



Seagar's Fast Facts

- Excellence on the Coast** Northwest Florida's longest-standing AAA Four-Diamond Restaurant, Seagar's Prime Steaks & Seafood, has been extolled by critics as a premium dining destination. Located in the largest full-service beachfront resort along Florida's Northwest Gulf Coast, Seagar's blends its commitment to excellence with attentive service and exceptional menu offerings for an unforgettable dining experience. Seagar's has long been acclaimed for its 600-label wine list, dramatic tableside food preparation and nightly live entertainment. Seagar's interior color palette takes inspiration from the restaurant's beachside location, featuring soft blues, greens, platinum and sandy hues, set in striking contrast to traditional Brazilian cherry and mahogany accents.
- Prime Steak and Seafood** Best-known for its beautifully hand-selected, perfectly cut and presented USDA prime meats, Seagar's offers cuts of filet mignon, rib eye, porterhouse, New York strip and steak Diane – prepared tableside – for guests to enjoy. Seagar's steaks are accompanied by a menu full of fresh seafood dishes influenced by locally-sourced Gulf seafood and shellfish, as well as, fish delivered fresh daily from global waters. With the introduction of new and original seafood creations to the menu, the culinary team at Seagar's expects the seafood side of the menu to match the excellent steak selections the restaurant currently serves. From basic ingredients to seasonal items, 99 percent of items the culinary team uses to prepare the menu are sourced from nearby farms and fish boats. Seagar's list of seasonal favorites includes American red snapper, pumpkin swordfish and Louisiana soft shell crabs.
- Exquisite Service** From the moment guests approach Seagar's entrance with a unique fire-and-water feature, until they receive their very last course from the open-theater kitchen, every detail of their evening is conducted by a full team of knowledgeable servers, and overseen by captain service. Several menu options are even prepared

tableside including, Steak Diane, Dover Sole, Ceasar Salad and Seagar's signature Bananas Foster. A trademark of fine dining, tableside service adds flavor, freshness and flair to the overall dining experience.

Seagar's also offers state-of-the-art technology tableside. iPads are available for guests who would like to explore the restaurant's wine list, as well as discover suggested food pairings. And, as always, Seagar's knowledgeable team members will stand ready to assist guests with personalized service.

Wine & Dine

Recognized in *Wine Spectator* magazine's 'Best of Award of Excellence' collection, Seagar's offers more than 600 labels of the finest wines, features 3,700 bottles of wine on site and pours an estimated 5,000 bottles of wine each year.

Private Dining

Seagar's has several private dining options to make the most special occasion even more memorable. The semi-private Wine Room, which can accommodate up to six guests, features glass walls flanked with hundreds of highly allocated wines, one of the largest concentrations of fine wines on Florida's Emerald Coast. The Tapestry Room can seat up to ten guests in a semi-private alcove while the restaurant's pianist, serenades guests. Perfect for VIPs or corporate guests, The Boardroom will accommodate 10 to 16 guests. The largest of the private dining options is The Florida Room, which seats up to 40 guests. Each of these rooms provides an ideal setting for a romantic or intimate dinner. The entire restaurant is also available for receptions or functions.

Hours of Operation

Tues.–Sat. 6 p.m.-9 p.m.
**Hours may vary seasonally*

Reservations

Seagar's Prime Steaks and Seafood
For reservations, call 850-622-1500 or visit OpenTable.com
seagars@hiltonsandestinbeach.com
Seagars.com

- *Seagar's Prime Steaks and Seafood* -

MEDIA CONTACT:

Lindsay Rice, Hayworth Public Relations
386-677-7000 x 8 / lindsay@hayworthpr.com