



Artfully serving quality meats and sustainable seafood since 1978.



Dinner Menu

Appetizers

Oven Roasted Crab and Artichoke Dip Served with warm bread 17

Oysters on the Half Shell* Fresh mignonette 19 gf

Country Fried Calamari Artichoke hearts, mustard-garlic aioli, Bloody Mary cocktail sauce 16

Ahi Tuna Poke* Passion fruit coulis, sweet soy reduction, crisp wonton chips 16

Alaskan Ceviche* King crab, halibut, sidestripe shrimp, avocado, lime juice, tequila, crispy tortilla chips 18

Grilled Teriyaki Tenderloins* Spicy pineapple, sticky rice, daikon sprouts, sweet soy glaze 17

Warm Brie w/Macadamia Nut Crust Orange-blossom honey, sliced apple, balsamic reduction, fruit compote 15 veg

Steamed Fresh Clams White-wine broth, chili flakes, garlic, sourdough bread 17

Simon & Seafort's Classic Sampler* Oven Roasted Crab & Artichoke Dip,
Grilled Teriyaki Tenderloins, Scampi Shrimp 39

Housemade Soups

New England Clam Chowder Rich cream, red potatoes, tender clams 10

French Onion Soup Caramelized onions, brandy, Swiss, aged parmesan 11

Smoked Salmon Bisque House smoked salmon, crème fraîche, fresh herbs 12

Starter Salads

Blue Affinee Blue Cheese Romaine, chopped eggs, sliced almonds 9

Spinach Salad w/Egg Mustard Dressing Tender spinach, marinated red onion, toasted sliced almonds, chopped egg, bacon 10

Hearts of Romaine Caesar Caesar dressing, olive oil croutons, Asiago 9

Iceberg Lettuce Wedge Bacon, hard-cooked egg, Monterey Jack, choice of dressing 11

Simon & Seafort's is a proud partner with Alaska Supreme Ice Cream Inc.,
Kaladi Brothers Coffee, Favco Seafood and procures seasonal produce
from local and regional growers

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg vegetarian. May contain eggs and/or dairy. Please ask your server for details.

*Contains or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Full-flavored, classic cuts of meat combined with innovative culinary techniques.

Simon & Seafort's is attentive to seasonal and regional changes, and will always take the necessary steps to ensure quality and taste.

Steaks

Char-Grilled Filet Mignon* Mashed Yukon potatoes, mushroom confit, demi-glace 8 oz. 48 gf

Grilled American Wagyu Sirloin* Roasted garlic mashed potatoes, grilled asparagus, demi-glace 8 oz. 35 gf

Rock Salt Roasted Prime Rib*

Our prime ribs start with a generous garlic-herb rub, slow-roast all day under a mountain of rock salt and finish under extreme heat for a superior crust.

Mashed Yukon potatoes, grilled asparagus, au jus, spicy horseradish
12 oz. 42 / 16 oz. 48

Add to any entree:

Barents Sea Colossal Red King Crab 20 oz. 59 gf
Grilled Petite North Atlantic Lobster Tail 6 oz. 19 gf

Meat & Poultry

BBQ Baby-Back Ribs Mac n' cheese, chipotle napa slaw - Full Rack 29

Cajun Fettuccine Chicken, locally made reindeer sausage, Creole seasoning, Cajun-style tomato sauce 25

Oven-Roasted Chicken Dijon Asiago, garlic, mashed Yukon potatoes, chef's choice vegetables 27

Grilled American Wagyu Salad* Mixed greens, red bell peppers, fennel, red radishes, Blue Affinee blue cheese, candied pecans, balsamic reduction 26

Char-Grilled Chophouse Burger* All-natural hormone free hand-formed patty, aged cheddar, thick bacon, mushroom confit, toasted bun 19 - *Gluten-free bun available for an additional \$1 -*

Seafood

Crab & Macadamia Nut Stuffed Halibut* Seasonal chef's accompaniments 41

Seared Sea Scallops with King Crab Risotto Mushroom confit, sweet pea puree, preserved lemon, scallop butter sauce 35

Shellfish Fettuccine Prawns, sea scallops, garlic cream, parmesan, smoked Gouda 30

Seafood Louie Salad* Grilled salmon, Red King crab, poached prawns, asparagus, cucumber, hard-cooked egg, housemade 1000 Island dressing, blistered lemon 32 gf

Lobster & King Crab

Grilled North Atlantic Lobster Tails Herb parmesan mashed potatoes, grilled asparagus, melted butter, blistered lemon 12 oz. 49 gf

Barents Sea Colossal Red King Crab Herb parmesan mashed potatoes, melted butter, blistered lemon 1 ¼ Lbs. 69 gf

For the ease of our guests, a large party gratuity of 18% will be added to parties of 8 or more. 100% of this is paid directly to the service staff of our guests.