

SEA GRAPES MENU

Spanish and International Tapas Inspired Dishes and Settings

COLD DISHES

Aceitunas de la Casa

House marinated Olives 12 

Marcona Almonds

Toasted Almonds with Sea Salt 10 

Pate de Garbanzo

Hummus with Crisp Bread 16 

Tortilla Espanola

House made Spanish potato and herb Omelet
made to order served with Romesco sauce 18 

Montaditos

Toasted bread with choice of toppings 18

Olive Tapenade

Chopped Olives capers and Anchovies 

Mermalada de Tomate

Tomato marmalade with goats cheese and pine nuts 

Boquerones on Vinagre

Marinated Anchovies in herb olive oil

Quesos Y Embutidos

House selection of Artisan Cheese & Cured meats
with crisp bread and chutney 30

HOT DISHES

Patatas Bravas

Fried Potatoes with herbs and Picante aioli 16 

Arancini de Cangrejo

Crab and saffron arancini 26

Croquettes De Jamon

Spanish ham and Manchego cheese croquettes 22

Gambas Al Ajillo

Saute Shrimp with chili and Garlic 26

Calamares Fritos

Fried squid in seasoned batter
with roasted confit garlic aioli 26

Mixed Pincho

Chicken, chorizo and vegetable skewer
with Orzo salad 28

Hanger Steak

with roasted onion soubise,
madeira sauce 32

DESSERT

Basque Cheesecake

Slow baked Spanish cheesecake, served
with berry compote 18

Leche Frita

Fried milk with cinnamon, blood orange
compote and lemon curd 16



THE SHORE CLUB

LONG BAY BEACH