



## STARTERS SEA

### Miso & Baby Clams

grilled scallions in broth

### Crab & Lobster Cake

plantain-grapefruit salsa

### Spicy Tuna Tartar

micro greens

### Jumbo Shrimp Cocktail

American and French cocktail sauce

### Oysters on The Half Shell - ½ Dozen

cucumber mignonette

### Bahamian Conch Salad

citrus sour

## SOUP

### Creamy Conch Chowder

Johnny Cake croutons

### Lobster Bisque

flavored with Armagnac

## KITCHEN ENTREES

### Reef & Beef

Wagyu short rib + lobster tail 6oz

### Mixed Grill

lamb chop, homemade sausage, chicken, beef filet, bacon

### All Natural Chicken Breast

char roasted, white wine, mushrooms, thyme

### Seafire Burger

cab ground beef, truffle butter, honey chipotle bacon, fries

### Jumbo Shrimp

marinated in olive oil + pickled lemon, mediterranean couscous

## STARTERS LAND

### Melon & Prosciutto

quince jelly

### Homemade Sausage Platter

chicken, beef + lamb sausages with pickle + mustard

### Artichoke & Spinach Dip

blue corn tortilla + pita chips

## SALADS

### Romaine Hearts

applewood bacon, parmesan cheese, garlic croutons, caesar dressing

### Baby Kale (V-Ve)

heirloom tomatoes – berries – lemon + balsamic dressing

### Steakhouse Salad

Dijon vinaigrette

### Wedge of Iceberg

bacon + blue cheese

### Wagyu Short Ribs

braised in red wine, roasted root vegetables

### Portobello Mushrooms (V)

stuffed with spinach + goat cheese



ALWAYS FRESH

Ask Your Server for today's selection



## LAND-FIRE GRILLED

simply seasoned with black + white sea salt

Seafire Steakhouse proudly serves only the finest Linz Heritage Angus Beef. Our steaks are 100% genuine all natural (no hormones or antibiotics) Black Angus, served in both wet and dry aged varieties. These premium cuts are aged to perfection to bring you an unforgettable experience in every bite.



### Filet Mignon

Barrel Cut – 8oz

Barrel Cut – 12oz

### New York Strip – 14oz

### Porterhouse – 32oz

### Boneless Rib Eye – 14oz

### Flat Iron – 10oz

## CLASSIC DRY-AGED CUTS

Linz Heritage, Aged Minimum 28 Days

### Bone In Striploin 18oz

### Bone In Tenderloin 14oz

### Berkshire Pork Chop 14oz

### Rack of Lamb

### Grand Western Veal Chop – 16oz

Choice of:

Homemade Steak Sauce, Peppercorn, Bernaise

## SEA-FIRE GRILLED

### ALWAYS FRESH FISH

simply seasoned with black + white sea salt

### Scottish Salmon

### Fresh Catch of the Day

### Ahi Tuna

### Bahamian Lobster Tail

## SIDES

### Vegetables

Chili-Garlic Green Beans

Creamed Spinach & Artichokes

Market Fresh Vegetables

### Classics

Asparagus – hollandaise sauce

Braised Brussel Sprouts + Bacon

Roasted Seasonal Mushrooms

Jumbo Onion Rings

### Potatoes

Mashed

Loaded Baked

Au Gratin

Steak Cut Fries - jerk mayonnaise

### Mac & Cheese

Ham Hock + Bacon

Lobster

Braised Beef Short Rib

All pricing subject to 7.5% VAT

A 15% gratuity is automatically added to all food and beverage checks