



SURFING DEER
SEAGROVE

TAKEOUT

FALL 2020 MENU

entrées



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

SEARED SEA SCALLOPS \$36 **GF**
wild rice, winter squash, arugula pesto,
cranberry beet relish

BRAISED BEEF SHORTRIBS \$31 **GF**
french onion risotto, roasted asparagus,
torced gruyère, thyme demi

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

PESTO PAPPARDELLE \$24 **V**
housemade basil pesto cream, spinach,
heirloom tomatoes, shredded asiago,
roasted mushrooms
+ \$8 ADD CHICKEN + \$10 ADD SHRIMP
+ \$14 ADD FISH OR CRABCAKE

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

SICHUAN NOODLE BOWL \$27 **V**
sweet potato dan dan, spinach, shimeji mushrooms,
peanut-gringer sauce, coconut bacon

GRILLED, FRIED or BLACKENED
choice of one side, bacon braised greens,
hushpuppies, house remoulade

GROUPE \$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, OYSTERS or CHICKEN

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

ROASTED BEETS & BABY LETTUCES \$12 **GF**
Rouge River blue, spiced pecans, cherry balsamic

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 VEGAN

V VEGETARIAN

GF GLUTEN-FREE

GF GLUTEN-FREE OPTION AVAILABLE

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