

SEABLUE

DRINK ~ DINE ~ DISCOVER

Est. 2004

N. Myrtle Beach, 29582

CHOICE OF APPETIZER

HEARTS OF ROMAINE ~ *Goat Cheese, Cashew, Roasted Tomatoes, Italian Speck, 3 Cheese Bread Sticks*

LOCAL ASTRO ARUGULA CAESAR ~ *Classic Preparation, White Anchovy, Gruyere-Garlic Bread Sticks*

PICKLED BEETS ~ *Arugula Pesto, Goat Cheese, Cippolini Onions, Toasted Pine Nuts*

CHARRED OYSTERS ~ *Brown Butter, Reggiano Parmesan*

TRADITIONAL ESCARGOT ~ *Roasted Garlic & Herb Compound Butter, Reggiano Parmesan, Panko Crunch*

CHEF'S RAVIOLI OF THE DAY ~ *Chef's Daily Creation*

CHOICE OF ENTREE

8OZ EYE OF RIBEYE ~ *Asiago Potato Gratin, Barolo Sauce*

JOYCE FARMS HERITAGE CHICKEN & WAFFLES ~ *Organic Chicken Sausage, Spiced Butter, Blueberry-Maple Gastrique*

BERKSHIRE DOUBLE CUT PORK CHOP ~ *Fork Smashed Sweet Potato, Crab Apple Mostardo*

*BUTTER POACHED LOBSTER TAIL ~ *Lobster Ravioli, Roasted Garlic-Tarragon Butter*

FRESH PASTA BOLOGNESE ~ *Reggiano Parmesan*

TODAY'S SELECTION OF FRESH CATCH ~ *Chef's Inspiration of the Moment* | **Premium Fish +MP Supplement**

*LINZ HERITAGE 8OZ CENTER CUT FILET MIGNON ~ *Potato Gratin, Aged Balsamic* | **+30 Supplement**

SHARED DESSERT FOR TWO

CRÈME BRULEE OF THE MOMENT

WARM PEACH COBBLER

BELGIUM WAFFLE & GELATO

WARM CHOCOLATE BROWNIE

\$59 Per Person | Plus Tax & Gratuity

Early Bird Diner must be seated by 5:15PM

Available Tuesday-Saturday

Must use reservation code "EBPF" to receive the menu

Cash or Credit Card Only

No Substitutions

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.

** 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.

KENNETH NORCUTT ~ *Chef/Wine Director*

TRACY SMITH ~ *Managing Proprietor*