

S T A R T E R S

*Andros Crab & Lobster Cake
with Dijon Cilantro Sauce*

Melon & Prosciutto

Jumbo Shrimp Cocktail

Prime Tenderloin Carpaccio

Homemade Sausage Platter

Ahi Tuna Ribbons with Ginger Vinaigrette

Artichoke & Spinach Dip

S A L A D S

*SeaFire Steakhouse Salad
with Papaya-Ginger Vinaigrette*

Caesar Salad

Lobster & Asparagus Salad

BLT Salad

S O U P S

Creamy Conch Chowder

Tomato Beefeater Bisque



M E A T S & P O U L T R Y

Our premium quality grain fed cattle delivers fine marbling and succulent tenderness that is synonymous with Seafire. All our beef is cut in house and cooked to your specifications.

T-Bone Steak 22oz

*Steakhouse Signature
Roasted Prime Rib*

New York Strip
Center-cut 12 oz...
Center-cut 14 oz...

Filet Mignon
Barrel-cut 10 oz...
Barrel-cut 12 oz...

Braised Wagyu Short Ribs

Veal Chop 12oz

Rack of Lamb

Surf & Turf
Wagyu Short Rib & 6 oz. Lobster Tail

Seafire Mixed Grill

*Char- Roasted Corn feed
Chicken Breast*

Osso Bucco

V E G E T A R I A N O P T I O N

Seafire Vegetable Sampler

F I S H & S E A F O O D

Ginger Glazed Atlantic Salmon

Abaco Grouper

Ahi Tuna

Jumbo Shrimp Flamed with Vodka

Bahamian Lobster Tail

* Add on Lobster Tail 6oz...

S I D E O F F E R I N G S

Cauliflower Cheese

Jumbo House Onion Rings

SeaFire Fries with Jerk Mayo

Baked Potato

Mashed Potatoes

Island-Style Local Peas & Rice

Market Fresh Vegetable Selection

Sauteed Green Beans

Asparagus with Hollandaise Sauce

Creamed Spinach & Artichokes

Roasted Seasonal Mushrooms

*not included on Meal Plans
15% gratuity will automatically be added to all food and beverage checks.

***Menu items are subject to change.**