

SEABLUE

DRINK ~ DINE ~ DISCOVER

Est. 2004

N. Myrtle Beach, 29582

CHEF'S GOURMET TASTING MENUS

Enjoy an unforgettable culinary journey with our Chef's Gourmet Tasting Menus, thoughtfully crafted to showcase the finest seasonal ingredients and innovative techniques. Each course is designed to delight your senses and elevate your dining experience.

8 COURSE | 150

8 COURSE WITH WINE PAIRINGS | 220

8 COURSE WITH PREMIUM WINE PAIRINGS | 290

AMUSE BOUCHE

A STUDY OF OYSTERS

APPETIZER

FISH COURSE

VEGETABLE COURSE

PASTA COURSE

MEAT COURSE

DESSERT

5 COURSE | 100

5 COURSE WITH WINE PAIRINGS | 140

5 COURSE WITH PREMIUM WINE PAIRINGS | 180

AMUSE BOUCHE

APPETIZER

VEGETABLE OR PASTA COURSE

MEAT COURSE

DESSERT

Full Table Participation ~ Chef's Selection on all ingredients

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.