



# DINNER

## TO GRAZE small plates

**YEAST ROLLS** 7/9

with clover honey butter  
[small: 4 rolls / large: 6 rolls]

**CLOTHESLINE BACON** 18

southern peas, cheddar biscuits,  
pickled peach, torched rosemary

**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** 12

jalapeño jam, spicy pickles

**SMOKED MAPLE FARMS DUCK BREAST** 24

jambalaya risotto, andouille, dirty tomato gravy,  
red beans

**CRISPY FRIED CALAMARI** 17

asiago cheese, Peruvian peppers,  
lemon pepper aioli

**FRIED OYSTERS ELOTE** 19

cornmeal fried oysters, sweet corn crema,  
charred sweet corn and jalapeño,  
cotija cheese, cilantro

**KOREAN BBQ VEGAN WINGS** 17

crispy golden fried oyster mushrooms,  
vegan bulgogi sauce, pickled vegetables

**ROASTED BRUSSELS SPROUTS** 11

Ssamjang honey, spicy pepitas, sesame

**THAI QUINOA BOWL** 20

baby greens, sweet peppers, shaved radish,  
garbanzos, cucumber, peanut dressing

**TUSCAN GRILLED CALAMARI STEAK** 16

heirloom tomatoes, olives, haricot verts,  
red onion, grilled lemon

**SIDES** 8

**TRUFFLE FRIES**

**ROASTED GARLIC MASHED POTATOES**

**CHEF'S FRESH VEGETABLE**

**BACON BRAISED COLLARDS**

**CHARRED HEIRLOOM CARROTS**

orange & balsamic, spicy pistachios

## TO PECK salads + soup

**EVERYTHING BAGEL WEDGE** 10/14

baby heirloom tomato, bacon, bagel croutons,  
dill buttermilk dressing, seeds and herbs

**CLASSIC CAESAR** 9/13

romaine hearts, farm egg, shaved reggiano,  
garlic croutons, house made Caesar dressing

add **WHITE ANCHOVIES** +1

**ROASTED GOLDEN BEETS & BERRIES** 14

frisée, summer berries, cucumber, red onion,  
Moody Blue, raspberry-poppy seed vinaigrette

**SUMMER PANZANELLA BURRATA** 15

baby greens, herbed baguette croutons,  
local strawberries, grape tomatoes, balsamic, basil

**CHEF'S SOUP DU JOUR** 9/CUP 13/BOWL

add **CHICKEN** +10 / **SHRIMP** +12 / **LOBSTER TAIL** +32

## TO FEAST large plates

**CHEF'S DAILY FEATURE** MKT

**DAY BOAT FRESH FISH** 44

stone ground yellow grits, firecracker crawfish tails,  
Crystal's buerre blanc, hushpuppies

**BERKSHIRE PORK CHOP** 39

truffle fries, bacon braised collards,  
peach-smoked maple glaze

**FILET OF BEEF TENDERLOIN** 52

Certified Angus Beef, roasted garlic mashed potatoes,  
chef's fresh vegetable, bacon-onion jam, demi

**VEGAN UDON STIR FRY** 26

udon noodles, roasted cauliflower, sugar snap peas,  
carrot, vegan oyster sauce, crispy wontons

**CHEF GREGG'S CRAB CAKES** 49

spanish bravas, chorizo, romesco cream

**GOCHUGARU-NORI** 37

**CRUSTED SALMON**

Himalyan red rice, pickled carrot,  
Thai roasted peanuts, Panang curry

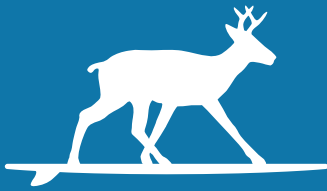
**SEAFOOD ACADIANA** 46

grouper, lobster, crawfish, shrimp, andouille,  
butter lobster stock, Cajun brown rice, baguette

**PESTO PAPPARDELLE** 28

house made basil pesto cream, spinach, confit  
tomato, marinated artichokes, shredded asiago

add **CHICKEN** +10 / **SHRIMP** +12 / **LOBSTER TAIL** +32



# SURFING DEER

SEAGROVE

GREGGORY SMITH / EXECUTIVE CHEF

SPRING  
SUMMER  
2025

2743 County Highway 30A  
Santa Rosa Beach, FL 32459

850-213-4200

info@surfingdeer.com

FOLLOW US!



SurfingDeer.com

VEGETARIAN

VEGAN

VEGAN OPTION

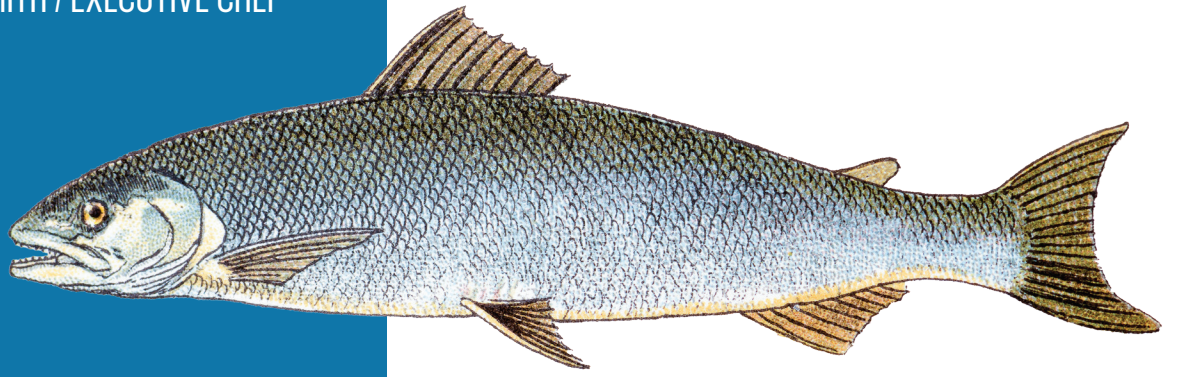
GLUTEN-FREE

GLUTEN-FREE OPTION AVAILABLE

CONTAINS PEANUTS

CONTAINS TREE NUTS

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!