DINNER

TO GRAZE small plates

SHRIMP COCKTAIL (GF) — 21
blood orange cocktail sauce, micro greens

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 gravy, red beans

CRISPY FRIED CALAMARI — 17
Asiago cheese, Peruvian peppers, lemon pepper aioli

VEGAN BUFFALO WINGS — 17
crispy golden fried oyster mushrooms, Crystal's hot sauce, vegan ranch dip, pickled vegetables

BREAD

ITALIAN SOURDOUGH LOAF — 9
garlic and herbs, EVOO

SKILLET CORNBREAD — 9
green chili, Monterey Jack, clover honey butter

BRAZILIAN CHEESE ROLLS (GF) — 12
hot honey butter

SIDES

TRUFFLE FRIES (GF) — 9

ROASTED GARLIC MASHED POTATOES (GF) — 9

BACON BRAISED COLLARDS (GF) — 9

CHEF'S DAILY VEGETABLE (GF) — 9

SHARABLE CRISPY BRUSSELS (V) (GF) — 12
gochujang honey, spicy pepitas, sesame

(V) VEGETARIAN
VEGAN
VEGAN OPTION
(GF) GLUTEN-FREE
CONTAINS PEANUTS
CONTAINS TREE NUTS

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

BURRATA, BARLEY & BEETS * (V) — 15
roasted golden beets, baby greens, toasted barley salad, heirloom tomato, miso vinaigrette

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

TO FEAST large plates

DAY BOAT FRESH FISH — 45
stone ground yellow grits, firecracker crawfish tails, Crystal's buerre blanc, hushpuppies

BERKSHIRE PORK CHOP (GF) — 39
jicama-apple slaw, duck fat smashed Yukon gold potatoes, chili-apple butter

SEARED SEA SCALLOPS — MKT
vegetable & shitake dumplings, miso cream sauce, nori flake

GENERAL TSO'S SHRIMP — 35
sticky prawns, chili-basil fried rice, pineapple cucumber sambal

FILET OF BEEF TENDERLOIN (GF) — 54
Certified Angus Beef, roasted garlic mashed potatoes, chef's fresh vegetable, bacon-onion jam, au poivre demi

VEGAN PAD THAI (GF) — 25
rice noodles, roasted cauliflower, bean sprouts, tofu, sugar snaps, carrot, peanuts

RED WINE BRAISED BEEF SHORT RIBS (GF) — 44
goat cheese polenta, smoked tomato ragu, tobacco onions

CHEF GREGG'S CRAB CAKES — 49
black-eyed pea succotash, creole mustard vinaigrette

SURFING DEER STEAK FRITES (GF) — 59
sliced Black Angus N.Y. strip, shoestring fries, creamy four peppercorn sauce

SEARED SALMON (GF) — 38
smashed sweet potato, caulilini salad, candied pecans, maple dressing

SEAFOOD ACADIANA — 47
grouper, lobster, crawfish, shrimp, andouille, butter lobster stock, Cajun brown rice, baguette

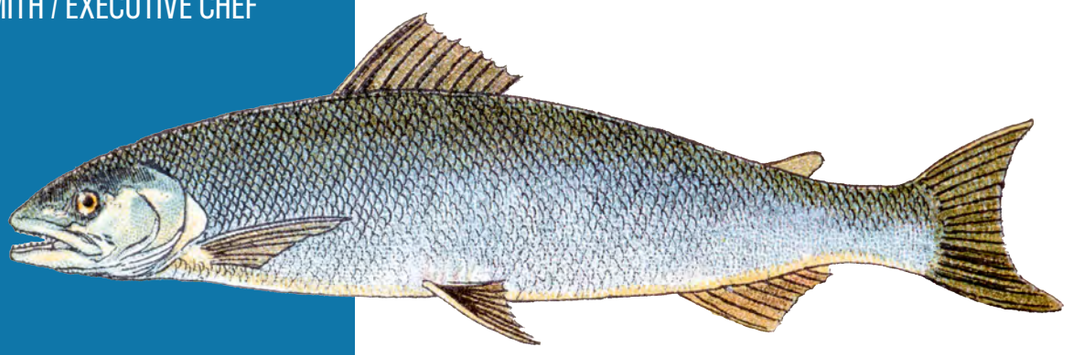
PESTO PAPPARDELLE — 28
house made basil pesto cream, spinach, confit tomato, marinated artichokes, shredded Asiago
add CHICKEN +10 / SHRIMP +12 / LOBSTER TAIL +32

SURFING DEER

SEAGROVE

GREGGORY SMITH / EXECUTIVE CHEF

FALL 26
+
WINTER 27



2743 County Highway 30A
Santa Rosa Beach, FL 32459

850-213-4200
info@surfingdeer.com

FOLLOW US!

SurfingDeer.com

- (V) VEGETARIAN
- VEGAN
- VEGAN OPTION
- (GF) GLUTEN-FREE
- 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.

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!