

Merlion Seabrook Upcoming Events!!

Don't miss out on our upcoming Titus Vineyards Wine Dinner with Wine Owner Eric Titus Wednesday, November 12, 2025!! We are also having our Annual Holiday Taste & Buy Event on Thursday, November 13. There is still time to take advantage of our Breast Cancer Awareness Menu which is good through the whole month of October and ends in 10/31/2025. For each meal purchased off the Breast Cancer Awareness Menu \$5.00 will be donated to Pampered Pink Bay Area!!

MERLION RESTAURANT

TITUS WINE DINNER

with Owner Eric Titus

Wednesday, November 12, 2025 7pm-10pm

\$125.00 per person

(tip & tax not included)

Welcome Reception

Raventos I Blanc de Nit Rose Sparkling

1st Course

Harvest Brussel Sprout Salad

(Shaved brussels sprouts, pumpkin seeds, dried cranberries & shaved parmesan tossed in a pomegranate fish sauce vinaigrette)

2023 Titus Vineyards Sauvignon Blanc, Napa County, CA

2nd Course

Barbacoa & Goat Cheese Dumpling

(Barbacoa & goat cheese stuffed dumpling on top of a light creamy egg, oyster, cilantro wine & soy-based sauce with crispy duck skin on top)

2022 Titus Vineyards Andronicus, Napa County, CA

3rd Course

Tempura Stuffed Cod

(Tempura stuffed cod with pancetta & Thai basil. Garnished with ricotta in a Raad Prick sauce)

OR

Thai Buffalo Roulade

(Crispy pancetta & ricotta on top in a Raad Prick Sauce)

2022 Titus Vineyards Cabernet Sauvignon, Napa Valley, CA

4th Course

Espresso Bread Pudding

(served with vanilla ice cream & fresh blueberries)

2023 Titus Vineyards Estate Zinfandel, Napa Valley, CA

RSVP by 11/9/2025 by calling 281-385-9975 or emailing: Brooke@merlionrestaurant.com. A credit card is required at booking. There will be a \$50.00 per person cancellation fee if cancelled less than 24 hours before wine dinner.



MERLION RESTAURANT

*Holiday
Wine Tasting
& Buy Event*

November 13, 2025 6PM-8PM

Free & Open to the Public
Make Merlion your new wine
store for all your holiday parties,
gatherings and gifts!

Exclusive wine offerings at
amazing prices for one night
only!!!

1205 Main Street,
Seabrook, Texas 77586
281-385-9975



We're Dying for you to join us for

Costumes & Cocktails

HOSTED BY

MERLION RESTAURANT

A Frightful Night Awaits You!

October 25, 2025



STARTING @ 10PM

COSTUME CONTEST

\$100.00 FOR 1ST

\$50.00 FOR 2ND

\$25.00 FOR 3RD

REVERSE HAPPY HOUR 10PM-12AM

\$5.00 SHOT SPECIALS



October
**BREAST
CANCER**
awareness
MONTH

*Proceeds being
donated to*

PAMPERED *P* PINK

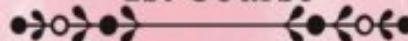
Bay Area

Merlion Breast Cancer Awareness Month Menu

**3 Course Meal & for each meal sold we will be
donating \$5.00 to Pampered Pink Bay Area
October 1, 2024 - October 31, 2024
\$45.00 Per Person**

(tip & tax not included)

1st Course



Cup of Tom Kha or Tom Yum Chicken, Shrimp or Veggie

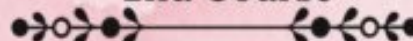
(Tom Kha - Creamy coconut-based broth of chilies, fish sauce, lemon grass & cilantro)

(Tom Yum - Thai style hot and sour broth of chilies, fish sauce, lemon grass & cilantro)

Small Harvest Thai Salad

(Thai salad with green apples, salted pumpkin seeds, dried cranberries, onions, cilantro,
goat cheese crumbles with a pomegranate fish sauce vinaigrette)

2nd Course



Veggie, Chicken, Beef, Pork, Shrimp or Snapper

Panang

(Thick creamy Thai curry prepared with avocado and/or bamboo
shoots)

Raad Prick

(Delicate Thai basil curry sauce with cilantro and shallots)

Pad Bai Gapro

(Fresh Thai basil with sauteed onions, fish sauce and garlic in an oyster-based
sauce)

Kao Ped

(Thai style fried rice with egg, onions, tomatoes and green onions in an oyster
soy-based sauce)

Drunken Noodle

(Egg noodles stir fried with soy sauce, Bok choy, onion, garlic)

3rd Course



Choice of a glass of Les Allies Blanc de Blanc
or Les Allies Brut Rose Sparkling

**Pumpkin Spice Bread Pudding with Caramel Cream Cheese
Chocolate Silk Pie**

No Substitutions or Sharing! Chilies are hot!!