

SEAFLAME

SEAFOOD & STEAKHOUSE

PRIX FIXE LUNCH

Monday - Friday 12pm - 3:30pm

APPETIZERS

choice of one

Sliced Beefsteak Tomatoes & Fresh Mozzarella

Grilled Octopus

Musclun green

Lobster Bisque

Brandy, cream

Caesar Salad

Romain lettuce, croutons, shaved
parmesan cheese, creamy caesar dressing

Fried Calamari

Tomato sauce

Sizzling Canadian Bacon

Extra thick by the slice

The Hamptons Chopped Salad

Romaine lettuce, fresh baby spinach,
green peas, carrots, corn, sweet red peppers,
hearts of palm, avocado, feta cheese, house
vinaigrette dressing

ENTREES

choice of one

Organic Chicken Parmesan

Marinara sauce, mozzarella cheese

Linguine Clams

Red or white clams sauce

Shrimp Scampi

Over Risotto

Grilled Wild Salmon

Filet Mignon + \$7.00 Supplement

USDA Prime

NY Sirloin Steak + \$7.00 Supplement

USDA Prime

SIDES

choice of one side

German Home Fries | Steak Fries | Onion Rings | Broccoli | Sautéed Mushrooms
Creamless Creamed Spinach | Mashed Potatoes

Additional side: \$5.00 Each

DESSERT

NY Cheesecake | Chocolate Cake | Ice Cream

\$24.95 per person

** No Substitutions**

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APPETIZERS

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

SOUP & SALADS

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

SALAD ADDITIONS

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



PRIME DRY-AGED 28 DAYS

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

CHOPS & FIRE

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

SEAFOOD, POULTRY & PASTA

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

HEART HEALTHY

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

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