



DINNER

TO GRAZE small plates

GENERAL TSO'S SHRIMP (GF)	21
sticky prawns, chili-basil fried rice, pineapple cucumber sambal	
CLOTHESLINE BACON	18
southern peas, cheddar biscuits, pickled peach, torched rosemary	
SEARED YELLOWFIN TUNA (GF)	20
coconut forbidden black rice, pineapple kimchi, gochujang glaze	
WAGYU MEATLOAF CUPCAKES	22
Idaho potato "icing," roasted roma tomato gravy, parmesan crumbs	
PIMENTO CHEESE HUSHPUPPIES	13
jalapeño jam, spicy pickles	
SMOKED MAPLE FARMS DUCK BREAST (GF)	24
jambalaya risotto, andouille, dirty tomato sauce, red beans	
SURFIN' DEER CHICKEN NUGS	18
sweet and spicy glaze, moody blue cheese slaw, cowboy candy	
CRISPY FRIED CALAMARI	17
Asiago cheese, Peruvian peppers, lemon pepper aioli	
FRIED OYSTERS LAREDO	21
cornmeal fried oysters, black beans, charred sweet corn, tomatillo salsa, cotija cheese	
VEGAN BUFFALO WINGS (V) (GF)	17
crispy golden fried oyster mushrooms, Crystal's hot sauce, vegan ranch dip, pickled vegetables	
CRISPY BRUSSELS & ROOT VEGETABLES (V) (GF)	12
Ssamjang honey, spicy pepitas, sesame	

BREAD 9

ITALIAN SOURDOUGH LOAF	
garlic and herbs, EVOO	
SKILLET CORNBREAD	
green chili, Monterey Jack, clover honey butter	

SIDES

TRUFFLE FRIES	9
ROASTED GARLIC MASHED POTATOES (GF)	9
BACON BRAISED COLLARDS (GF)	9
SAUTEED BROCCOLINI (V) (GF)	9
garlic, ginger, sesame	
SHARABLE CAST IRON CHEESY CORN CASSOULET	18

TO PECK soup + salads

CHEF'S SOUP DU JOUR	9/CUP 13/BOWL
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	
THAI QUINOA BOWL * (V) (GF)	20
baby greens, sweet peppers, shaved radish, garbanzos, cucumber, peanut dressing	
SUMMER BURRATA * (GF) (GF)	15
baby arugula, fresh peaches, prosciutto, pecan granola, diced peach vinaigrette	
*add CHICKEN +10 / SHRIMP +12 / LOBSTER TAIL +32	

TO FEAST large plates

DAY BOAT FRESH FISH (SPLIT)	45
stone ground yellow grits, firecracker crawfish tails, Crystal's buerre blanc, hushpuppies	
BERKSHIRE PORK CHOP (GF)	39
Parmesan duck fat pommes frites, bacon braised collards, peach-smoked maple glaze	
SEA SCALLOPS	MKT
lemon garlic orzo, EVOO roasted vegetables, sunflower seeds and shoots, scallion oil	
FILET OF BEEF TENDERLOIN (GF) (SPLIT)	54
Certified Angus Beef, roasted garlic mashed potatoes, chef's fresh vegetable, bacon-onion jam, au poivre demi	
VEGAN PAD THAI (V) (GF) (GF)	25
rice noodles, roasted cauliflower, sugar snaps, carrot	
CHEF GREGG'S CRAB CAKES (SPLIT)	49
smashed baby Yukon Golds, haricot verts, poblano cream	
SURFING DEER STEAK FRITES (GF)	60
sliced Australian Wagyu bavette, shoestring fries, creamy four peppercorn sauce	
PAN SEARED FRESH SALMON (GF) (GF)	38
Italian baby greens and caulilini salad, romesco cream	
SEAFOOD ACADIANA (SPLIT)	47
grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, Cajun brown rice, baguette	
PESTO PAPPARDELLE (SPLIT)	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

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FOLLOW US!



SurfingDeer.com

① VEGETARIAN

② VEGAN

③ VEGAN OPTION

④ GLUTEN-FREE

⑤ CONTAINS PEANUTS

⑥ CONTAINS TREE NUTS

⑦ SPLIT PLATE OPTION AVAILABLE



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 twelve or less. We accept multiple, equal forms of payment per table.

20% gratuity added to parties of ten 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!