



SEAFOOD BAR

Enjoy relaxation and refinement as only The Breakers can do. In late December 2016, we revealed the legendary Seafood Bar, completely reimagined around its best feature: the stunning Atlantic backdrop. Come for fresher-than-fresh seafood and stay for inspired cocktails and our extensive wine-by-the-glass selection. A glamorous new exhibition kitchen puts you at the center of it all.

SPECIAL EVENTS AT THE SEAFOOD BAR

Seating within the main restaurant suited for parties up to 36 guests.

For more information or to reserve this space,
please contact Jennifer Zeisloft at 561.659.8453 or Jennifer.Zeisloft@thebreakers.com.

SEAFOOD BAR

PRIX FIXE MENU

FIRST COURSE | Choice of three

Shrimp Cocktail | Cocktail Sauce, Lemon

Jumbo Lump Crab Cakes | Chive Remoulade

Tuna Tartar Tostada | Avocado

New England Clam Chowder | Sour Dough Bread Bowl

Coconut Shrimp | Sweet Chili Aioli

Simple Salad of Greens | Citrus Dressing

Chopped Wedge | Spicy Ranch

Broccoli & Kale Salad | Honey Lemon Dressing

Caesar Salad | Tomato Croutons

ENTRÉES | Choice of three

Swordfish Sandwich | Tartar Sauce, Lettuce, Tomato, Old Bay Fries

Seafood Club | Lobster, Crab, Truffle Fries

Fish Tacos | Salsa, Guacamole, Queso Fresco

Wood Grilled Burger | Hand Crafted, Fries

Grouper | Pecan Crusted, Coconut Lime Sauce

Seafood Linguine | Clams, Lobster, Crab, Scallop, Shrimp, "Cioppino" Style

Salmon | Mashed Potatoes, Asparagus, Lemon-Onion Butter

Lobster Tails | Garden Vegetables

Sea Scallops | Pan Seared, Blue Crab Fried Rice

Snapper | Local Corn, Shiitake Mushrooms, Lemon Butter

Crab Cake Dinner | Chive Remoulade

Filet Mignon | Bordelaise Sauce

All prices are per person and subject to service charge and state tax.

Menu items and price subject to change without notice.

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SIDES*

Mac and Cheese

Blue Crab Fried Rice

Mashed Potatoes

Sautéed Spinach

Parker House Rolls

Corn off the Cob

Wood Grilled Asparagus

Lobster Coleslaw

DESSERTS | Choice of two

Key Lime Pie | The Breakers Original Recipe

Banana Cream Pie | Bourbon Caramel, Heath Bar, Whipped Cream

Tres Leche | Assorted Berries, Banana and Caramel

Ultimate Baked Brownie Sundae | Vanilla Swiss Almond Ice Cream, Crème Anglaise

* Additional charges apply

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