

S T A R T E R S

*Andros Crab & Lobster Cake
with Dijon Cilantro Sauce*

19.00

*Melon & Prosciutto with
Mixed Greens*

16.50

Jumbo Shrimp Cocktail

21.00

Prime Tenderloin Carpaccio

16.50

Homemade Sausage Platter

19.00

Ahi Tuna Ribbons with Ginger Vinaigrette

18.50

Artichoke & Spinach Dip

16.00

S A L A D S

*SeaFire Steakhouse Salad
with Papaya-Ginger Vinaigrette*

12.50

Caesar Salad

12.50

Lobster & Asparagus Salad

25.00

Tomato & Bermuda Onion Stack

15.00

S O U P S

Creamy Conch Chowder

12.00

Tomato Beefeater Bisque

11.00

U S D A P R I M E B E E F

Prime is the highest grade given by the US Department of Agriculture. Our Prime steaks have the necessary marbling to deliver that great taste and texture. All of our Beef is hand cut in-house, then grilled to your specifications.

Steakhouse Signature

Roasted Prime Rib

50.00

New York Strip

Center-cut 12 oz... 49.00

Center-cut 14 oz... 52.00

Filet Mignon

Barrel-cut 10 oz... 50.00

Barrel-cut 12 oz... 56.00

Braised Wagyu Short Ribs

39.00

Veal Chop 12oz

52.00

Cannon of Lamb

48.00

Seafire Mixed Grill

54.00

Char-Roasted Organic

Chicken Breast

38.00

Lamb Shank

48.00

V E G E T A R I A N O P T I O N

Golden-Fried Risotto Cake

32.00

F I S H & S E A F O O D

Ginger Glazed Atlantic Salmon

40.00

Abaco Grouper

42.00

Ahi Tuna

44.00

Jumbo Shrimp Flamed with Vodka

44.00

*Bahamian Lobster Tail 12oz**

54.00

Add on Lobster Tail 6oz*... 26.00

S I D E O F F E R I N G S

SeaFire Fries with Jerk Mayo

8.00

Baked Potato

7.00

Mashed Potatoes

8.00

Island-Style Local Peas & Rice

7.00

Market Fresh Vegetable Selection

9.00

Sauteed Green Beans

9.00

Asparagus with Hollandaise Sauce

9.00

Creamed Spinach & Artichokes

9.00

Roasted Seasonal Mushrooms

9.00

15% gratuity will automatically be added to all food and beverage checks.