



AT SEAPORT DISTRICT
789 WEST HARBOR DRIVE
SAN DIEGO, CA 92101
619-702-0052



WHAT'S GOOD NOW

SEASONALLY INSPIRED COOKING
VISIT SEASONS52.COM FOR ADDITIONAL SEASONAL ITEMS

FLATBREADS

BLACKENED STEAK & BLUE CHEESE
cremini mushrooms, spinach, caramelized onions (470 cal) 11.7

GARLIC PESTO CHICKEN mozzarella, balsamic onions, roasted red peppers, arugula (460 cal) 10.4

ROASTED ROMA TOMATO mozzarella, Parmesan, basil (380 cal) 9.9

ALL-NATURAL PEPPERONI roasted Roma tomatoes, mozzarella, basil pesto (530 cal) 10.8

ARTICHOKE & LAURA CHENEL GOAT CHEESE leaf spinach, balsamic onions, roasted peppers (390 cal) 10.9

APPETIZERS

SHRIMP SCAMPI SKILLET crispy bomba rice, roasted plum tomatoes, garlic butter (460 cal) 10.8

CIDER-GLAZED GRILLED CHICKEN SKEWERS Fuji apple slow, sun-dried cranberries, toasted pumpkin seeds (440 cal) 10

LUMP CRAB CAKE Maryland-style, mustard sauce (300 cal) 12.8

MEDITERRANEAN HUMMUS roasted cauliflower & onions, sumac, assorted breads (760 cal) 7.9

BLISTERED SHISHITO PEPPERS roasted corn, Sonoma goat-feta cheese, lemon aioli, sumac (250 cal) 7.7

LUMP CRAB, ROASTED SHRIMP & SPINACH STUFFED MUSHROOMS panko crust (230 cal) 11.5

DUCK WING "LOLLIPOPS" Korean Gochujang red chili glaze, sesame seeds (470 cal) 10.4

***AHI TUNA TARTARE** layered with wasabi-avocado mousse, tropical salsa, Hawaiian sea salt crisps (460 cal) 13.9

SALADS

SPINACH & CARAMELIZED BOSQ PEAR
toasted walnuts, Gorgonzola, sherry-walnut vinaigrette (340 cal) 9.8

ORGANIC FIELD GREENS cucumbers, tomatoes, pumpkin seeds, white balsamic vinaigrette (180 cal) 6.9

CRISP ROMAINE & TUSCAN KALE CAESAR
shaved Parmesan, toasted garlic ciabatta croutons (360 cal) 9

WARM HARVEST MUSHROOMS & ARUGULA
truffle dressing, shaved Parmesan (190 cal) 9

LUMP CRAB WEDGE crispy vegetables, zesty mustard dressing, yuzu vinaigrette (320 cal) 20.5

BBQ CHICKEN baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (470 cal) 14.5

***SESAME GRILLED SALMON** organic greens, pineapple, mango, jicama, lemongrass sauce, toasted sesame dressing (450 cal) 18.2

***WOOD-GRILLED FLAT IRON STEAK** baby spinach, romaine, sweet corn, roasted red peppers, pumpkin seeds, Gorgonzola, cumin-lime vinaigrette (460 cal) 17.9

VEGETARIAN TASTING wood-grilled kohlrabi steak, vegan paella, asparagus, fennel-roasted onion (480 cal) 16.8

***MAUI TUNA CRUNCH** sushi-grade seared tuna, organic greens, pineapple, toasted almonds, sesame dressing (360 cal) 18.8

FISH AND SEAFOOD

SEAFOOD PAELLA sea scallops, Maine lobster tail, mussels, Chilean sea bass, chorizo (610 cal) 28.9

***CEDAR PLANK-ROASTED SALMON** roasted vegetables, crushed potatoes, dill-mustard sauce, grilled lemon (440 cal) 22

CARAMELIZED GRILLED SEA SCALLOPS leek & butternut squash risotto, Broccolini, lemon butter (500 cal) 26.5

WOOD-GRILLED BONELESS RAINBOW TROUT crushed potatoes, heritage carrots, grilled lemon (450 cal) 19.5

SOUTHERN-STYLE SHRIMP & GRITS sautéed shrimp, chorizo, bacon, stone ground cheddar grits (700 cal) 20.8

POULTRY AND MEAT

BONELESS BEEF SHORT RIB slow braised, stone ground cheddar grits, heritage carrots, horseradish crema (780 cal) 25.6

***WOOD-GRILLED PORK TENDERLOIN** sweet potato mash, sauté of bacon & vegetables, zesty jus (530 cal) 19.8

MAPLE-GLAZED ALL-NATURAL ROASTED HALF CHICKEN root vegetables, Yukon mash, zesty jus (550 cal) 18.9

***WOOD-GRILLED FILET MIGNON** trio of roasted mushrooms, Broccolini, Yukon mash, red wine sauce (490 cal) 29.8

***MAUI NEW YORK STRIP** soy marinated, Maui onion jam, sauté of vegetables, Yukon mash (700 cal) 31

DESSERTS

Mini Indulgences... individual servings of classic desserts. Additional selections available. 4 EA

CHOCOLATE PEANUT BUTTER TORTE (320 cal) **BELGIAN CHOCOLATE S'MORE** (300 cal)

PECAN PIE WITH VANILLA BEAN MOUSSE (370 cal) **KEY LIME PIE** (290 cal)

MOCHA MACCHIATO (290 cal) **RASPBERRY CHOCOLATE CHIP CANNOLI** (220 cal)

*MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST.