

Desserts

- Profiteroles 9**
- Strawberry Cheesecake ^{GF} 9**
- Chocolate Lava Cake 10**
requires 20 min cook time
- Bougatsa 16**
Vanilla Bean Custard Pastry
(serves 4+) requires 20 min cook time

Lunch Menu

Available Tuesday - Friday 11:30 am - 3:30 pm

- | | | |
|-----|---|--------------|
| # 1 | Crab Cake Burger
with Hand Cut Fries & Cole Slaw | 16.50 |
| # 2 | Flash Fried Shrimp Basket
with Hand Cut Fries & Cole Slaw | 16.50 |
| # 3 | Grilled Branzino Filet ^{GF}
with Steamed Spinach | 17.50 |
| # 4 | Grilled Alaskan Cod ^{GF}
over Beet Salad | 17.50 |
| # 5 | Broiled Lemon Sole
with Corn on the Cob | 17.50 |
| # 6 | Organic Brick Chicken ^{GF}
with Hand Cut Fries & Cole Slaw | 18.50 |
| # 7 | Fire Roasted Salmon ^{GF}
with Roman Green Beans | 18.50 |
| # 8 | Sesame Crusted Tuna ^{GF}
over Farmers Salad | 18.50 |

We Support Long Island Farms and Local Purveyors.

* Certain menu items may become unavailable due to seasonal factors.



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7 Great Neck Road
Great Neck Plaza, NY 11021
(516) 441-5708

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^{GF} Gluten Free Options

**Extensive Beer, Wine and Liquor
selection available.**



Barely Touched

Oysters ½ dz. ^{OP} 16

Blue Point, Long Island

Clams ½ dz. ^{OP} 11

Little Neck

Shrimp Cocktail ^{OP} 15

(3) Jumbo Shrimp

Tuna Tartare 16

Seafood Plateau ^{OP} 45

Oysters Clams
Crab Claws Mussels
Crawfish Shrimp

Add Whole Lobster +22

Small Plates

Popcorn Shrimp 15

with Aioli Dipping Sauce

Red Mullet 16

Wild, Pan-seared delicately flavored

Flash Fried Calamari 16

Served with Marinara Sauce

Grilled Sardines ^{OP} 15

Grilled to perfection with Wild Oregano

Maryland Crab Cake 16

House made with Blue Crab with Remoulade Sauce

Fish Tacos 18

Sauteed Snapper, Shredded Cabbage,
Chipotle Mayo in (3) Flour Tortillas

Kids Menu

Chicken Fingers 12

with Hand Cut Fries & Corn on the Cob

Fried Shrimp 13

with Hand Cut Fries & Broccoli

Fried Fish Fillet 13

with Hand Cut Fries & Corn on the Cob

Steak Tips ^{OP} 15

with Hand Cut Fries & Broccoli

Linguini 12

with Tomato Sauce

Broths & Greens

Sea Bar Fish Soup ^{OP} 9 pint | 13 qt.

Our Famous Grouper Fish Soup

Lobster Bisque ^{OP} 10 pint | 16 qt

Velvety French Soup

Farmers Salad ^{OP} 12

Organic Field Greens, Mandarins, & Almonds

Rustic Tomato Salad ^{OP} 14

Tomatoes, Persian Cucumbers, Peppers,
Onions & Feta Cheese

Organic Beet Salad 14

Beets, Radishes, Garlic Mousse & Scallions

Protein Add Ons

Shrimp +9 | Tuna +9 | Salmon on a stick +9 | Steak +10

Must Have Sides

SB Roman Green Beans ^{OP} 9

in a Tomato & Herb Broth

SB Steamed Spinach ^{OP} 9

with EVOO & Chick Peas

SB Grilled Corn on the Cobb ^{OP} 7

Smoked Salt & EVOO

SB Roasted Beets ^{OP} 8

with EVOO & Sea Salt

SB Hand Cut Fries ^{OP} 8

Sea Salt & Oregano

SB Fingerling Potatoes ^{OP} 9

Steamed & Drizzled with Olive Oil Dressing

SB Grilled Vegetables ^{OP} 12

Seasonal Assortment

*Certain menu items may become
unavailable due to seasonal factors.

^{OP} Gluten Free

Fish Market

Our Fish is grilled and basted with extra virgin olive oil and served
with one **SB** side or one **SB** side for +\$1 extra

Faroe Island Salmon ^{OP} 27
Grilled Fillet

Chilean Sea Bass ^{OP} 31
Grilled Fillet

Ahi Tuna ^{OP} 28
Grilled Fillet coated with Sesame Seeds

Arctic Char ^{OP} 26
Grilled Fillet

Baked Maine Cod ^{OP} 27
Served over sauce made with Shallots,
Tomatoes & Fresh Herbs

Branzino ^{OP} 32
Grilled Whole, served either Whole (bone-in)
or Filleted (no bone)

Sea Bream ^{OP} 32
Grilled Whole "Tsipoura"
served either Whole (bone-in) or Filleted (no bone)

Broiled Lemon Sole 25
Fillet with Basil Bread Crumbs

Western Atlantic Grouper ^{OP} 28
Grilled or Pan Seared Fillet

Pick Your Sauce

All fish will be served with a **Lemon & EVOO** (Mediterranean) sauce ^{OP}
Other available sauces:

Roma Tomato & Ginger (Asian) ^{OP} **Cilantro & Lime (South American)** ^{OP}

Fresh Herbs & Cream (French) ^{OP} **Cajun Tartar Sauce (Louisiana)** ^{OP}

Lobster

Lobster Roll 26

on a Brioche Bun with Hand Cut Fries
choose from:

Maine: Chilled Lobster with Herb Mayo
Connecticut: Warm Lobster with Herb Butter

Whole Lobster 1 - 3/4 lbs. 36

Steamed or Grilled and served with choice of
one **SB** side or one **SB** side for +\$1 extra

Stuffed with Crabmeat +12

Lobster Pasta 35

Imported Linguini with Fresh Herbs

Not Feeling Fish

Char-broiled to perfection, and
served with choice of
one **SB** side or one **SB** side for +\$1 extra

Organic Brick Chicken ^{OP} 25

Omaha Skirt Steak ^{OP} 33

**Meadowood Farm
Lamb Chops** ^{OP} 34