

# SEA GRASS GRILLE

Dinner Tuesday through Saturday  
from 5:00 p.m. Serving inside,  
outside and curbside.  
Children's menu available.

807 Wm. Hilton Parkway  
Near Palmetto Dunes  
843-785-9990  
Seagrassgrille.com



SCAN TO VISIT  
WEBSITE



**W**ith its open kitchen and inviting atmosphere, Sea Grass Grille evokes the warm feeling of dining at home. And for many longtime customers, it is - and they often celebrate life's milestones there: private parties, wedding rehearsal dinners, corporate parties. It's a family affair. New owners, Kirk and Heather Saleme from Pennsylvania, with their 14-year restaurant experience are on hand to roll out the welcome mat and ensure that you have the best dining experience that previous owners Chad and Kathy created for over 18 years.

The Sea Grass Grille has been named "Favorite Seafood Restaurant" for nine years by readers of Hilton Head Monthly. Seasonal daily specials feature local favorites like soft shell crabs, Bluffton oysters, cobia, and more. Those looking for something besides seafood also will be happy. House specialties include veal scaloppini, filet mignon, and breast of duck. The menu also offers vegetarian and gluten-free options.

The dessert menu was voted "Favorite Dessert Menu" and it includes Baked Alaska and Chef Chad's Daily creations.

Wine is an integral part of the dining experience at Sea Grass Grille. The wine list has won an Award of Excellence from Wine Spectator and features varietals from top producing regions in the U.S., Europe, Canada, Australia, and New Zealand.



18 YEARS OF  
FRESH FISH • FINE WINE

## APPETIZERS

Low Country She-Crab Soup	8
Pâté Plate <i>House chicken liver pâté served with onions, mustard and cornichons</i> (GF)	10
Ducktrap River Smoked Salmon <i>Garnished with horseradish dill crème and caperberries</i> (GF)	14
Brie, Mozzarella, Tomatoes <i>With basil pesto and balsamic vinaigrette</i> (GF)	10
Wild Mushroom Turnover <i>Wild mushroom duxelle in a puff pastry, topped with a wild mushroom sauce</i>	12
Shrimp & Pasta <i>Shrimp tossed with asiago cheese, garlic and cream over pasta</i>	15
Carolina Tomato Pie <i>Fresh tomatoes in a pie crust layered with fresh basil, gruyère, mozzarella and asiago cheeses</i>	12

## SEAFOOD ENTRÉES

Sautéed Tilapia <i>In a golden asiago cheese crust</i> (GF)	27
Grilled Mahi Mahi <i>Mango vinaigrette glaze</i> (GF)	28
Low Country Kabobs <i>Grilled shrimp and andouille sausage with tomato and sweet onion</i> (GF)	27
Grilled Salmon <i>Tarragon beurre blanc</i> (GF)	29
Grouper Piccata <i>Black grouper sautéed with lemon, butter, white wine and capers</i> (GF)	39
Shrimp & Pasta <i>Shrimp tossed with asiago cheese, garlic, pesto and cream over pasta</i>	28

## OTHER SPECIALTIES

Breast of Duck <i>Boneless breast with a pomegranate blueberry balsamic glaze</i> (GF)	32
Grilled Pork Chop Loin <i>Cranberry and apricot chutney</i> (GF)	29
Veal Scaloppini <i>Shiitakes and portobello mushrooms in a brandy cream sauce</i> (GF)	32
Filet Mignon <i>Grilled tenderloin topped with gorgonzola butter</i> (GF)	45
Aussie Rack of Lamb <i>Herb crusted, lamb au jus</i>	49

**843.785.9990**

Dinners accompanied with Sea Grass Salad, Vegetables and Chef's Side Dish. Prices and menu items are subject to change.  
Childrens Menu. (GF) Gluten Free.



Serving Dinner 5:00-til' • Tuesday - Saturday

Located Outside Main Entrance To Palmetto Dunes Resort, Hilton Head Island . [www.seagrassgrille.com](http://www.seagrassgrille.com)

Voted "Favorite  
Seafood Restaurant"  
9 times!