

SEVEN SEAS CASUAL LOUNGE MENU

APPETIZERS

** available at _ price Sunday – Friday 4pm – 6pm*

SHRIMP COCKTAIL 11
5 jumbo shrimp served with
Seven Seas cocktail sauce

SMOKED SALMON 11
Served with capers, onions & herb cheese
on rye with coarse mustard lime sauce

MIXED CHEESE PLATE 8
A variety of global cheeses
served with fresh sliced pears
grapes & lavash

CRAB CAKES FLYING FISH 9
2 light & fluffy crab cakes,
pan fried served with
ancho chili aioli

ONION HAYSTACK 6
Thinly sliced onions
dipped in buttermilk batter
fried golden & piled high

CHICKEN TENDERS 8
3 large white meat tenders served crisp
with ranch dipping sauce

NACHOS GRANDE TOWER 11
Rainbow tortilla chips, seasoned ground beef, mixed
cheeses, fresh salsa & guacamole
lettuce, black olives & sour cream

MINI BURGER TRIO 11
Chicago style – bacon, cheddar cheese & onions
Aloha style – grilled pineapple & Swiss cheese
Seven Seas style - crab cake & chili aioli

BBQ CHICKEN QUESADILLA 9
Savory chicken, bbq sauce,
red onion & cheddar cheese
in a crisp tortilla with fresh pico de gallo

TUSCANY PIZZA 10
Thin crust with olive oil
crushed garlic, sliced leeks
mozzarella & gorgonzola cheeses

SEVEN SEAS PIZZA 12
Thin crust with Weissgerber smoked sausage
mushrooms, green onions, tomatoes
& mozzarella cheese

BONELESS CHICKEN WINGS 9
Tender battered chicken wings
plain or tossed with your choice of
spicy buffalo or bbq sauce

COSTA del SOL 11
Sizzling shrimp with garlic, onions
peppers & Tabasco served on hot plate
with garlic bread

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SALADS

CLASSIC CAESAR 8

with chicken 10 with shrimp 12

Crisp romaine lettuce tossed in our homemade Caesar dressing

ASIAN SCALLOP 12

3 large prosciutto wrapped scallops
seared golden
atop Asian slaw of Napa cabbage, carrots,
water chestnuts & julienne red pepper

APPLE ROQUEFORT 9

Baby greens, tart granny smith apples
sweet honey glazed walnuts
tossed in an Asti champagne vinaigrette
sprinkled with blue cheese

AHI TUNA BUTTER BEAN

4 oz 12 8 oz 15

Baby mixed greens
butter beans & celery
tossed with honey-lime citronette
topped with sliced ahi tuna
seared rare or to your liking

MONACO 11

Baby spinach tossed with
warm Dijon-bacon vinaigrette
3 large shrimp & cannellini beans

*consuming raw seafood
may be hazardous to your health

SANDWICHES & LIGHT DINNERS

* served with lattice fries

PRIME RIB SANDWICH 12

A Seven Seas classic - 8oz slow roasted black angus
Served with au jus

HOUSE OF MURPHY 10

10 oz beef patty with sautéed mushroom sauce
Topped with buttermilk onion ring haystack

BBQ PULLED PORK 9

with cheese 10

Pulled baby back ribs tossed with bbq sauce
piled high on a toasted Kaiser roll

FISH TACOS 8

Light flaky seasoned cod
Mounded into warm crisp tortillas
Served with fresh pico de gallo & guacamole

CAPTAIN'S BURGER 9

9 oz angus beef patty grilled
topped with cheddar cheese, fried onions
& hickory smoked bacon

RANCH WRAP 9

With chicken 11
Crisp lettuce & grilled vegetables
Tossed in our house ranch with olives
Tomatoes & parmesan wrapped in a soft tortilla

PHILLY CHEESE STEAK 10

Thinly sliced prime rib sautéed
with peppers & onions
open faced on a toasted hoagie
with provolone cheese

QUESO FUNDIDO 8

Mixed cheeses served in hot lava stone
With warm chorizo & jalapeños
Warm flour tortilla & rainbow chips