

EVERYONE GETS HOOKED

Join us for Social Hour at SEABLUE 5-7 p.m.

All bar menu items half price

Sample some of SEABLUE'S most popular cocktails and dishes including bacon-wrapped dates, SEABLUE angus burger and shortrib tortelli. A great way to kick off your evening or unwind from a long day.



Borgata[®]
HOTEL CASINO & SPA

have a little fun.

SEABLUE BAR MENU

JOIN US FOR SOCIAL HOUR
AT SEABLUE 5-7 PM
ALL BAR MENU ITEMS HALF PRICE

SNACKS

WARM MARINATED OLIVES 5
TOASTED ALMONDS, CITRUS

BACON-WRAPPED DATES 7
PARMESAN, AGED BALSAMIC

TANDORI NAAN 6
DRIED TOMATO, HUMMUS, CHEVRE

WARM GOAT CHEESE 8
PEPPER FONDUE, GRILLED BREAD

DEVILED EGGS 8
WHITE ANCHOVY, PICKLED ONION

PLATES

SEABLUE ANGUS BURGER 14
SHALLOT MARMALADE, GRUYERE

FISH N' CHIPS 12
HOP DEVIL BATTERED LOCAL COD,
MALT AIOLI

FRITTO MISTO 14
SHRIMP, CALAMARI,
SPICY REMOULADE

SHORTRIB TORTELLI 14
PARMIGIANO REGGIANO,
BROWN BUTTER

SEABLUE SPECIALTY COCKTAILS \$12

TANGERINE COSMOPOLITAN
HANGAR ONE MANDARIN
BLOSSOM, COINTREAU,
FRESH LIME AND TANGERINE JUICE

WHITE COSMO
STOLI CRANBERRY,
COINTREAU, FRESH LIME,
WHITE CRANBERRY JUICE

PEAR MARTINI
GREY GOOSE LA POIRE,
MALTHIDE PEAR LIQUEUR,
PEAR NECTAR, FRESH LEMON

WARD 8
MAKER'S MARK, POMEGRANATE JUICE
FRESH LEMON

MOSCOW MULE
KROME VODKA, FRESH
LIME, GINGER BEER

CABLE CAR
CAPTAIN MORGAN SPICED,
ORANGE CURACAO,
FRESH SOUR

PINEAPPLE MOJITO
MONTECRISTO SILVER, FRESH
MUDDLED MINT

SPRING SANGRIA
COINTREAU, CAMPARI, REISLING

TEQUILA SOUR
DON JULIO BLANCO, FRESH LIME,
AGAVE

VESPER
TANQUEREY, KETEL ONE, LILLET
ANGOSTURA BITTERS

WINES BY THE GLASS

WHITES

**BAILLY SANCERRE,
LOIRE VALLEY, FRANCE 2007** 13
ZESTY, HIGH IN ACID WITH HINTS
OF GREEN MELON AND ARUGULA

**MANIFESTO! SAUVIGNON BLANC,
NAPA VALLEY, CALIFORNIA 2007** 10
A PERFECT OYSTER WINE WITH
PLENTRY OF FRUIT, ACIDITY
AND LONG FINISH

**SCHLOSS GOBELSBERG RIESLING,
URGESTEIN, AUSTRIA 2007** 14
A DRY RIESLING WITH AROMAS
OF LEMON, MINT AND GRAPEFRUIT

**ZILLIKEN BUTTERFLY RIESLING,
MOSEL-SAAR-RUWER,
GERMANY 2007** 12
OFF-DRY RIESLING WITH RACEY
ACIDITY AND APPLE,
PEAR FRUIT WITH UNDERLYING
STEELINESS

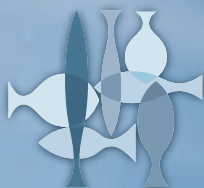
REDS

**RUFFINO IL DUCALE,
TUSCANY, ITALY 2006** 12
A LUSH MODERN, FRUIT-DRIVEN
STYLE SELECTED GRAPES
FROM TOP VINEYARDS

**RAMSAY PINOT NOIR,
NORTH COAST,
CALIFORNIA 2007** 12
VELVETY, BING CHERRY,
RASPBERRY AND SUBTLE LAYERS OF OAK

**ROGER SABON CÔTES DU RHÔNE,
FRANCE 2008** 11
A REGIONAL WINE MADE IN THE
STYLE OF CHÂTEAUNEUF DU PAPE

**PALMINA DOLCETTO
SANTA BARBERA, CALIFORNIA
2006** 12
LAYERS OF CHERRY, BLACKBERRY,
LICORICE WITH HINTS OF
CHOCOLATE AND ESPRESSO



SEABLUE