Seaarape

SEAGRAPES LUNCH MENU

Appetizers

Edamame Hummus 15 (V)

queso fresco / togarashi / artisanal bread

Lobster Wonton 17

spicy pineapple sauce

Chicken Wings ½ doz 12 / doz 21

sriracha glaze / fruit pickles

Spicy Crab 23

plantain mariquitas / scallions / spicy aioli / avocado mousse

Chips and Guacamole 14

corn chips / quacamole / roasted tomato salsa

Kale 19 16 17

green papaya / roasted brussels sprout / cashews / lime dressing

Arugula 23 🐠

grilled pineapple / quinoa / goat cheese / roasted lemon dressing

Caprese 21 (V)

fresh mozzarella / arugula pesto / balsamic / pine nuts

Enhancements from the Grill

hanger steak 13 / tuna 13 / shrimp 9 / mahi mahi 9 / chicken 7 / avocado 5 / tofu 8

Entrées

Fish Tacos 22

seared white fish / mango pico de gallo / green papaya slaw

Angus Beef Burger 26

lettuce / tomato / red onion / fruit pickles / brioche bun

Selection of Cheese: american / cheddar / swiss

Chef's Veggie Burger 26

portobello / lettuce / tomato / red onion / fruit pickles / brioche bun

Quesadilla 14 (V)

sour cream / quacamole / tomato salsa / hanger steak 13 / shrimp 9 / chicken 7 / mushroom 8

Cubano Sandwich 23

pork belly / black forest ham / swiss cheese / starfruit / mustard-garlic aioli / hoagie bread

St. Regis Sea 23

cajun blackened white fish / lime aioli / green papaya slaw / brioche bun

All Sandwiches can be served with selection of any side dish:

french fries / truffle fries 3 / sweet potato fries / tostones / gathered greens

Pizza 21

housemade pizza dough with selection of:

cheese / pepperoni / vegetables / margherita

Honey Poke Bowl 19 🐠

jasmine rice / edamame / mango / carrot / avocado / honey sriracha glaze

Enhancements from the Grill

hanger steak 13 / tuna 13 / shrimp 9 / mahi mahi 9 / chicken 7 / tofu 8



Seagrapes

Desserts

Selection of Ice Cream 8 chocolate / vanilla Selection of Sorbet 8 mango / passion fruit Fruit Salad 17 (1)

dragon fruit / berries / mint / basil / local honey

Kids Menu

Seared Sandwich 9

grilled cheese or PB&J Pita Pizza 15 cheese / pepperoni or veggies Penne Pasta 12 housemade tomato sauce or alfredo sauce Grilled Chicken Breast 14 sautéed seasonal vegetables / mashed potatoes Chicken Mac & Cheese 16 Hot Dog 12

All plates are served with diced fruit salad

Kids Desserts

hoagie bread / fries

Chocolate Chip Cookie Sandwich 10 chocolate or vanilla ice cream Mixed Fruit Salad 8 10 10 10



Culinary Experience Designed by Restaurant Chef Marimer García.

Many of our dishes may be adjusted to accommodate dietary restrictions, please request from your server.

Attention: Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food borne illness. Vegan







