



https://menulist.menu

The Don CeSar, 3400 Gulf Blvd. 3400 Gulf Blvd. St. Pete Beach, FL 33706, SAINT PETERSBURG, United States (+1)7273601884 - http://www.loewshotels.com/en/hotels/st-pete-beach-resort/dining/overview.aspx



On this homepage, you can find the *complete <u>menu</u> of Sea Porch Restaurant at The Don CeSar* from SAINT PETERSBURG. Currently, there are <u>195</u> menus and drinks up for grabs. For seasonal or weekly deals, please contact the owner of the restaurant directly. You can also contact them through their website. The restaurant also offers the possibility to sit outside and have something in beautiful weather, And into the accessible rooms also come visitors with wheelchairs or physiological limitations. What <u>Melany Hane</u> doesn't like about Sea Porch Restaurant at The Don CeSar:

The view is amazing but the food is awful. Ordered two steaks and the well done was conpletely burnt and the medium well was more like medium rare. Girlfriend didn't touch her food and the staff did not offer any alternatives. we ordered the mushroom soup in hopes that maybe it's just the steaks but that was worst than the steak. The staff didn't even offer to take anything off our bill, which is fine but i don't re... read more. Should you wish to sample delicious American meals like burgers or barbecue, then Sea Porch Restaurant at The Don CeSar in SAINT PETERSBURG is the ideal place for you, Inthemorning a versatile brunch is offered here. Also, they serve you tasty seafood dishes, Furthermore, the visitors of the establishment enjoy the comprehensive selection of the differing coffee and tea specialities that the restaurant has available.

Alcoholic Drinks

APEROL SPRITZ

Appetizers MARYLAND CRAB CAKES

Specials

Mains ROASTED LEG OF LAMB

Extras DIPPING SAUCE

Seafood COCKTAIL SHRIMP

Side Orders BUTTERMILK BISCUIT AND GRAVY

Chicken GRILLED CHICKEN

Cocktails

AVIATION

Soft drinks

Main Course malted belgian waffle **Special Rolls** SEARED SALMON

Breaded Special Rolls LOBSTER ROLL

Main STEEL CUT OATMEAL

Soft Drinks REDBULL ENERGY DRINK

Juices FRESH SQUEEZED FLORIDA ORANGE

Hausgemachte Burger[™]s von Beef ^{HOUSE BURGER}

Aperitif BEACH BELLINI

Kid's Menü PEANUT BUTTER JELLY

Yaki-Grill Menü

PRAWN

Tea MIGHTY LEAF WHOLE LEAF TEA

Sweets & Desserts

YOGURT PARFAIT

Cereals ASSORTED COLD CEREAL

Greens POWER BOWL

Handhelds BRISKET PO' BOY

Hot Dishes GRILLED LAMB CHOPS

Breakfast Specials

CROISSANT SANDWICH

Thursday HOUSE BURGERS

Flat Breads MUSHROOM FOUR-CHEESE

Build Your Burger RED ONIONS

Amuse Bouche FRENCH PRESS

Globally Inspired BLACKENED MAHI-MAHI

More Sandwiches Atlantic smoked salmon

Craft Cocktails MEDITERRANEAN MULE

Non Alcoholic Saratoga bottled water

White & Rosé Chardonnay, Chalk Hill, Sonoma Coast, Ca

Bambini Menu

CHICKEN LOLLIPOPS

Etc. SEASONAL FRUIT CUP

Light Start

Smoothies and Juices

GREEN MACHINE SMOOTHIE

Appetizers (3Pd)

SEAFOOD CHOWDER

Condiments and Sauces

Rise N' Shine FARM FRESH SCRAMBLED EGGS

Starter – Always at the Portuguese Table

CORN BREAD

Small Plates & amp;amp; Snacks

MINI CORN DOGS

The Pantry SEASONAL FRUIT PLATE

Choice of Accompaniments

ROASTED CREMINI RAGU

Chef Angela's Dessert Station

AN ASSORTMENT OF CHEF ANGELA'S SWEETS

Local Faves

BLACKBERRY SMASH

On the Cold Side

ORZO SALAD

Raw Bar & Shellfish

JUMBO SHRIMP COCKTAIL

Mofongo Special

ROASTED PORK

Snacks & Starters Dinner

ROASTED TOMATO SOUP

Northwest Wines by the Glass

PINOT GRIS, ACROBAT, OR

Fresh, Non-Alcoholic Beverages Fiji bottled water

Restaurant Category COCKTAIL

Non alcoholic drinks

SPRITE GINGER ALE

Pasta OLD BLUE EYES BAKED MACARONI CHEESE

Fish dishes

FISH TACOS FISH AND CHIPS

Steaks

GRILLED STEAK STEAK FRITES

Soups & Salads

BRICK STREET FARMS



DON CESAR SALAD

Breakfast Menu

BUTTERMILK PANCAKES BREAKFAST POTATOES

Oysters On The Half Shell

EAST COAST OYSTER WEST COAST OYSTER

Raw Bar

STONE CRAB CLAWS JONAH CRAB CLAWS

Raw Bar Display

HOUSE SMOKED FISH SPREAD TRADITIONAL ACCOUTREMENTS

Hand Carved

BROWN SUGAR BOURBON HAM POTATO CARVING ROLLS

Pizza CANADIAN BACON PINEAPPLE PEPPRONI MARGHERITA

Main courses

NACHOS SIDE SALAD CALAMARI

Sandwiches

BUTTERMILK FRIED CHICKEN SANDWICH

CUBANO

TURKEY BLT





ESPRESSO CAPPUCCINO CAFFÉ LATTE

Salad Bar

INDIVIDUAL KALE CAESAR SALADS INDIVIDUAL BLT SALAD HEIRLOOM POTATO SALAD

From The Fram

GULF COAST BREAKFAST SKILLET CUBAN BREAD FRENCH TOAST THE DON'S BENEDICT

These types of dishes are being served

SALAD BREAD APPETIZER

Breakfast

AMERICAN BREAKFAST 3 EGG OMELET SWEET POTATO HASH OMELET STATION

Signature Cocktails

GULF COAST MULE BOURBON AND THE BEACH SANDIARITA LONG KEY ICED TEA





BABY ICEBERG WEDGE CAPRESE SALAD ROASTED GOLDEN BEET SALAD

MISTA WEDGE SALAD

Dessert

CINNAMON MONKEY BREAD JUMBO BANANA NUT MUFFIN SELECTION OF ARTISANAL CHEESES SEASONAL FRUIT SALAD COCONUT RICE

Main Buffet

THYME ROASTED CHICKEN OSSO BUCCO PARSNIP AND CAULIFLOWER MASH BABY RAINBOW BABY CARROTS TRADITIONAL SHEPARD'S PIE WILD RICE CASSOULET

À La Carte Offerings

CHEF ANGELA'S BREAKFAST CRUMBLE CHEF SELECTION OF PASTRIES TOASTED STATION SEASONAL FRUIT AND MIXED BERRIES SLICED ORANGES AND GRAPEFRUIT SMOKED SALMON AND CHARCUTERIE





GOAT CHEESE FRITTERS GRILLED SHISHITO PEPPERS MEZZE PLATE

BUTTERMILK PEPPERCORN CALAMARI POKÉ BOWL LOADED TATER TOTS GLAZED BRUSSEL SPROUTS

Beverages

STRAWBERRY BANANA SMOOTHIE RAINFOREST BOLD COFFEE UNLIMITED REGULAR OR DECAF IBIS MOON ICED TEA SEA PORCH BLOODY MARY MINUTE MAID LEMONADE JUICE BAR

Butcher's Block

12 OZ GRILLED KUROBUTA FRENCHED PORK CHOP

- 12 OZ GRILLED 1855 NEW YORK STRIP
- **12 OZ GRILLED 1855 BISTRO FILET**

12 OZ GRILLED JOYCE FARMS CHICKEN BREASTS

- 6 OZ PAN SEARED RED GROUPER
- 6 OZ PAN SEARED GULF SNAPPER
- 6 OZ PAN SEARED MAHI-MAHI

Dishes are prepared with



GRILLED SHRIMP PEPPERONI CORNED BEEF HASH

GRAPEFRUIT APPLE CRANBERRY SHRIMP SCAMPI KING PRAWN COCONUT TRAVEL SEAFOOD

Side dishes

ROASTED TOMATO ROASTED BROCCOLINI GRILLED ASPARAGUS TRUFFLE MAC CHEESE SMASHED FINGERLING POTATOES SEASONAL BERRY CUP 4 STRIPS APPLEWOOD SMOKED BACON 3 COUNTRY SAUSAGE LINKS 3 CHICKEN APPLE SAUSAGE LINKS APPLEWOOD SMOKED BACON COUNTRY SAUSAGE LINKS FRESH AVOCADO

By the Bottle

CHAMPAGNE, TAITTINGER LA FRANCAISE FR, NV

PROSECCO, SYLTBAR FRIULI, IT, NV

CHAMPAGNE, MOET CHANDON, BRUT, ÉPERNAY, FR, NV CHAMPAGNE, VEUVE CLICQUOT, BRUT, REIMS, FR, NV

CHAMPAGNE, TAITTINGER BRUT ROSÉ FR, NV

SAUVIGNON BLANC, CAKEBREAD, NAPA VALLEY, CA

CHARDONNAY, SONOMA CUTRER, RUSSIAN RIVER RANCHES, CA

ALBARIÑO, KLINKER BRICK, LODI, CA

PINOT NOIR, DAVID BRUCE, SONOMA COAST, CA

MALBEC, TRIVENTO, MENDOZA, ARG

CABERNET FRANC, LAROQUE, CITE DE CARCASSONE, FR

SAUVIGNON BLANC, WHITE HAVEN, MARLOOROUGH, NZ

By the Glass

CHAMPAGNE OF THE QUARTER, PIPER HEIDSICK, FR, NV

PROSECCO, MASCHIO, TREVISO, IT, NV

LUCIEN ALBRECHT, ROSÉ, ALSACE, FRANCE, NV

CAPOSALDO MOSCATO, PAVIA, IT, NV

RIESLING, LUCIEN ALBRECHT, ALSACE, FR

SAUVIGNON BLANC, LOVEBLOCK, MARLBOROUGH, NZ

ROSÉ, D'ORSAY, COTE DE PROVENCE, FR

PINTO GRIGIO, SAN ANGELO, TUSCANY, IT

PINOT NOIR, CHERRY PIE, THREE VINEYARDS, SONOMA, CA

PINOT NOIR, FOUR GRACES, WILLAMETTE VALLEY, OR

CABERNET SAUVIGNON, BANSHEE, PASO ROBLES, CA







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Opening Hours:

Monday 07:00-11:30 12:00-15:00 17:00-22:00 Tuesday 07:00-11:30 12:00-15:00 17:00-22:00 Wednesday 07:00-11:30 12:00-15:00 17:00-22:00 Thursday 07:00-11:30 12:00-15:00 17:00-22:00 Friday 07:00-11:30 12:00-15:00 17:00-23:00



