



OUT OF THE BLUE

This week's Creations

Filet of Halibut

Creamed brussel sprouts

Crispy Cornish Game Hen

White beans and bacon

Pepper Seared Tuna

Parsnip puree

Grilled Salvadorian Chorizo

Red cabbage salad

Grilled Atlantic Grouper

Salsify, grilled green onion

Lemon Raspberry Cheesecake

(The above items are samples of our specials)

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!

Sorbet of the Day

Crème Brûlée of the Moment

Select Cheese and Fruit Plate

Chocolate Bundt

We accept all major credit cards. Reservations Recommended.



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(Next to Starbucks)

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www.seablueonline.com

Please come in to experience SeaBlue. This take out menu is intended only as an introduction. For example, it does not include our specialty martinis, wine lists (many available by the glass and half glass), flights, or our current weekly specials.

HOURS

Summer: Monday - Saturday 5pm - 11pm
Winter: Tuesday - Saturday 5pm - 11pm





THE MENU AT SEABLUE

Main Entry: tapa

Function: noun Etymology: Spanish, literally, cover, lid, probably of Germanic origin; akin to Old English taepa, 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

Roasted Garlic and Parmesan

Hummus and Eggplant Spread

This combo or choose your own

SALADS

Baby Spinach Salad

Warm Pancetta Vinaigrette

Mixed Field Greens

Candied Pecans and Goat Cheese

Grilled Caesar



FROM THE BLUE SEA

Hawaiian Tuna Poke

Sashimi Grade

Grilled Lobster

Saffron Pureed Potatoes

Pan Sautéed Lump Crab Cakes

Seafood Risotto

Maine Seared Scallops

Caramelized Pineapple

Gambas Ajillo

Sizzling Shrimp with Garlic

Caribbean Jerk Rubbed Grouper

Locally Fished & Caught

UNDER THE BLUE SKY

Baked Spinach and Feta Pancake

Traditional Spanish Tapas For 2

Seared Duck Breast

Organically Raised from Maple Leaf Farms

Pinwheel Lasagna

Spinach and Ricotta

Oregano Lamb

New Zealand Lollipops

Pao de Queijo

Brazilian Cheese Bread

Prime Petit Filet

Crumbled Gorgonzola and Balsamic Syrup

