

SEABLUE

DRINK ~ DINE ~ DISCOVER

Est. 2004

N. Myrtle Beach, 29582

APPETIZERS

*FRESH COCKTAIL OYSTERS ~ *Mignonette of the Moment or Chef's Dressed Oysters* | +2 | Market

*CHARBROILED OYSTERS ~ *Chef's Preparations of the Moment* | Market

*SEARED JUMBO NEW BEDFORD SCALLOP ~ *Shitake, Italian Speck, Herbs, Saba* | 23

JUMBO LUMP CRABCAKE ~ *Crispy Brussels, Old Bay Beurre Monte, Tartar Aioli* | Market

SEABLUE SALAD ~ *Goat Cheese, Cashew Crunch, Roasted Tomatoes, Crispy Italian Speck, Tri-Cheese Bread Sticks* | 18

CLASSIC ESCARGOT ~ *Roasted Garlic, Tarragon, Herbs, Reggiano Parmesan, Baguette Crunch* | 18

ARUGULA CAESAR ~ *White Anchovy, Gruyere-Garlic Bread Sticks* | 18

HOUSE ROASTED & PICKLED BEETS ~ *Cippolini, Arugula Pesto, Pine Nuts, Chevre, Fleur de Sel, Ligurian EVOO* | 20

LOBSTER RAVIOLI ~ *Fresh Tarragon Butter, Smoked Paprika, Black Label Pecorino* | 29

BRAISED SHORT RIB RAVIOLI ~ *Beurre Monte, Truffle Zest, Reggiano Parmesan* | 25

CAVATELLI BOLOGNESE ~ *Reggiano Parmesan, Fresh Herbs* | 32

WILD MUSHROOM & HERB RAVIOLI ~ *Chevre, Pine Nuts, Herb Pistou-Brown Butter, Vin Cotto* | 25

CHEF'S DAILY FEATURES ~ *Daily Rotating Chalkboard Menu* | Market

ENTREES

JOYCE FARMS HERITAGE CHICKEN & WAFFLE ~ *Chicken & Apple Sausage, Blueberry-Maple Balsamic, Spiced Compound Butter* | 42

BERKSHIRE DOUBLE CUT PORK CHOP ~ *Sweet Potato, Crab Apple Mostardo, Sherry-Maple Gastrique* | 49

8OZ EYE OF RIBEYE ~ *Potato Gratin, Cippolini, Gruyere, Shallot Butter, Bordelaise* | 54

TODAY'S SELECTIONS OF FRESH FISH & SEAFOOD ~ *Chef's Inspiration of the Moment* | Market

JUMBO LUMP CRAB CAKES ~ *Old Bay Fingerling Potato "Chips", Beurre Monte, Tartar Aioli* | Market

*LINZ HERITAGE 8OZ CENTER-CUT FILET OF BEEF ~ *Potato Gratin, Aged Balsamic* | Market

*SLOW ROASTED RACK OF LAMB ~ *Dijon Crust, Port Wine Bordelaise, Herb Pistou* | 69

*16OZ USDA PRIME RIBEYE ~ *Roasted Garlic & Italian Herb Butter* | 79

*CHEF'S BUTCHER CUTS ~ *Daily Preparation* | Market

*CHEF'S DAILY FEATURES ~ *Daily Rotating Chalkboard Menu* | Market

CHEF'S TASTING MENU

CHEF'S 8 COURSE TASTING MENU ~ *Chef's Choice All Ingredients ~ Full Table Participation* | 150 per person.

Additional Wine Pairings | 70 per person

Additional Premium Wine Pairings | 140 per person

CHEF'S 5 COURSE TASTING MENU ~ *Chef's Choice All Ingredients ~ Full Table Participation* | 100 per person.

Additional Wine Pairings | 40 per person

Additional Premium Wine Pairings | 80 per person

ACCOMPANIMENTS & SIDES

SURF & TURF ADDITIONS ~ *Lobster ~ Scallops ~ Crab Cake* | Market

CHEF'S COMPILATION OF VEGETABLES ~ *Chef's Daily Ingredients & Garnishes* | 35

SIGNATURE RISOTTOS ~ *Asparagus ~ Mushroom & Black Truffle ~ Lobster* | 16-22-25

TRUFFLE TAGLIATELLE PASTA ~ *Black Truffle Butter, Black Label Pecorino* | 25

CREAMED SPINACH ~ *Goat Cheese, Reggiano Parmesan* | 15

ADDITIONAL SIDES ~ *Potato Gratin ~ Charred Asparagus ~ Confit Potatoes ~ Sautéed Spinach* | 10ea.

As of January 1st, 2026, SeaBlue will surcharge 3% on all credit cards to help offset our processing costs.

This amount is not more than what we pay in fees.

We do not surcharge debit cards.

Thank you for understanding.

** Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.*

Please notify your server of all food allergies prior to ordering.