

SEAGRASS

RESTAURANT

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(805) 963-1012
30 East Ortega St., Santa Barbara

www.seagrassrestaurant.com

Offering fresh Santa Barbara Coastal Cuisine, Seagrass uses the highest quality ingredients available. A Sonoma Rack of Lamb, Santa Barbara Spiny Lobster and even local McConnell's ice cream underscore this commitment to offer the best. A charter member of the Sustainable Seafood Program, they draw all of their seafood, fish and shellfish from the Pacific Ocean and work closely with the Farmers Market to ensure their produce is fresh, local, and organic whenever possible. Creating the innovative menu with wine in mind, their wine list features the best the Central Coast has to offer.

HOURS: SUNDAY – THURSDAY: 5:30 P.M. – 9 P.M.
FRIDAY & SATURDAY: 5:30 P.M. – 10 P.M.



FIRST COURSES

Caviar	MP
<i>Tsar Nicolai California Estate Sturgeon Caviar & accoutrements: hard-boiled quail egg, potato planks, minced shallots, crème fraîche</i>	
Shepherd's Farms Organic Greens	8
<i>roasted beets, shaved fennel, dried cherries & Humboldt Fog cheese</i>	
Chilled Pacific Spiny Lobster Salad	18
<i>pea tendrils, granny smith apples, fresh avocado, sweet 100 tomatoes, tangerine vinaigrette and crispy prosciutto</i>	
Exotic Wild Mushroom Sauté	18
<i>braised artichoke hearts, roasted teardrop tomatoes, on turnip puree with purple haze goat cheese</i>	
Giant Seared Sea Scallop	one presentation 12.50 / all three 32
<i>watercress, mandarin & peanut salad black rice, green curry & apricot chutney grilled asparagus, mushrooms and sauce 'gribiche'</i>	

MAINS

Santa Barbara Lobster Risotto	32
<i>local spiny lobster, saffron, fava beans, pea tendril and basil pesto</i>	
Seared North Pacific Ling Cod	28
<i>chorizo sausage, butter beans, Japanese eggplant, rapini greens, toasted pine nuts, drizzled fennel oil</i>	
Crispy Skin-on South Pacific Whitefish	29
<i>cilantro pesto, rice noodles, shiitake mushrooms, bay scallops, 'julienne' carrot, toasted peanut, coconut milk, mint & fresh lime</i>	
Pan-Roasted Russian River Sturgeon	30
<i>market squash, tarragon-saffron potatoes, rosemary-tomato relish</i>	
Citrus and Soy-Glazed Pacific Ahi Tuna	28
<i>Yam 'batons,' baby bok choy and sweet corn-miso purée</i>	
Roasted Free-Range Chicken Breast	26
<i>caramelized shallot and herb mashed potatoes, blue lake green beans</i>	
Char-Grilled Sonoma Rack of Lamb	36
<i>honey-mint glaze, fig demi glace, crushed pistachios, sautéed Brussels sprouts, sweet lipstick pepper and turnip hash</i>	
14 oz Grilled Ribeye	36
<i>horseradish demi glace, saffron creamed corn, potatoes 'au gratin'</i>	
'Surf and Turf'	48
<i>two giant grilled Australian prawns and a grilled ribeye steak, potatoes 'au gratin' and garlic-seared rapini greens</i>	

DESSERT

Select Artisanal Cheeses	MP
<i>served with quince paste and marcona almonds</i>	
Warm Chocolate 'Molten Lava' Cake	11
<i>with McConnell's coconut ice cream</i>	
Meyer Lemon Curd Tart	9
<i>with whipped berry cream</i>	
Avila Farms Dried Fruit Crisp	9
<i>with McConnell's vanilla ice cream</i>	
Lemongrass Crème Brûlée	10