



# SURFING DEER

SEAGROVE

## entrées

**FILET OF BEEF TENDERLOIN** \$41 **GF**  
roasted garlic mashed potatoes, asparagus,  
bacon onion jam, demi

**HERITAGE CHICKEN CONFIT** \$28  
roasted half bird, bacon braised greens,  
fried okra, dijon cream, bacon

**SUGAR CANE SCALLOPS** \$36 **GF**  
collard green risotto, Georgia caviar,  
crispy country ham

**CHEF GREGG'S CRAB CAKES** \$34  
spring garden hash, chipotle remoulade,  
pea shoots

**PESTO PAPPARDELLE** \$24 **V**  
housemade basil pesto cream, spinach,  
heirloom tomatoes, shredded asiago,  
roasted mushrooms  
+\$10 ADD SHRIMP  
+\$8 ADD CHICKEN

**SWEET & SPICY SNAPPER** \$34 **GF**  
seeded red snapper, jasmine rice,  
sugar snap peas, melon, sweet peppers,  
cashews, miso lemongrass coulis

## GRILLED, FRIED or BLACKENED

choice of one side, bacon braised greens,  
hushpuppies, house remoulade

**TODAY'S CATCH** \$34

**GULF SHRIMP** \$28

**FRIED OYSTERS** \$30

**COMBO ANY TWO OF THE ABOVE** \$32

## TO graze

**CAESAR SALAD** \$11  
housemade dressing, chopped egg, croutons, asiago  
+\$8 ADD SHRIMP or OYSTERS

**LUMP CRAB & AVOCADO** \$17 **GF**  
farm greens, yellow tomato, crispy wontons,  
tamari vinaigrette

**HEIRLOOM TOMATO** \$12 **V GF**  
mozzarella, baby kale, basil, smoked peach vinaigrette

## DESSERT

**CARAMELIZED BANANA  
PUDDING CHEESECAKE** \$13  
"Nilla" wafer crust, rum caramel sauce

**PEANUT BUTTER PIE** \$11  
chocolate cookie crust, ganache, Reese's cups

**SEAGROVE VILLAGE MARKET KEY LIME PIE** \$8

## FAWN FAVORITES {12+ UNDER MENU}

**PETITE FILET MIGNON** [\$19]

**SHRIMP {FRIED OR GRILLED}** [\$13]

**CHICKEN TENDERS {FRIED OR GRILLED}** [\$12]

**FRESH FISH BITES {FRIED OR GRILLED}** [\$13]

[ABOVE SERVED WITH FRUIT + FRIES]

**V** VEGETARIAN **GF** GLUTEN-FREE **+** GLUTEN-FREE OPTION AVAILABLE

## TO GO MENU

CALL: 850-213-4200 / 2743 E. HIGHWAY 30A / SEAGROVE BEACH