



DINNER

TO GRAZE

CRISPY FRIED CALAMARI \$16
asiago cheese, Peruvian peppers,
lemon pepper aioli

CLOTHESLINE BACON \$17
Southern peas, cheddar biscuits, pickled peach,
torched rosemary

CHILLED JUMBO SHRIMP \$19
blood orange cocktail sauce, micro greens

PIMENTO CHEESE HUSH PUPPIES \$11
jalapeño jam, spicy pickles

SURFING DEER "KFC" \$15
[Korean Fried Cauliflower]
Gochuchang glaze, house kimchi, mango

CRISPY ROCK SHRIMP \$18
golden fried shrimp, red curry coulis, sweet drops

AHI TUNA TOSTADAS \$22
Thai seasoning, smashed avocado, roasted
corn salsa, chipotle crème

TO PECK [add chicken or shrimp to any salad]

EVERYTHING BAGEL WEDGE \$13
baby heirloom tomato, bacon, bagel croutons,
dill buttermilk dressing, seeds and herbs

BEETS & BERRIES \$14
roasted beets, summer berries, caramelized
pecans, fried chevre, berry balsamic vinaigrette

CLASSIC CAESAR \$12
romaine hearts, farm egg, shaved reggiano,
croutons, white anchovies, house made
Caesar dressing

GREEK BURRATA \$13
baby greens, heirloom tomato, kalamatas,
pepperoncini, garlic croutons, Greek vinaigrette

+\$8 ADD CHICKEN **+\$10 ADD SHRIMP**

SURFING DEER GUMBO \$8/CUP \$12/BOWL
braised duck, andouille, okra, Cajun brown rice

BREAD \$6 served with clover honey butter

IRON SKILLET JALAPEÑO CORNBREAD

WARM HONEY WHEAT LOAF

TO FEAST

CHEF'S DAILY CUT \$ MARKET
roasted garlic mashed potatoes, asparagus,
bacon-onion jam, demi

SEARED SEA SCALLOPS \$44
sweet summer corn risotto, roasted tomatoes,
chorizo cream

CREAMY SWEET CORN FUSILLI PASTA \$27
slow roasted tomatoes, caramelized sweet onions,
jalapeño, almond queso fresco

SEAFOOD ACADIANA \$46
grouper, lobster, crawfish, shrimp, andouille,
butter lobster stock, Cajun brown rice, baguette

THAI SKILLET SALMON \$34
Panang coconut cream, sweet peppers, sugar snaps,
honeydew, chili flake peanuts

FILET OF BEEF TENDERLOIN \$49
certified Angus beef, roasted garlic mashed potatoes,
asparagus, bacon-onion jam, demi

BLACKENED "DAY BOAT" FRESH FISH \$39
Carolina gold rice, blue crab bisque, baby vegetables

KORUBUTA PORK CHOP \$37
12 ounce bone-in chop, peach bbq glaze, bacon braised
collard greens, charred sweet corn on the cob

CHEF GREGG'S CRAB CAKES \$39
local garden hash, pea shoots, chipotle remoulade

PESTO PAPPARDELLE \$25
house made basil pesto cream, spinach, heirloom
tomatoes, shredded asiago, roasted cremini mushrooms

+\$8 ADD CHICKEN **+\$10 ADD SHRIMP**

SIDES \$8

TRUFFLE FRIES

ROASTED GARLIC MASHED POTATOES

CHEF'S FRESH VEGETABLE

COFFEE ROASTED HEIRLOOM CARROTS
whipped Kahlua yogurt, espresso candied cashews

BACON BRAISED COLLARD GREENS
house vinegar



SURFING DEER
SEAGROVE

GREGGORY SMITH / EXECUTIVE CHEF

SPRING + SUMMER 23

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- Ⓥ VEGETARIAN
- 🌱 VEGAN
- 🌱 VEGAN OPTION
- GF GLUTEN-FREE
- 🌱 GLUTEN-FREE OPTION AVAILABLE
- 🥜 CONTAINS PEANUTS
- 🌰 CONTAINS TREE NUTS



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

No split checks—one check per table.
Split menu item fee \$4
Please note menu and prices subject to change.

We apply a price adjustment on non-cash transactions that is not greater than our cost of acceptance.

fabulous food.
colorful stories.



In the 1940s, when Seagrove Beach was nothing more than a few houses hidden behind sand dunes, a man named Cube McGee saw something more. He saw a paradise unlike anywhere else in the world and decided to build a community around it.

Cube developed and shaped Seagrove into the vibrant, soulful place it is today. He was also a local celebrity, with his pet deer named Bambi. The both of them could be seen each morning on the beach, playing in the surf. Some even say, if you're up early enough, you might still see a deer playing in the surf at sunrise.

So, to pay homage to Cube and his taste for adventure, we decided to keep the legend and the soul of 30A alive by naming our latest restaurant Surfing Deer—a place where folks can dine, create memories and enjoy the beauty of our beach.

THANKS FOR JOINING US!