



DINNER

TO GRAZE small plates

- YEAST ROLLS** 7/9
with clover honey butter [small: 4 rolls / large: 6 rolls]
- KOREAN STICKY BONELESS THIGHS** 16
slow braised chicken, soba noodles, pickled veggies, yum sauce
- CLOTHESLINE BACON** 17
southern peas, cheddar biscuits, pickled peach, torched rosemary
- RED CURRY SEARED YELLOWFIN TUNA** 22
coconut forbidden black rice, pineapple kimchi, gochujang glaze
- CHILLED JUMBO SHRIMP** 19
blood orange cocktail sauce, micro greens
- PIMENTO CHEESE HUSHPUPPIES** 11
jalapeño jam, spicy pickles
- CRISPY FRIED CALAMARI** 16
asiago cheese, Peruvian peppers, lemon pepper aioli
- BOO!** 18
crispy boudin balls, fried oysters, breaded fried okra, ghost pepper aioli
- CRISPY VEGAN WINGS** 17
Crystal's glazed oyster mushrooms pickled celery and carrot, cashew cheese dip
- SEARED SEA SCALLOPS** 23
jicama-Asian pear slaw, micro cilantro
- ROASTED BRUSSELS SPROUTS** 11
Ssamjang honey, spicy pepitas, sesame
- CRISPY PORK BELLY** 14
house-cured Berkshire, red bean hummus, Cajun puffed rice / scallion oil
- THAI QUINOA BOWL** 22
baby greens, sweet peppers, roasted broccoli, garbanzos, cucumber, peanut dressing

SIDES 8

- TRUFFLE FRIES**
- ROASTED GARLIC MASHED POTATOES**
- CHEF'S FRESH VEGETABLE**
- CHARRED HEIRLOOM CARROTS**
orange & balsamic, spicy pistachios

TO PECK salads + soup

- EVERYTHING BAGEL WEDGE** 8/13
baby heirloom tomato, bacon, bagel croutons, dill buttermilk dressing, seeds and herbs
- CLASSIC CAESAR** 8/12
romaine hearts, farm egg, shaved reggiano, garlic croutons, house made Caesar dressing
add **WHITE ANCHOVIES +1**
- ROASTED BEETS** 14
garlic herb chevre, pumpkin seed granola, orange, maple vinaigrette
- GREEK BURRATA** 15
baby greens, heirloom tomato, kalamatas, pepperoncini, garlic croutons, Greek vinaigrette
- SURFING DEER GUMBO** 9/CUP 13/BOWL
braised duck, andouille, okra, Cajun brown rice
add **CHICKEN +9** or **SHRIMP +11** to any salad

TO FEAST large plates

- DAY BOAT FRESH FISH** 42
black eyed pea cassoulet, tasso ham, green tomato chow chow, hushpuppies
- BRAISED BEEF SHORT RIBS** 39
stone ground yellow grits, wilted greens, caramelized onion demi
- FILET OF BEEF TENDERLOIN** 52
Certified Angus Beef, roasted garlic mashed potatoes, asparagus, bacon-onion jam, demi
- CHEF GREGG'S CRAB CAKES** 47
spanish bravas, chorizo, romesco cream
- SUNFLOWER CRUSTED SALMON** 37
bamboo rice salad, yellow curry coulis, sunflower shoots, sweetie drop peppers
- SEAFOOD ACADIANA** 46
grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, Cajun brown rice, baguette
- CAMPFIRE ELK TENDERLOIN CHOPS** 58
marinated and grilled, wild rice with lentils, pistachio gremolata, cowboy candy, demi
- PESTO PAPPARDELLE** 25
house made basil pesto cream, spinach, heirloom tomatoes, shredded asiago, roasted cremini mushrooms
add **CHICKEN +9** or **SHRIMP +11**



SURFING DEER
SEAGROVE

GREGGORY SMITH / EXECUTIVE CHEF

FALL 2024 + WINTER 2025

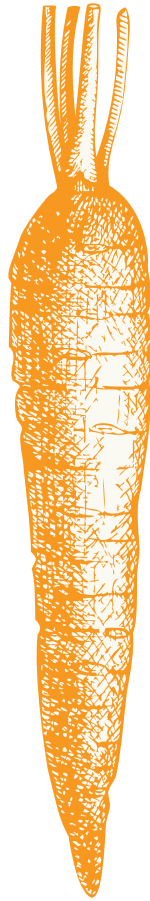
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- Ⓥ VEGETARIAN
- Ⓥ VEGAN
- 🌱 VEGAN OPTION
- GF GLUTEN-FREE
- 🌾 GLUTEN-FREE OPTION AVAILABLE
- 🥜 CONTAINS PEANUTS
- 🌰 CONTAINS TREE NUTS
- 🚫 SPLIT NO SPLIT PLATE OPTION



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

In order to maintain the speed and quality of service, we only separate checks for parties of six or less. We accept multiple, equal forms of payment per table.

20% gratuity added to parties of six or more.

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 restaurant Surfing Deer—a place where folks can dine, create memories and enjoy the beauty of our beach.

THANKS FOR JOINING US!