

Basic Menu

\$42.99 per person

Starter

Caesar Salad

Kale & Romaine / House Made
Caesar Dressing/ Shaved
Parmesan

Entree

Crab Ravioli Del Mar

Delicate Lobster Sauce

Chicken Paillard

Grilled Breast of Organic Chicken
Cherry Tomato/ Arugula/
Lemon Wedge
Garlic Mashed Potatoes

Seabass Macademia

Pan Seared Seabass Crusted
With Macademia Nuts/
Butter Sage Sauce/
Garden Risotto

Dessert

Chocolate Mousse

Torrey Menu

\$52.99 per person

Starter

Seasalt Salad

baby spinach/ belgian endive/
beets/red onion/apple/
cranberry goat cheese/
white wine balsamic vinaigrette

Entree

Choose 3

Porcini Beef Ragù

Fettuccini/Porcini Mushrooms/
Shaved Parmesan

Chicken Paillard

Grilled Breast of Organic Chicken
Cherry Tomato/ Arugula/
Lemon Wedge/
Garlic Mashed Potatoes

12oz. New York Steak

Porcini Brandy Cream Sauce/
Roasted Garlic Mashed Potatoes/
Spinach

Tropical Salmon

Grilled Salmon/ Mango Salsa
Wilted Spinach/ Caramelized
Onion Garlic Mashed Potatoes

Seabass Macademia

Pan Seared Seabass Crusted
With Macademia Nuts/
Butter Sage Sauce/
Garden Risotto

Dessert

Tiramisu

Del Mar Menu

\$62.99 per person

Starter

Choice of

The New Wedge Salad

Boston lettuce/ Diced D'anjou Pear/
Roasted Hazelnuts/
Applewood Bacon/ Diced Avocado
Gorgonzola Pear Vinaigrette

or

Soup of the Day

Daily Chef Selection

Entree

Choose 3

Swordfish Poblano

Grilled Swordfish/
Poblano Pepper Cream Sauce/
Garlic Mashed Potatoes/
French Beans

Chicken Dijon

Airline Chicken Breast/
Brandy Dijon Sauce/ Shallots
Garlic Mashed Potatoes/
Wilted Spinach

Rib Eye Steak

Roasted Potatoes/ Green Beans/
Madeira Bordelaise

Filet Mignon

Asparagus/ Roasted Garlic
Mashed Potatoes/ Red Zinfandel
Reduction

Halibut Macademia

Pan Seared Alaskan Halibut Crusted
With Macademia Nuts/
Butter Sage Sauce/
Garden Risotto

Dessert

Choose 1

Choco Mousse

Tiramisu

Bread Pudding

With Caramel Sauce

Seasalt Menu

\$72.99 per person

Starter

Choice of

Seasalt Salad

baby spinach/ belgian endive/
beets/red onion/apple/
cranberry goat cheese/
white wine balsamic vinaigrette
or

Lobster Bisque

Entree

Choose 3

Tropical Salmon

Grilled Salmon/ Mango Salsa
Wilted Spinach/ Caramelized
Onion Garlic Mashed Potatoes

Crab Ravioli

Served With A Delicate
Lobster Sauce

Mahi Mahi Amalfi

Fresh Tomato/ Capers/
Onions/ Black Olives/
Mashed Potatoes/
Steamed Baby Carrots &
French Beans

Chicken Dijon

Airline Chicken Breast/
Brandy Dijon Sauce/ Shallots
Garlic Mashed Potatoes/
Wilted Spinach

Filet Mignon

Asparagus/ Roasted Garlic
Mashed Potatoes/
Red Zinfandel Reduction

Dessert

Choose 1

Tiramisu

Lemon Truffle

Seasalt Caramel Gelato

Signature Menu

\$82.99 per person

Choose 3 Appetizers

Starter

Choice of

Wedge Salad

Cherry Tomatoes/ Egg Maytag
Bleu Cheese Dressing/ Crispy
Bacon
or

Soup of the Day

Daily Chef Selection

Entree

Choose 3

Swordfish Poblano

Grilled Swordfish/
Poblano Pepper Cream Sauce/
Garlic Mashed Potatoes/
French Beans

Chicken Dijon

Airline Chicken Breast/
Brandy Dijon Sauce/ Shallots
Garlic Mashed Potatoes/
Wilted Spinach

Filet Mignon

Asparagus/ Roasted Garlic
Mashed Potatoes/
Red Zinfandel Reduction

Chilean Sea Bass

Fennel Risotto/
Asparagus/ Pomegranate
Reduction

Cioppino

Clams/ Scallops/ Shrimp/
Mussels/ Assorted Fresh Fish/
Light Tomato Broth/
Crostini

Dessert

Choose 1

Choco Mousse

Rainbow Sorbet

Seasalt Caramel Gelato

Impress Menu

\$92.99 per person

Choose 4 Appetizers

Starter

Choice of

Seasalt Salad

baby spinach/ belgian endive/
beets/red onion/apple/
cranberry goat cheese/
Bacon
white wine balsamic vinaigrette
or

Lobster Bisque

Entree

Choose 3

Chilean Sea Bass

Fennel Risotto/
Asparagus/ Pomegranate
Reduction

Seared Blackened Sea Scallops

Bell Peppers/ Onions/
Mushrooms/ Saffron Risotto

Chicken Dijon

Airline Chicken Breast/
Brandy Dijon Sauce/ Shallots
Garlic Mashed Potatoes/
Wilted Spinach

Rib Eye Steak

Roasted Potatoes/
French Green Beans/
Madeira Bordelaise

Glazed King Salmon

Wild King Salmon/ Honey
Habanero Glaze/ Fingerling
Potatoes/ Wilted Spinach

Dessert

Choose 1

Tiramisu

Crème Brûlée

lemon truffle



Lunch Package A

\$26.99 per person

Starter

D'Anjou Pear Salad

Mixed Greens/ D'Anjou Pears/
Grapes/ Caramelized Pecans/
Gorgonzola/ Dried Cranberries

Entree

Penne Elena al Salmone

Penne Pasta/ Salmon/
Leeks/ Lightly Spiced
Pink Vodka Sauce

Or

Chicken Paillard

Grilled Breast of Organic Chicken
Cherry Tomato/ Arugula/
Lemon Wedge
Garlic Mashed Potatoes

**Vegetarian Options
Available**

Bread Basket

Dessert

Rainbow Sorbet

Lunch Package B

\$31.99 per person

Starter

Kale Caesar Salad

Kale & Romaine / House Made
Caesar Dressing/ Shaved
Parmesan

Entree

Crab Ravioli

Served With A Delicate
Lobster Sauce

Or

Tropical Salmon

Grilled Salmon/ Mango Salsa
Wilted Spinach/ Caramelized
Onion Garlic Mashed Potatoes

**Vegetarian Options
Available**

Bread Basket

Dessert

Bread Pudding

Lunch Package C

\$36.99 per person

Starter

Seasalt Salad

baby spinach/ belgian endive/
beets/red onion/apple/
cranberry goat cheese/
white wine balsamic vinaigrette

or

Clam Chowder

Entree

Seabass Macademia

Pan Seared Seabass Crusted
With Macademia Nuts/
Butter Sage Sauce/
Garden Risotto

Or

Wild Mushroom Chicken

Chicken Breast/ Mixed Wild
Mushrooms/ Mashed Potatoes/
Vegetables

**Vegetarian Options
Available**

Bread Basket

Dessert

Chocolate Mousse





Seasalt

Del Mar

SEAFOOD BISTRO

Special Event Brunch Package

\$27.95 per person

Fresh Fruit & Berry

served with low-fat Greek yogurt



Crab Cake BLT

bacon, lettuce and tomato with a hand made crab cake on a choice of toast
served with a choice of breakfast potatoes or green salad

or

Nova Scotia Scramble

scrambled eggs with smoked salmon, fontina cheese,
tomatoes and sweet red onions

or

Roasted Veggie Frittata

zucchini, squash, tomato, peppers and mozzarella



Dessert

tiramisu

Bottomless Champagne Cocktails

Champagne, Mimosa and Bellini

12





Seasalt

Del Mar

SEAFOOD BISTRO

Appetizers

3 for \$15 | 4 for \$20 | 5 for \$25 (Prices are per person)

Served Individually

Can be Applied to Dinner Menus or as Reception Option

Coconut Shrimp

served with sweet chili Thai sauce

Mozzarella and Tomato Skewers

Italian Mozzarella/
Organic Cherry Tomato/ Basil

Spicy Tuna Roll

Spicy Tuna/ Sprouts/ Cucumber

Spicy Meatballs

Home Made Meatballs In A
Spicy Marinara Sauce

Ahi Tuna

Searred Blackened Ahi Tuna/
Served On A Cucumber/ Wasabi Aioli

Crusted Lamb Chops

Fresh Herb Crusted Lamb Chops/
Mint Jelly

Salmon Crostini

Smoked Atlantic Salmon/
Potato Shell/ Dill Crème Fraîche

Seasalt Ceviche

Our Classic

Crab Cakes

Pan Seared White Lump Crab Meat/
Sauce

Mushroom Caps

Champignon Mushroom Caps/
Cheese/ Bread Crumbs/ Fresh Herbs/
White Wine Sauce

Bruschetta

House-Made Italian Bread/ Roasted
Garlic/ Organic Tomato Salsa

Chicken Skewers

Spicy Thai Sauce

Bay Scallops Wrapped In Bacon

Mustard Grain Brandy Sauce

Creamy Dates

Sundried Dates/ Stuffed With
Mascarpone Mousse

Crostini Carpaccio

Thin Sliced Waygo Carpaccio/
Crostini/ Baby Arugula/ Capers/
Parmesan Cheese

Sun Dried Dates

Filled With Goat Cheese/ Wrapped With
Applewood Smoked Bacon/Mornay Sauce

