS, ONION,  
KALAMATA OLIVES AND GREEK FETA

### CALAMARI

CRISPY FRIED CALAMARI

### OCTOPUS

GRILLED-SUSHI TENDER PORTUGUESE OCTOPUS IN OLIVE OIL

### CRAB CAKE

95% JUMBO LUMP CRAB MEAT, BREAD CRUMBS, EGG, PARSLEY, OLD BAY SEASONING



## Second Course

(CHOICE OF)

### CHILEAN SEA BASS

PAN SEARED FILET, SERVED IN OUR LEMON, OLIVE OIL AND OREGANO SAUCE

### BRANZINO

MEDITERRANEAN STRIPE BASS, WHITE FLAKY FISH, MILD FLAVOR *(IMPORTED FROM GREECE)*

### STEAK

14 OZ ALLEN BROTHER BEEF USDA PRIME AGED 4-6 WEEKS

### CHICKEN LADOREGANO

ORGANIC CHICKEN GRILLED ON THE CHARCOAL WITH OLIVE OIL AND LEMON

### LINGUINI LOBSTER

FRESH MAIN LOBSTER OVER LINGUINI PASTA IN GARLIC WHITE WINE SAUCE

*Dessert*

(SERVED FAMILY STYLE)

**\$130 PER PERSON**

MENU ITEMS ARE SEASONAL AND ARE SUBJECT TO CHANGE  
ALL FOOD AND BEVERAGE IS SUBJECT TO A 20% SERVICE  
FEE AND 8% SALES TAX