RUDI'S SEAGRILL

RUDI'S SEAGRILL MENU

TO START

WILD CAUGHT TUNA*
red onions, kimchi emulsion, lemon herb crisps

BLUE MUSSELS
sopressata, peperoncino, toasted garlic

COQUILLES SAINT-JACQUES
scallops, gratinated cheese sauce, parmesan crumbs

SEARED SHRIMP
smoked paprika butter, poppy seed langoustine wafer

OYSTERS*
champagne sabayon, dashi shiro miso caviar

LOBSTER MAC N' CHEESE
four cheese, garlic butter crust

CALAMARI
marinara sauce

SOUP & SALAD

SEAFOOD BISQUE
lobster, crab, shrimp, cream and sherry

CIOPPINO
fisherman's stew, garlic bread

HOUSE TOSSED SALAD
crisp iceberg, cucumber, vine ripened tomatoes, baby red radish, carrots and red onion, sherry vinaigrette

BABY ROMAINE
roasted cauliflower, honey nut squash, pickle pepper crackers

ENTRÉE

CRAB STUFFED LOBSTER TAIL IMPERIAL
roasted carrot, fennel, parmesan, lemon

ROASTED HALIBUT
grilled asparagus, baby tomatoes, butternut cider beurre blanc

9 OZ BROILED LOBSTER TAIL
crab risotto, drawn butter (*also available as Surf N Turf)

GRILLED COLOSSAL SHRIMP
cooked whole, head-on, butter & garlic, charred lemon

CRAB CAKE
caramelized red cabbage, tarragon mustard hollandaise

RED SNAPPER
florida sourced, baked red pepper relish

DOVER SOLE
roasted brussels sprouts, brown butter

GRILL

FREE RANGE CHICKEN
lemon marinade, fregola pasta, roasted wild mushroom, gruyere fondant

BERKSHIRE PORK CHOP
beluga lentils, candied shallot glaze

14 OZ PRIME NEW YORK STRIP*
grilled corn bruleé, cheddar onion rings, port wine jus

DESSERT

APPLE CHEESE CAKE
limoncello whipped cream

CHOCOLATE TRUFFLE CAKE
layers of fudge cake with chocolate truffle cream and chocolate mousse

WHITE CHOCOLATE BREAD PUDDING
dark chocolate nibs, bourbon sauce

KEY LIME PIE
home-made key lime pie in a delicious vanilla crumb crust tart

*Please inform your server if y ou have any food allergies. *Public health advisory: consuming raw or undercooked meats, poultry, seafood, shellfish,or eggs may increase your risk of foodborne illness,especially if you have certain medical conditions.*