



LUNCH

SEASPICE LUNCH

Two courses \$29 · Three courses \$36
Add a glass of French sparkling \$5 · Add a caviar bump \$9

FIRST

CAESAR SALAD

Romaine, house Caesar, Parmesan, house crouton.
Add shrimp, tuna, or salmon. - MKT

SALMON CARPACCIO

Pressed Loch Duart salmon, sour cream, dill, shaved
truffle, chive, lemon · butter crackers.

TUNA CHIPOTLE GINGER

Tuna, cream cheese, chipotle, ginger. Butter crackers.

SHRIMP CELERY

Shrimp, celery, cream, cucumber, cilantro. Butter crackers.

DESSERT

SEASONAL GELATO

Two scoops — your choice of mango and raspberry.

ESPRESSO

Single shot — or make it a Carajillo with Licor 43, + \$6

SECOND

SEA & SPICE POKÉ BOWL

Sushi rice, salmon, seaweed salad, nori, mango,
avocado, cucumber, edamame, chipotle mayo.
Substitute salmon for tuna +\$3

STEAK TACOS

Order of 3 Bistec, white onion, cilantro, Calabrian.

SHRIMP TACOS

Order of 3 Texas bay shrimp, serrano, tomato, onion,
cilantro, lime.

KOBE BURGER

Kobe patty, Swiss, tamari cream, crispy onion, arugula,
pickle. Torres olive oil chips.

SALMON BURGER

Salmon patty, Swiss, tamari cream, crispy onion, arugula.
Torres olive oil chips.

THE QUICK LUNCH \$20

On your table in twenty minutes.
Served with iced tea, espresso, or soda.

SEA & SPICE POKÉ BOWL

Sushi rice, seaweed salad, nori, mango, avocado,
cucumber, edamame, chipotle mayo, salmon.
Change salmon to tuna + \$3

STEAK TACOS

Order of 3 Bistec, white onion,
cilantro, Calabrian.

SHRIMP TACOS

Order of 3 Texas bay shrimp, serrano,
tomato, onion, cilantro, lime.

THE LONG LUNCH

When the afternoon is going somewhere.

CAVIAR SERVICE

\$58 · \$98 · \$148

Paddlefish, Kaviari Baeri Royal Siberian,
Kaviari Osetra Prestige.

SEAFOOD TOWER

\$65 · \$145

Oysters, shrimp, clams, shrimp dip
king crab on the large.

TABLESIDE MARTINI

\$24 · \$28 · \$32

Tito's or Hendrick's: \$24
Belvedere, Grey Goose or Gin No. 3: \$28
Monkey 47: \$32