

SUMMER RESTAURANT WEEK 2009

July 12-31* | Lunch: \$24.07



LUNCH

appetizers

Tomato Gazpacho

Anise Hyssop

Assorted Sea Grill Sushi

Scottish Salmon

Avocado and petite greens

entrées

Arctic Char

Tomato consommé and summer vegetables

Skate Wing

Green papaya salad, Thai chili and lime vinaigrette

Casarecce Pasta

Summer beans, tomato and basil pesto

desserts

Dulce De Leche and Banana-filled Crêpes

Ovaltine ice cream

Chocolate Brownie Sundae

Vanilla ice cream, whipped cream, sprinkles

Executive Chef Jawn Chasteen

Pastry Chef Michael Gabriel



*Excludes Saturdays and Sundays.



NYC
Restaurant Week
Summer 2009

SUMMER RESTAURANT WEEK 2009

July 12-31* | Dinner: \$35.00



DINNER

appetizers

Selection of:
East coast oysters, Cabernet-pink peppercorn mignonette

Heirloom Tomato and watermelon salad

Tomato Gazpacho
Anise Hyssop

entrées

Branzino a la Plancha
Chorizo and summer bean ragout

Grilled Arctic Char
Sweet corn succotash

Brodetto of Long Island bluefish and cockle clams

Sea Grill signature crab cake *(10. supp.)*

desserts

Dulce De Leche and Banana-filled Crêpes
Ovaltine ice cream

Chocolate Brownie Sundae
Vanilla ice cream, whipped cream, sprinkles

Executive Chef Jawn Chasteen
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