

ALL DAY

SHARE

STICKY CAULIFLOWER 12
sesame soy glaze, toasted
sesame seeds, scallions 🍏 🌿

SMOKED FISH DIP 14
red onion, jalapeño,
everything crackers, lemon

HUMMUS 12
warm pita bread, smoked
paprika, chili oil 🍏

GRILLED OCTOPUS* 18
chorizo, fingerling potato, olives,
cilantro-scallion vinaigrette 🌿

WINGS* 15
honey bourbon glaze, carrots and
celery, gorgonzola dressing 🌿

PEAR TORTELLINI 14
truffle cream sauce, rosemary,
parmesan 🌿

SALAD

chicken* \$6 • salmon* \$9
shrimp* \$9 • skirt steak* \$12
chef's catch* \$10

SEASPRAY COBB 14
romaine and iceberg, tomato,
applewood bacon, cheddar,
beets, hard-boiled egg, avocado,
balsamic vinaigrette 🌿

ARUGULA & WATERMELON 15
feta cheese, toasted almonds,
red onion, mint oil 🌿 🌿

ANCIENT GRAIN 17
wild rice, quinoa, arugula,
tomatoes, red onion, cucumbers,
craisins, red wine vinaigrette 🍏 🌿

BURRATA 17
blood orange, shaved fennel,
hazelnuts, orange oil 🌿 🌿

CAESAR 14
romaine hearts, roasted garlic
crostini, creamy caesar dressing

SIDES 7

ROASTED FINGERLING POTATOES

SAUTÉED GARLIC BROCCOLI

ROSEMARY PARMESAN FRIES

SWEET POTATO FRIES

HANDHELDS

served with choice of rosemary parmesan fries
or sweet potato fries (\$2 upcharge)

MAHI REUBEN 19
tangy cabbage slaw, 1000 island dressing,
marbled rye bread

SEASPRAY BURGER* 16
prime beef, aged cheddar, iceberg, red onion, tomato,
signature sauce, brioche bun

BEYOND BURGER 17
plant based burger, gruyere cheese, arugula,
tomato-onion jam, brioche bun 🌿

CHICKEN CLUB WRAP* 16
grilled chicken, bacon, swiss cheese, lettuce,
tomato, garlic aioli

CHEF'S CATCH* 19
fresh local fish, arugula, tomato, lemon aioli, brioche bun

SHRIMP TACOS* 19
gently fried, mango salsa, shredded lettuce,
scallions, teriyaki

MAINS

GRILLED MAHI-MAHI* 29
cilantro lime rice, roasted toybox squash, mango salsa

CHICKEN PAILLARD* 25
romaine, orange segments, fennel, red grapes,
toasted almonds, mustard vinaigrette 🌿

SKIRT STEAK FRITES* 32
chipotle marinade, chimichurri, rosemary parmesan fries

SIMPLY GRILLED SALMON* 28
sweet potato mash, broccoli, vermont maple glaze 🌿

FRUTTI DI MARE* 48
lobster, gulf shrimp, clams, mussels, linguine,
spicy san marzano sauce, parmesan crostini

DESSERT

CAMPFIRE S'MORES 26
marshmallows, chocolate bar, graham crackers 🌿

KEY LIME PIE 9
crumble, sorbet, raspberries, mango puree 🌿

FLOURLESS CHOCOLATE CAKE 9
dark chocolate sauce, whipped cream 🌿 🌿

APPLE COBBLER 9
salted caramel gelato, dulce de leche 🌿

Executive Chef Kelley Randall
Executive Sous Chef Phillip Coggins

🌿 GLUTEN FREE 🌿 VEGETARIAN 🍏 VEGAN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. Please inform us of any allergies or dietary requirements before ordering.

\$5 share charge. 20% gratuity will be added to parties of 6 or more. Our menu is subject to change based on seasonal availability.

SeaSpray
INLET GRILL

DRINKS

SIGNATURE COCKTAILS

PEAR MARTINI 15
absolut pear, st.
germaine, sour

**POMEGRANATE
MARTINI** 16
tito's, palma liqueur,
grand marnier

**RASPBERRY
LEMONADE** 12
stoli razz, triple
sec, raspberries,
lemonade

**PLANTER'S
PUNCH** 13
captain morgan's
spiced rum, orange
and pineapple juices,
grenadine

DARK & STORMY 13
goslings dark rum,
ginger beer, lime

**WHISKEY STONE
SOUR** 13
maker's mark,
pineapple juice,
lemon, simple

FROZEN

PIÑA COLADA 12
oak & cane rum,
pineapple & coconut

BAILEY'S COLADA 15
oak & cane rum,
pineapple, coconut,
baileys float

DAIQUIRI 12
oak & cane rum—
strawberry or mango

MUDSLIDE 14
new amsterdam vodka,
kahlúa, baileys, ice
cream, chocolate

MANGO MOJITO 13
myers platinum rum,
mango puree, lime, mint

SPIKED LEMONADE 13
crown apple, lemonade

MARGARITAS

BLACKBERRY 13
sauza tequila,
muddled blackberries,
lime

MANGO 13
sauza tequila,
mango puree, lime

**PINEAPPLE
JALAPEÑO** 13
dulce vida tequila,
muddled jalapeno,
pineapple juice, lime

BLUE LAGOON 15
casamigos tequila,
blue curacao,
pineapple juice

BOTTLES & CANS

please ask your server for our selections on draft

**BUDWEISER, BUD LIGHT,
COORS LIGHT, MICHELOB ULTRA** 5

CORONA, HEINEKEN 6

BROSKI PASSIONFRUIT CIDER 6

WHITE CLAW HARD SELTZER 8

ST. PAULI GIRL non-alcoholic 6

WINES BY THE GLASS

SPARKING SPLITS 187ML

MASCHIO BRUT PROSECCO • italy 12

DOMAINE CHANDON BRUT ROSÉ • california 16

MOET & CHANDON BRUT IMPERIAL • france 24

ROSÉ

THE PALM BY WHISPERING ANGEL • france 12

WHISPERING ANGEL • france 15

WHITE

RIESLING • nxnw by king estate, wa 11

PINOT GRIGIO • vista point, ca 11

PINOT GRIGIO • barone fini, italy 12

PINOT GRIGIO • santa margherita, italy 16

SAUVIGNON BLANC • castle rock, ca 11

SAUVIGNON BLANC • kim crawford, nz 14

CHARDONNAY • vista point, ca 11

CHARDONNAY • br cohn, ca 14

RED

PINOT NOIR • meiom, ca 13

PINOT NOIR • van duzer, oregon 16

MERLOT • vista point, ca 11

MERLOT • chateau st michelle, wa 13

CABERNET SAUVIGNON • vista point, ca 11

CABERNET SAUVIGNON • substance, wa 13

CABERNET SAUVIGNON • austin hope, ca 18

MALBEC • trivento golden reserve, ar 13

RED BLEND • br cohn silver label, ca 13

RED BLEND • orin swift 8 yrs in the desert, ca 17

MULES

MOSCOW 13
new amsterdam vodka, ginger beer, lime

TITO'S STRAWBERRY BASIL 14
tito's vodka, strawberry puree,
basil, ginger beer, lime

HAWAIIAN 13
new amsterdam vodka,
pineapple juice, ginger beer, lime

BOTTOMLESS BEVERAGES

unlimited served daily from
11:30am until 3pm

MIMOSAS 22

BLOODY MARYS 22

TITO'S BLOODY MARYS 28

VIRGIN FROZEN DRINKS

OREO BLAST 9

MILKSHAKE 8
chocolate, vanilla or strawberry

FROZEN LEMONADE 8

PIÑA COLADA 8

STRAWBERRY DAIQUIRI 8

BOTTLED WATER & ICED TEAS

EVIAN 8

PERRIER SPARKLING 8

REPUBLIC OF TEA ICED TEA 5
pomegranate green
or decaf ginger peach