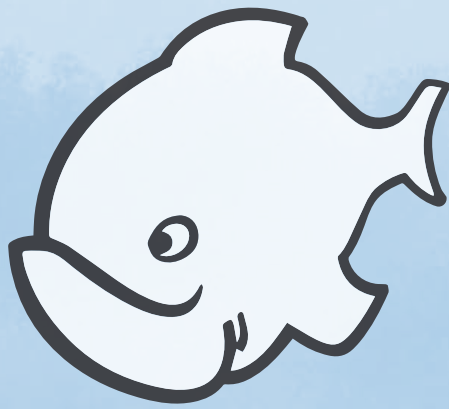




SEAMORE'S



PRIVATE EVENTS

BROOKFIELD PLACE



OUR STORY

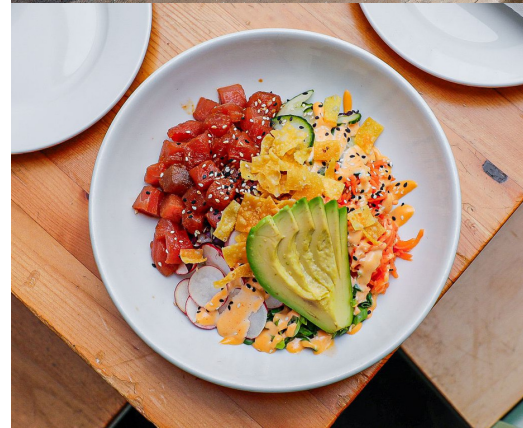
BORN TO SATISFY. BUILT TO SUSTAIN

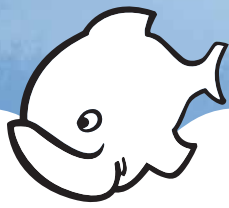
Born from a love of New York fishing and the taste of fresh catch, Seamore's brings Montauk to your sidewalk. With sustainably sourced seaside favorites, healthy plates and classic fish tacos, you can feel good about your fish.

GOOD VIBES ONLY

Providing a memorable guest experience is what we do best.

At Seamore's, summer is endless. Our welcoming and relaxed environment is reminiscent of California's iconic roadside taco stands, but reimagined with the shores of Montauk and East-Coast vibes in mind. That, paired with our commitment to providing quality food and exemplary service makes Seamore's the perfect venue for your next event!





BROOKFIELD PLACE

Located in the heart of Battery Park, Seamore's BFPL is the largest of the six locations and can accommodate private and semi-private events for groups of up to 300. With a variety of spaces to choose from, Seamore's is the ideal location for both corporate and social gatherings, alike.



TERRACE
60 SEATED | 100 COCKTAIL



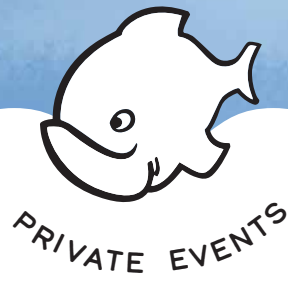
DAILY LANDINGS
20 COCKTAIL



FULL MAIN BAR
100 COCKTAIL



PRIVATE DINING ROOM
34 SEATED | 50 COCKTAIL



BROOKFIELD PLACE



COCKTAIL CORNER
40 COCKTAIL



MAIN DINING ROOMS
40 SEATED | 40 COCKTAIL



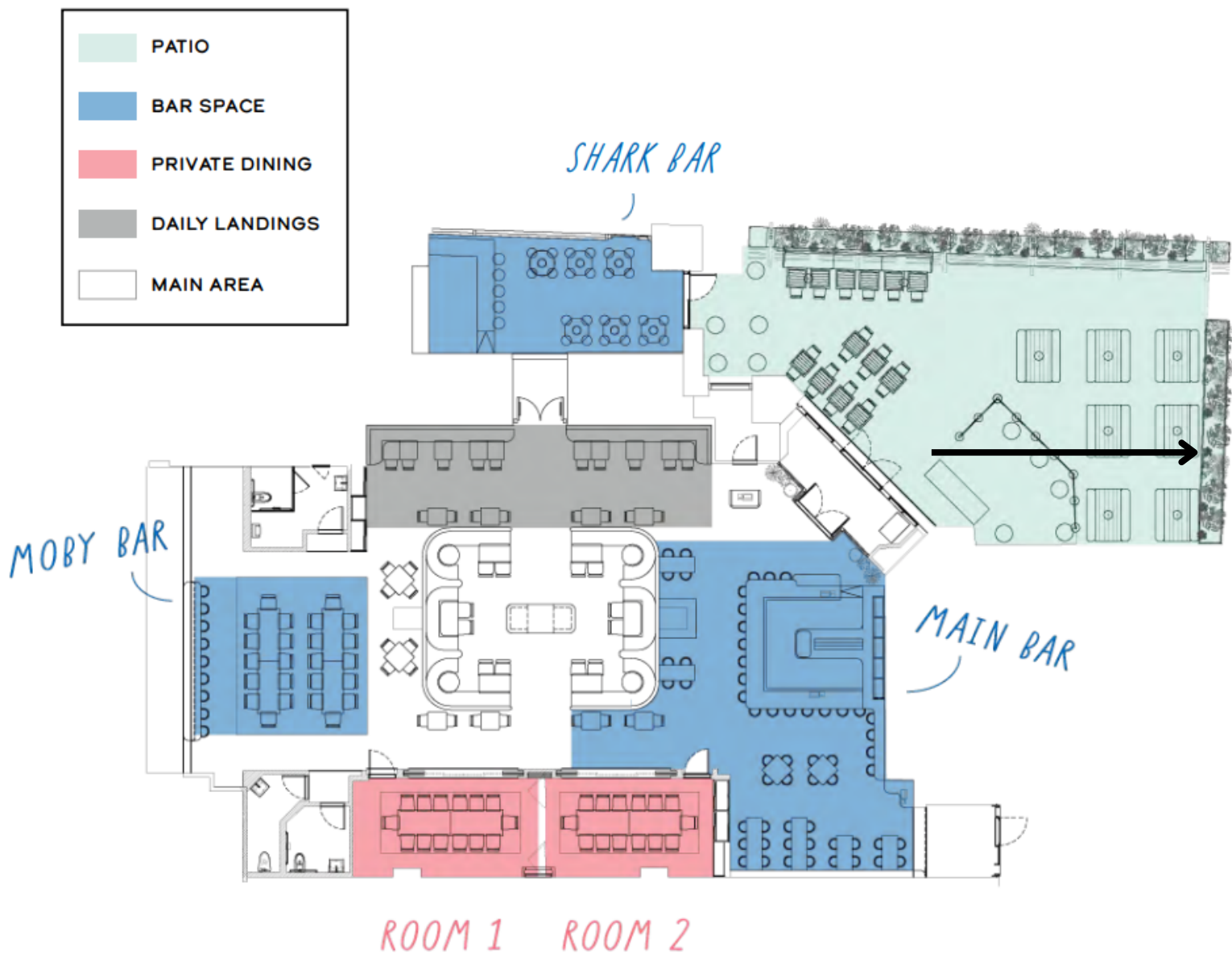
MOBY BAR
24 SEATED | 50 COCKTAIL



SHARK BAR
15 SEATED | 30 COCKTAIL



FLOOR PLAN





BEVERAGES PACKAGES

Tier 1: Beer & Wine Open Bar

\$55 pp | 2 Hours of Service + \$25 for each additional hour

Seamore's selection of a house white, red, sparkling & rose wine.

Seamore's selection of draft and canned beers

Fountain soft drinks

Tier 2: Well Open Bar

\$65 pp | 2 Hours of Service + \$30 for each additional hour

House Selection of Spirits, including:

Vodka, Gin, Rum, Tequila, Bourbon, Mezcal, Scotch & Modifiers

Seamore's selection of a house white, red, sparkling & rose wine

Seamore's selection of draft and canned beers

Fountain soft drinks

Tier 3: Premium Open Bar

\$75 pp | 2 Hours of Service + \$35 for each additional hour

Premium Selection of Spirits including, but not limited to:

Tito's, Grey Goose, Tanqueray, Plymouth, Hendrick's, Casamigos,
Don Julio Silver, Del Maguey Mezcal, Woodford Reserve, Jack Daniels, Jameson,
Dewars, Johnnie Walker Black, Macallan 12, and all cordials, digestifs & modifiers

Selection of two Seamore's Signature Cocktails.

Guest selection of four wines from the Seamore's Wine List (up to \$68)

Seamore's selection of draft and canned beers

Fountain soft drinks

*Add additional wine options to any open bar
\$5 pp / hr / selection

*Add additional specialty cocktail options to Well or Premium Open Bar
\$5 pp / hr / selection



RECEPTION MENU

PASSED HORS D'OEUVRES

1 Hour - Selection of 4 | \$35 pp + \$25 for each additional hour

1 Hour - Selection of 6 | \$45 pp + \$30 for each additional hour

TRUFFLE ARANCINI BOMBS*

MAC & CHEESE BITES (V)*

SHRIMP SKEWERS (GF)

GRILLED CHICKEN SKEWERS (GF)*

LAMB MEATBALLS*

BLACKENED FISH SLIDERS

FRIED FISH SLIDERS

FRIED CHICKEN SLIDERS*

CHEESEBURGER SLIDERS

MINI SEARED FISH TACOS (GF)

MINI SKIRT STEAK TACOS (GF)*

SPICY TUNA CRISPY RICE

SMOKE SALMON TOASTS
W/CREME FRAICHE*

FIRECRACKER CAULIFLOWER (VN)

CEVICHE TOSTADA (GF)

BRUSCHETTA CROSTINI*

FIG + BRIE CROSTINI*

MINI AVOCADO TOAST (V)*

DEVEILED EGGS (GF/V)

CHILLED OYSTERS (GF) (+5 PP/HR)

TUNA POKE ON CHIP (GF) (+5 PP/HR)

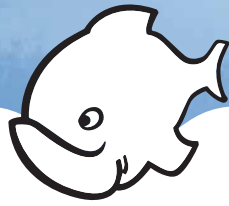
CAVIAR & BLINI (+8 PP/HR)*

MINI TRUFFLE BIKINIS (+8 PP/HR)*

MINI LOBSTER ROLLS (+9 PP/HR)

Items marked with * needs 5-day advanced notice

Selling price is subject to 18% service charge. 7% Administrative fee & 8.875% NY State Sales Tax.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.
There is a risk associated with consuming raw oysters.



PRIVATE EVENTS

STATIONARY PLATTERS

10 PIECES PER PLATTER, EXCEPT WHERE NOTED

GUACAMOLE + CHIPS (GF/V)	70.	MINI LOBSTER ROLLS	190.
CHEESE + CHARCUTERIE*	140.	JUMBO SHRIMP COCKTAIL (24) (GF)*	90.
CRUDITE W/ VEGAN RANCH (VN)*	120.	EAST COAST OYSTERS (24) (GF)	80.
LAMB MEATBALLS (20)*	80.	OYSTERS ROCKEFELLER*	75.
CRISPY BAJA FISH TACOS	90.	MINI TRUFFLE BIKINIS (16)*	85.
SEARED BAJA FISH TACOS (GF)	90.	TUNA POKE + CHIPS (GF)	105.
SHRIMP TACOS (GF)	90.	SPICY TUNA CRISPY RICE (15)	75.
STEAK TACOS (GF)*	95.	CAPRESE FLATBREAD (V)*	90.
BLACKENED FISH SLIDERS	85.	CAULI PESTO FLATBREAD* (V)*	80.
BEER BATTERED FISH SLIDERS	90.	FIRECRACKER CAULIFLOWER	70.
FRIED CHICKEN SLIDERS*	80.	BACON-WRAPPED DATES W/ GOAT CHEESE (20)*	70.
CHEESEBURGER SLIDERS	90.	FRENCH FRIES	45.

DESSERT PLATTERS

SERVES 10

SEAMORE'S FAMOUS CHURROS 75.

FRESH FRUIT* 95.

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LUNCH + DINNER PACKAGES

\$60 pp | Family-Style Lunch \$80 pp | Family-Style Dinner

Select three appetizers and three entrées to be shared.

Chef's selection of Dessert

Add an oyster course +\$10 pp

APPETIZERS

GUACAMOLE + CHIPS

tomato, onion, cilantro

(GF) (V)

FIRECRACKER CAULIFLOWER

cauliflower tempura, sweet chili aioli, sesame seeds

(V)

TUNA POKE (+\$8 PP)

yellowfin tuna, ginger tamari, peanuts, avocado,
scallion, crispy shallots, corn tortilla chips

(GF)

SEAMORES SALAD

avocado, crunchy greens, mint, pear, cucumber, cherry tomato,
peanuts, soy balsamic vinaigrette

KALE + AVOCADO SALAD

walnuts, sweet potato, quinoa, honey-apple vinaigrette

(GF) (V)

COCONUT SHRIMP*

sweet chili apricot sauce

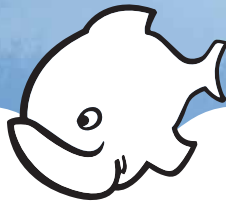
SPICY TUNA CRISPY RICE

pickled chili, scallions

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PRIVATE EVENTS

MAINS

BAJA FISH TACOS

choice of **crispy** or **seared** (GF)
avocado, cabbage, chipotle mayo,
cilantro, corn tortilla

CHICKEN MILANESE

buttermilk-brined, herb-crusted chicken,
arugula, cannellini beans, cherry tomatoes,
grana padano, lemon, vinaigrette

THE REEL DEAL (GF)

choice of **daily landing** (+6) or **blackened shrimp**
seasonal sides

SEAMORE'S SLIDERS

cheese, pickles, special sauce

GRILLED SHRIMP TACOS (GF)

tomatillo salsa verde, cabbage slaw, corn tortilla

BLACKENED CATFISH SLIDERS

pickled veggies, tartar sauce

FISH + CHIPS

tartar sauce, pickled veggies, fries

LOBSTER MAC + CHEESE (+\$10 PP)

maine lobster, rigatoni, three cheese,
breadcrumbs

FUSILLI & VEGETABLE NAGE (GF) (V)

tarragon & tomato, buttered leeks, arugula,
parmesan

add chicken (+6 PP)

add shrimp (+8 PP)

MINI LOBSTER ROLLS (+\$14 PP)

mayo, celery, french fries

WEEKEND BRUNCH

(OPTIONS IN ADDITION TO MAINS)

AVOCADO TOAST

smashed avocado, crushed almonds, goat cheese,
pear, poached eggs, served with brunch salad or
hashbrown

YOGURT PARFAIT

greek yogurt, fresh berries, mint

BREAKFAST TACOS

scrambled eggs, cheddar, seasonal vegetables,
lime crema, corn tortilla

SEASONAL PANCAKES

seasonal fruit, maple syrup

FONTINA EGGS SCRAMBLE

fontina + parm, creme fraiche, chive, whole
wheat toast, served with brunch salad

LOBSTER BENEDICT (+\$8 PP)

maine lobster, poached egg, hollandaise

DESSERT

Chef's Selection



LUNCH + DINNER PACKAGES

\$70 pp | Combination Lunch \$90 pp | Combination Dinner

Select three appetizers to be shared and three entrées to be offered as a choice. Chef's selection of Dessert

\$80 pp | Plated Lunch \$100 pp | Plated Dinner

Select three appetizers and three entrées to be offered as a choice. Chef's selection of Dessert

Add an oyster course +\$10 pp

APPETIZERS

GUACAMOLE + CHIPS

tomato, onion, cilantro

(GF) (V)

FIRECRACKER CAULIFLOWER

cauliflower tempura, sweet chili aioli, sesame seeds

(V)

TUNA POKE (+\$8 PP)

yellowfin tuna, ginger tamari, peanuts, avocado,
scallion, crispy shallots, corn tortilla chips

(GF)

SEAMORES SALAD

avocado, crunchy greens, mint, pear, cucumber, cherry tomato,
peanuts, soy balsamic vinaigrette

KALE + AVOCADO SALAD

walnuts, sweet potato, quinoa, honey-apple vinaigrette

(GF) (V)

COCONUT SHRIMP*

sweet chili apricot sauce

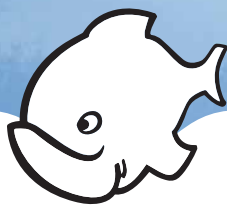
SPICY TUNA CRISPY RICE

pickled chili, scallions

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PRIVATE EVENTS

MAINS

SEA SCALLOP RISOTTO (+\$8 PP)

spinach, butternut squash, parmesan

MISO-GLAZED SALMON (+ \$10 PP)

charred avocado, sesame, broccolini,
almonds, scallion, sushi rice

FUSILLI & VEGETABLE NAGE (GF) (V)

parmesan, tarragon & tomato, buttered
leeks, arugula

add chicken (+6 PP)

add shrimp (+8 PP)

THE REEL DEAL (GF)

choice of daily landing (+6) or blackened shrimp
seasonal sides

SEAMORE'S SMASHBURGER

cheese, lettuce, onion, pickles,
special sauce, fries

FISH + CHIPS

tartar sauce, pickled veggies, fries

LOBSTER MAC + CHEESE (+\$12 PP)

maine lobster, rigatoni, threecheese,
breadcrumbs

CHICKEN MILANESE

buttermilk-brined, herb-crusted chicken,
arugula, cannellini beans, cherry tomatoes,
grana padano, lemon vinaigrette

LOBSTER ROLL (+\$14 PP)

mayo, celery, french fries

POKE BOWL

yellowfin tuna, sushi rice, avocado,
cucumber, pickled carrots, crispy wontons,
sesame, ginger soy, sriracha mayo

WEEKEND BRUNCH

(OPTIONS IN ADDITION TO MAINS)

AVOCADO TOAST

smashed avocado, crushed almonds, goat cheese,
pear, poached eggs, choice of brunch salad or
hashbrown

THE BACON EGG & CHEESE

bacon, fontina cheese
choice of brunch salad or fries

FONTINA EGGS SCRAMBLE

fontina + parm, creme fraiche, chive, whole
wheat toast, served with brunch salad

LOBSTER BENEDICT (+\$8 PP)

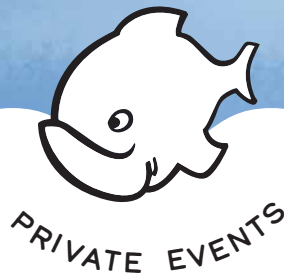
maine lobster, poached egg, hollandaise

SEASONAL PANCAKES

seasonal fruit, maple syrup

DESSERT

Chef's Selection



PRIVATE CLASSES

MAKE YOUR NEXT EVENT AN EXPERIENCE.

Book a special Seamore's Experience for your next get together, reunion, corporate party or annual celebrations. Email rose@seamores.com to inquire.

SEAMORE'S SIP & SHUCK

10 PERSON MINIMUM

Turn your next get together into a true learning experience with our oyster shucking and wine pairing class series.

Our specialty shuckers will show you and your party how to crack open four types of local oysters and pair them with four spectacular wines. Class includes both a shucking knife and glove to keep - so you can continue the fun anytime at home.

