

Starters

<u>Saganaki</u>	6.95	<u>Hummus</u>	6.95
Greek cheese flambé. Served with pita bread.		Chickpea puree with tahina sauce, garlic, and lemon juice. Served with pita bread.	
<u>Firecracker Shrimp OR Wings</u>	6.95	<u>Tabouli</u>	6.95
Lightly fried shrimp or wings tossed in our signature spicy sauce. Served over a bed of lettuce.		Lebanese style salad made with parsley, mint scallions, tomatoes, and lemon juice.	
<u>Mitchell's Mushrooms</u>	7.95	<u>Spinach & Crab Dip</u>	8.95
Silver dollar mushrooms, stuffed with crab meat, and topped with a touch of sherry butter.		A blend of spinach and crab meat, baked with mozzarella cheese, and served with toast points.	
<u>Calamari</u>	7.95	<u>Oysters Rockefeller</u>	9.95
Lightly dusted squid served with our homemade marinara sauce.		Six fresh oysters baked with bacon, cheese, scallions and spinach. Topped with our creamy alfredo sauce.	
<u>Shrimp Cocktail</u>	8.95	<u>Seafood Trio</u>	13.95
Fresh shrimp served with cocktail sauce.		Calamari, firecracker shrimp, and mini crab cakes.	
<u>Mediterranean Platter</u>	13.95		
Hummus, tabouli, and dolmades. Served with pita bread.			

From the Steamer

<u>Oysters on the Half Shell</u>	(6) 5.95	(12) 10.95	<u>Clams or Mussels</u>	(6) 5.95	(12) 10.95
Served raw or steamed.			Served with a butter, garlic, and wine sauce.		
<u>Peel & Eat Shrimp</u>	(1/2 lb) 7.95	(1 lb) 13.95	<u>Alaskan Snow Crab Legs</u>	(1/2 lb) 7.95	(1 lb) 13.95

Soup and Salads

<u>Soup of the Day</u>	Cup 4.95	Bowl 6.95		
<u>Greek Salad</u>	8.95	<u>Grilled Chicken Caesar</u>	9.95	
Mixed greens topped with fresh vegetables, feta cheese, kalamata olives, pepperoncini, and our own house Grecian vinaigrette.		Crisp romaine lettuce topped with marinated grilled chicken, shaved Parmesan cheese, homemade croutons, and our own creamy Caesar dressing.		
<u>Salmon Salad</u>	11.95	<u>Spinach Salad</u>	11.95	
Mixed greens topped with fresh vegetables and a grilled salmon fillet.		Fresh spinach topped with tomatoes, bacon bits, cheddar cheese, and eggs.		
<u>Seafood Salad</u>	12.95	<u>Black & Bleu Salad</u>	13.95	
Mixed greens topped with fresh vegetables, crab meat, and chilled shrimp.		Mixed greens topped with fresh vegetables, crumbled bleu cheese, and grilled sirloin.		

Top any salad with chicken \$4.00, shrimp or salmon \$6.00.

Consuming raw or undercooked seafood or shellfish may increase your risk of foodborne illness

From the Sea

<u>Crispy Shrimp Dinner</u> Lightly breaded shrimp fried to a golden brown.	14.95	<u>Marianne Delight</u> Blackened tilapia topped with grilled shrimp in a creamy lobster bisque sauce.	16.95
<u>Atlantic Salmon</u> Grilled salmon topped with a ginger mandarin sauce.	16.95	<u>Scallops Dinner</u> Fresh Virginia sea scallops served blackened, broiled, or fried.	16.95
<u>Stuffed Shrimp</u> Large fantail shrimp stuffed with a crab meat blend, broiled to perfection, and served with a side of lobster bisque sauce.	16.95	<u>Tuna Steak</u> Pan seared yellow fin tuna topped with a sesame ginger sauce.	17.95
<u>Fried Oysters</u> (Rappahannock River) Lightly dusted oysters fried to a golden brown.	17.95	<u>Stuffed Flounder</u> Fresh catch Atlantic flounder, broiled, and stuffed with crab meat. Served with a side of lobster bisque sauce.	18.95
<u>Lump Crab Cakes</u> A blended mix of lump crab meat, herbs, and spices.	18.95		

From the Fire

<u>Top Sirloin</u> 8 oz. USDA choice top sirloin. with 5 shrimp (steamed or fried) 19.95 with ½ lb. snow crab legs 21.95 with a coldwater lobster tail 26.95	15.95	<u>Beef, Chicken, or Shrimp Kabob</u> Two skewers of beef, chicken, or shrimp grilled with mushrooms, onions and peppers. Served over rice pilaf. (No additional side included).	16.95
<u>Filet Mignon</u> 8 oz. center cut beef tenderloin.	19.95	<u>Add to any entree:</u> Sautéed mushrooms and onions 1.99 Our famous crab cake 7.99 7 oz. coldwater lobster tail 12.99	

Combinations

<u>Veggie Lovers Dinner</u> Tender grape leaves filled with rice and spices. Served with a side of tabouli and pita bread.	15.95	<u>Crab Cake & Shrimp</u> Our 5 oz. crab cake alongside 6 fried shrimp.	19.95
<u>Steak & Crab Cake</u> 8 oz. top sirloin alongside our 5 oz. crab cake.	23.95	<u>Seafood Platter</u> Petite crab cake, fresh fish fillet, shrimp, and scallops. Served broiled or fried.	23.95
<u>Filet & Lobster Tail</u> 8 oz. filet alongside a coldwater lobster tail.	32.95		

All of the above entrees are served with a garden salad, your choice of a side and Chef Mike's famous rolls.
Upgrade your garden salad to a Greek or Caesar salad for 1.95.

Sides

Idaho Baked Potato (Loaded add 2.00)
Angel hair with marinara
French Fries

Hush Puppies
Coleslaw
Vegetable of the Day

Pasta

<u>Pasta "Mary's Style"</u> (Vegetarian) 14.95 Angel hair, tossed with mushrooms, onions, red peppers, and spinach. Topped with marinara sauce and baked with feta and mozzarella cheeses.	<u>Seaside Marinara</u> 15.95 Clams, mussels and shrimp tossed with mushrooms and marinara sauce. Served over linguini.
<u>Penne a la Vodka</u> 15.95 Marinated grilled chicken and spinach tossed in a creamy vodka sauce. Served over penne.	<u>Shrimp Scampi</u> 15.95 Shrimp, sautéed in a garlic, lemon, and white wine sauce. Served over linguini.
<u>Poseidon's Alfredo</u> 15.95 Sautéed sea scallops and gulf shrimp topped with alfredo sauce. Served over linguini.	<u>Mediterranean Angel</u> 15.95 Angel hair, tossed with shrimp and scallops topped with black olives, feta cheese, and a light marinara sauce.

Chicken

<u>Chicken Alfredo</u> 14.95 Marinated grilled chicken, broccoli, and spinach tossed with alfredo sauce. Served over linguini.	<u>Chicken Parmigiana</u> 15.95 Breaded chicken alongside angel hair pasta. Topped with marinara sauce and baked with mozzarella cheese.
<u>Spicy Chicken & Shrimp</u> 16.95 Penne, tossed with marinated grilled chicken, shrimp, Cayenne pepper, and mushrooms. Topped with a spicy cream sauce.	<u>Chicken Marsala</u> 16.95 Sautéed chicken cutlets topped with marsala sauce and mushrooms. Served over linguini.
<u>Chicken Picatta</u> 16.95 Sautéed chicken cutlets topped with capers, garlic, and lemon white wine sauce. Served over linguini.	

All pasta and chicken dishes are served with a garden salad.

Kids Corner

<u>Linguini with Butter or Marinara</u> 4.95	<u>Popcorn Shrimp</u> 5.95
<u>Chicken Tenders</u> 5.95	<u>Cheeseburger</u> 5.95
<u>Fish Sticks</u> 6.95	

All kid's meals (excluding pasta) are served with French fries.

Each meal is prepared especially for you. Please allow extra preparation time.

A gratuity will be added for parties of 8 or more.

Please notify your serving staff in advance if separate checks are required.

Banquet facilities are available for parties of up to 40 people

Book your private room today!

New Waters

The Trak family has fulfilled its dream of expansion once again, and as a result, the Seafire Grill was born. Chef Michael always “thinks outside of the box” when it comes to his cuisine. He is always eager to mix up something new and exciting for his customers’ enjoyment.

In early 2006, he felt inspired to spice things up once again. As many Trak family restaurant patrons know, Chef Michael is very passionate about and dedicated to his restaurants. As a result of this dedication, he never takes time off. Determined that he take a break, Chef Michael’s children, Marianne and Mitchell surprised him on Christmas Day 2006 with a trip to Nassau, Bahamas. At first Chef Michael refused to leave, but Marianne and Mitchell would not take “no” for an answer. They packed his bags and forcefully sent him on his way.

During his visit, Chef Michael and Mother Mary, his wife, decided to venture out to a seafood restaurant on the island. While dining outside overlooking the water, Chef started thinking about how much he has always loved seafood, whether eating or preparing it. As he looked out over the crystal clear, Caribbean water and the way the sun hit it perfectly, he thought about the name *Seafire*.

Newly inspired, he returned home to tell the rest of his family about his idea for a new restaurant. The ladies of the family were not at all intrigued, but Mitchell thought it was a great idea and also became inspired. Each time the family visited their beach house that summer, Mitchell started speaking to local fishermen and seafood experts. He gathered information about the different flavors and textures of fish as well as what type of seafood is in season at various times of the year.

Thirsty for knowledge about the seafood business, Mitchell did more research and called many local vendors. When he had gathered enough information, he presented it, along with his business plan, to his father. Excited about the plans, they both went to the ladies of the family again to get a second opinion. Overlooking the new plans and observing the excitement on Chef Michael and Mitchell’s faces inspired the ladies of the family to jump on the bandwagon.

As a test, Chef Michael prepared seafood specials, in addition to the seafood dishes already on the Grapevine II menu, to see how customers would respond. Week after week, he received only pleasing remarks about his seafood with a Mediterranean flair.

This positive feedback confirmed to Chef Michael that preparing a variety of seafood dishes in a different location than Grapevine II was definitely a great idea. He felt that Grapevine II already had an extensive menu, and Richmond is lacking in the area of high quality seafood restaurants, especially in the West End. Therefore, the decision was made to change the original Grapevine restaurant on Lauderdale Drive into the new seafood restaurant of which Chef Michael had always dreamed.

This addition provided the Trak family with three different restaurants that cater to a variety of age groups. It would also be convenient because the fresh seafood served at Seafire could also be sent to Grapevine II for special menu items on weekends.

After much debate, over different names, the *Seafire Grill* was finally chosen. The vision for Seafire Grill was to be a hidden treasure in the heart of the West End of Richmond, and that is exactly what it turned out to be.

Seafire Grill is a neighborhood, family friendly seafood grill that is tucked away off of Broad Street. It is inviting and casual, yet it has an upscale feel. Patrons can expect to be served only the freshest seafood and be provided with superior service, just like at Grapevine II and the Slice of Grapevine. Seafire Grill, just like Grapevine II, has an extensive menu that caters to seafood lovers as well as non-seafood lovers. The soothing aquariums in the dining room are meant to relax adults and entertain children. You will also be pleased to find that members of the Trak family are always here to welcome you into their new home.

The Trak family welcomes you to Seafire Grill and hopes to see you on many more occasions. Thank you for your continued patronage.