Appetizers & Light Dining

Famous Cheese bread
6 piece order Cheese Bread $7.50
Crispy crescent roll, white cheddar & parmesan cheese, white corn, savory herbs & seasonings.

B & B (Bacon & Bread) $9.50
Two slices of SUR’s thick applewood smoked bacon, with two slices of SUR’s cheese bread.

Burgers, Sandwiches, Salads, & Two Tacos

Translucent Seafood

Temper Seabass Fish & Chips $25.
Delicious tender moist seabbass, IPA beer tempura dipped, housemade tartar sauce, lemon wedge, malt vinegar, and SUR’s great fries.

Mussels Harissa & Pommes Frites $24.
Tender mussels sautéed in harissa butter (spicy French pepper butter), chardonnay wine broth, leeks, garlic, green onion, heirloom tomatoes, shallots, served with pomme frites (or lime rind pasta on request) (GF) without fries or pasta.

Fresh Grilled Salmon $29.
Fresh sustainable salmon, jumbo grilled prawn, sun-dried tomato aioli, steamed basmati rice, fresh seasonal vegetables. (GF)

Seafood Linguine $27.
Artisan made bay & New England salmon, tomatoes, green onion, pesto allafredo, over linguine pasta.

VEGETARIAN

Veggie Ratatouille $19.5
Braised eggplant, zucchini, red & yellow bell peppers, heirloom tomato sauce, garlic, fontina cheese, fresh basil, oven-baked. (GF)

Eggplant Parmigiana $23.
Fresh eggplant slices, panko-crusted, fried & layered with marinara, fresh basil, baked with parmesan & mozzarella cheese, served with sauteed linguine in garlic butter.

New York Steak Sandwich $38.
All natural black angus new york strip steak, seared with sweet herbs, charbroiled, served open-faced on SUR’s famous cheese bread, heirloom tomatoes, onion rings, side of creamed horseradish.

All natural black angus new york strip steak, seared with sweet herbs, charbroiled, cognac green peppercorn sauce, topped with a jumbo grilled prawn, onion rings, mashed potatoes, fresh seasonal vegetables. (GF) without the onion rings.

STOCK ENTREES

BEEF STROGANOFF $28
Nostalgic recipe of filet mignon & new york steak cubes, sautéed in Tito’s vodka, fresh mushrooms, sour cream dijon demi-glace, pappardelle pasta, topped with green onions, SUR cheese bread, roasted tomato.

8oz. Charbroiled Filet Mignon $37.
Tender, all-natural black angus filet, port wine sauce, topped with Point Reyes blue cheese, mashed potatoes, fresh seasonal vegetables. (GF)

Wild Caught Sand Dabs $25.
Always a favorite! Japanese panko-crusted, crispy & delicious! Topped with lemon caper buerre blanc, basmati rice, veggies, toasted almonds, sesame ginger dressing, fresh tomato, orange slices, crispy wontons.

New Zealand Seabass $27.
Delicious tender moist seabbass, pan-sautéed, served with a light coconut milk curry sauce with bang shrimp, steamed basmati rice, green beans, carrots.

Fresh Salmon Asian Rice Bowl $27.
Fresh sustainable salmon, served over shrimp mushrooms, pineapple, broccoli & other assorted vegetables, sesame seeds, light mirin-teriyaki glaze, sesame sauce, served over basmati rice, tempura artichoke.

Monterey Peninsula Water Conservation Regulations Require Water To Be served Only By Request.

Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

Open Tues-Sun. This is our all day menu & is served from 11:30am - 9:00pm. Reservations 831-258-7188 --- 3601 The Byward, Ste. A1, Carmel, CA 93923
Join us for Happy Hour 3:00pm - 6:00pm & 8:00pm - 9:00pm in the SUR Lounge & Patio. Sunday Happy Hour...all evening 3:00pm - 9:00pm.