

# Sea Venture

Restaurant

## Soup and Salads

### Clam Chowder

New England style  
Cup \$4, Bowl \$7

### Classic Caesar Salad

Garlic croutons and parmesan with our house made  
Caesar dressing  
\$8

### Mixed Field Greens

Sliced apple with candied pecans, buttermilk blue  
cheese crumbles and white balsamic vinaigrette  
\$8

### Spinach Salad

Baby spinach with applewood smoked bacon, roma  
tomato, red onion and a honey Dijon vinaigrette  
\$8

### House Salad

Mixed field greens with sliced roma tomato, diced  
cucumber, garlic croutons and ranch dressing  
\$8

## Entrees

Available from 5pm-9pm

### New Orleans Seafood Jambalaya

A mix of clams, mussels, tiger prawns and fish with  
Andouille sausage and "dirty rice"  
\$27

### Pasta Pomodoro

Linguini tossed with an oven-roasted roma tomato  
sauce, topped with mascarpone cheese,  
toasted pine nuts, fresh basil and parmesan  
\$18

### Seafood Pasta

Prawns, scallops and clams with grilled artichoke  
hearts, roma tomatoes and linguini,  
tossed in a fresh pesto sauce  
\$25

### Sea Venture Chicken Salad

Grilled marinated chicken breast on a bed of mixed  
field greens with tomato, cucumber, dried sweet  
cherries, pistachios, bacon with a honey Dijon  
vinaigrette  
\$18

18% gratuity will be added to all parties of 6 or more  
\$7 split charge for entrees

# Entrees

Available from 5pm-9pm

## From the Land and the Sea

*All entrées come with choice of  
roasted garlic mashed potatoes, herb roasted potatoes  
or pistachio golden raisin rice pilaf  
and chef's seasonal vegetables*

**12oz Grilled T-Bone Pork Chop**

\$25

**14oz Pan- Roasted Chicken Breast**

\$25

**8oz Pan Seared Filet Mignon**

\$30

**20oz Grilled Porterhouse**

\$45

**10oz Grilled Top Sirloin**

\$22

*All meat entrees come with choice of  
red wine demi, bourbon mushroom sauce,  
house barbeque or chimichurri salsa*

**Pecan Crusted Local Red Snapper**

\$20

**Ahi Tuna Grilled Medium Rare**

\$27

**Pan Roasted Atlantic Salmon**

\$23

**Pan Roasted White Sea Bass**

\$30

**Pecan Crusted Cayucos Abalone**

\$32

**Poached Australian Spiny Rock Lobster Tail**

\$60

**(Add 8 oz. Filet Mignon for \$20)**

*All fish entrees come with choice of  
citrus beurre blanc, house tartar or  
curried pineapple mango salsa*

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