

# SEA FLAME

## SEAFOOD & STEAKHOUSE

### BRUNCH SPECIALS

#### SEAFOOD & COCKTAIL

FRESH OYSTERS ON THE HALF SHELL EACH \$3<sup>75</sup>

JUMBO SHRIMP COCKTAIL EACH \$5<sup>95</sup>

JUMBO LUMP CRABMEAT COCKTAIL \$24<sup>95</sup>

LOBSTER COCKTAIL MP

SEA FLAME'S CRAB CAKE \$23<sup>95</sup>

MIMOSA, CHAMPAGNE, ORANGE JUICE  
WHITE OR RED SANGRIA

BELLINI, CHAMPAGNE, PEACH PURÉE

BREAKFAST MARTINI, GREY GOOSE,  
ORANGE MARMALADE, ORANGE JUICE

BLOODY MARY, ABSOLUT PEPPAR, TOMATO JUICE  
AND TRADITIONAL SPICES

SEA FLAME'S SPICE, STOLI ORANGE VODKA,  
SERRANO PEPPER, ORANGE, LEMON JUICE

ALL WELL DRINKS AND COCKTAILS  
FOR 3 HOURS ADDITIONAL \$27<sup>95</sup>

### ENTRÉES

FRUIT PLATTER, SEASONAL FRUITS	\$12 <sup>95</sup>
GRANOLA AND YOGURT, ORGANIC GRANOLA, FRUIT AND YOGURT	\$9 <sup>95</sup>
SEA FLAME'S EGGS BENEDICT, TWO EGGS SERVED OVER ENGLISH MUFFIN WITH SLICED FILET MIGNON, HASH BROWNS AND HOLLANDAISE SAUCE	\$18 <sup>95</sup>
FRENCH TOAST, SERVED WITH OUR FAMOUS SIZZLING BACON OR BERRIES	\$16 <sup>95</sup>
OMELETTE, EGG WHITE OR REGULAR OMELETTE, WITH SPINACH, MUSHROOMS AND TOMATOES	\$16 <sup>95</sup>
WAFFLE, SERVED WITH BERRY'S SCHLAG AND MAPLE SYRUP	\$14 <sup>95</sup>
NOVA SCOTIA EGGS BENEDICT, SERVED WITH ENGLISH MUFFIN, SMOKED SALMON, POACHED EGGS, HOLLANDAISE SAUCE AND HOME FRIES	\$18 <sup>95</sup>
EGGS ANY STYLE, OVER-EASY, SCRAMBLED OR SUNNY-SIDE UP	\$11 <sup>95</sup>
SEA FLAME'S STEAK TARTAR, THIN SLICES OF TENDERLOIN WITH BABY ARUGULA, SHAVED PEARS AND PARMESAN CHEESE WITH LEMON CAPERS VINAIGRETTE	\$23 <sup>95</sup>
STEAK AND EGGS, 8 OZ. OF OUR DRY AGED NY SIRLOIN STEAK (SLICED) SERVED WITH TWO EGGS (ANY STYLE) AND HASH BROWNS	\$31 <sup>95</sup>

### APPETIZERS

GRILLED OCTOPUS	\$12 <sup>95</sup>
FRIED CALAMARI	\$12 <sup>95</sup>
SIZZLING CANADIAN BACON, EXTRA THICK BY THE SLICE	\$5 <sup>95</sup>
SLICED BEEFSTEAK TOMATOES & FRESH MOZZARELLA	\$10 <sup>95</sup>

### SOUP & SALADS

LOBSTER BISQUE SOUP	\$13 <sup>95</sup>
FRENCH ONION SOUP	\$8 <sup>95</sup>
SOUP OF THE DAY	\$8 <sup>95</sup>
ICEBERG WEDGE SALAD, BACON, TOMATOES, BLUE CHEESE CRUMBLE DRESSING	\$11 <sup>95</sup>
SCARSDALE GARDEN SALAD, MIXED GREENS, DRIED APRICOTS, CRANBERRIES, CUCUMBERS, ASIAN PEARS, BALSAMIC VINAIGRETTE	\$9 <sup>95</sup>
CAESAR SALAD, ROMAINE LETTUCE, CROUTONS, SHAVED PARMESAN CHEESE AND CREAMY CAESAR DRESSING	\$9 <sup>95</sup>
THE HAMPTON CHOPPED SALAD, ROMAINE LETTUCE, FRESH BABY SPINACH, GREEN PEAS, CARROTS, CORN, SWEET RED PEPPERS, HEARTS OF PALM, AVOCADO, FETA CHEESE WITH HOUSE VINAIGRETTE DRESSING	\$11 <sup>95</sup>
SEA FLAME CHOPPED SALAD, TOMATOES, ONIONS, STRING BEANS, BACON, SHRIMP, VINAIGRETTE DRESSING	\$14 <sup>95</sup>

#### SALAD ADDITIONS

ORGANIC GRILLED CHICKEN \$8 <sup>95</sup>	GRILLED SHRIMP \$12 <sup>95</sup>	GRILLED CAJUN SALMON \$15 <sup>95</sup>
USDA PRIME STEAK \$17 <sup>95</sup>	GRILLED YELLOWFIN TUNA \$18 <sup>95</sup>	GRILLED JUMBO SEA SCALLOPS \$18 <sup>95</sup>



### PRIME DRY-AGED 28 DAYS

CAJUN NY SIRLOIN, SERVED WITH MASHED POTATO & CREAMED SPINACH	\$28 <sup>95</sup>
NY SIRLOIN, SERVED WITH MASHED POTATO & CREAMED SPINACH	\$28 <sup>95</sup>
CAJUN RIBEYE, SERVED WITH MASHED POTATO & CREAMED SPINACH	\$29 <sup>95</sup>
RIBEYE, SERVED WITH MASHED POTATO & CREAMED SPINACH	\$29 <sup>95</sup>
PETITE FILET MIGNON, SERVED WITH MASHED POTATO SAUTÉED BROCCOLI	\$29 <sup>95</sup>
PETITE FILET MIGNON WITH MUSHROOM SAUCE, SERVED WITH MASHED POTATO SAUTÉED BROCCOLI	\$31 <sup>95</sup>

### CHOPS & FIRE

DOMESTIC JUNIOR LAMB CHOPS, SERVED WITH MASHED POTATO & CREAMED SPINACH	\$29 <sup>95</sup>
CLASSIC NY SIRLOIN BURGER, SERVED WITH ONION RINGS & STEAK FRIES	\$16 <sup>95</sup>
CLASSIC NY SIRLOIN CHEESEBURGER, SERVED WITH ONION RINGS & STEAK FRIES	\$19 <sup>95</sup>
CLASSIC NY SIRLOIN STEAK SANDWICH, SERVED WITH ONION RINGS & STEAK FRIES	\$23 <sup>95</sup>

### SEAFOOD, POULTRY & PASTA

SHRIMP SCAMPI, OVER LINGUINI	\$19 <sup>95</sup>
SHRIMP SCAMPI, OVER RISOTTO	\$19 <sup>95</sup>
ORGANIC CHICKEN PARMIGIANA, SERVED WITH RIGATONI	\$18 <sup>95</sup>
ORGANIC CHICKEN PAILLARD, SERVED WITH MASHED POTATO & SAUTÉED BROCCOLI	\$18 <sup>95</sup>
ORGANIC CHICKEN MILANESE, SERVED WITH MASHED POTATO & SAUTÉED BROCCOLI	\$18 <sup>95</sup>
LINGUINI PESCATORE	\$22 <sup>95</sup>
LINGUINI, WHITE OR RED CLAM SAUCE	\$17 <sup>95</sup>
RIGATONI BOLOGNESE	\$17 <sup>95</sup>

### HEART HEALTHY

GRILLED WILD SALMON, SERVED WITH ASPARAGUS	\$20 <sup>95</sup>
GRILLED YELLOWFIN TUNA, SERVED WITH ASPARAGUS	\$27 <sup>95</sup>
GRILLED CHILEAN SEA BASS, SERVED WITH ASPARAGUS	\$28 <sup>95</sup>
GRILLED SEA SCALLOPS, SERVED WITH ASPARAGUS	\$27 <sup>95</sup>

ASK FOR OUR PRIVATE ROOM AVAILABILITY, WE CAN ACCOMMODATE UP TO 40 PEOPLE.  
WE SERVE BRUNCH ON SATURDAY AND SUNDAY 11:30 AM UNTIL 4:00 PM.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.  
IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK WITH YOUR SERVER OR THE MANAGER