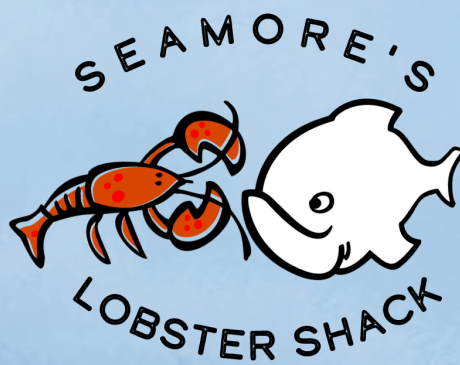
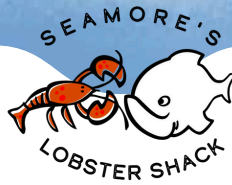




THE HUNGRY PEARL PRIVATE EVENTS

100 PEARL STREET





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.

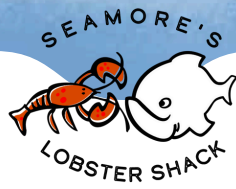
GOOD VIBES ONLY

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.

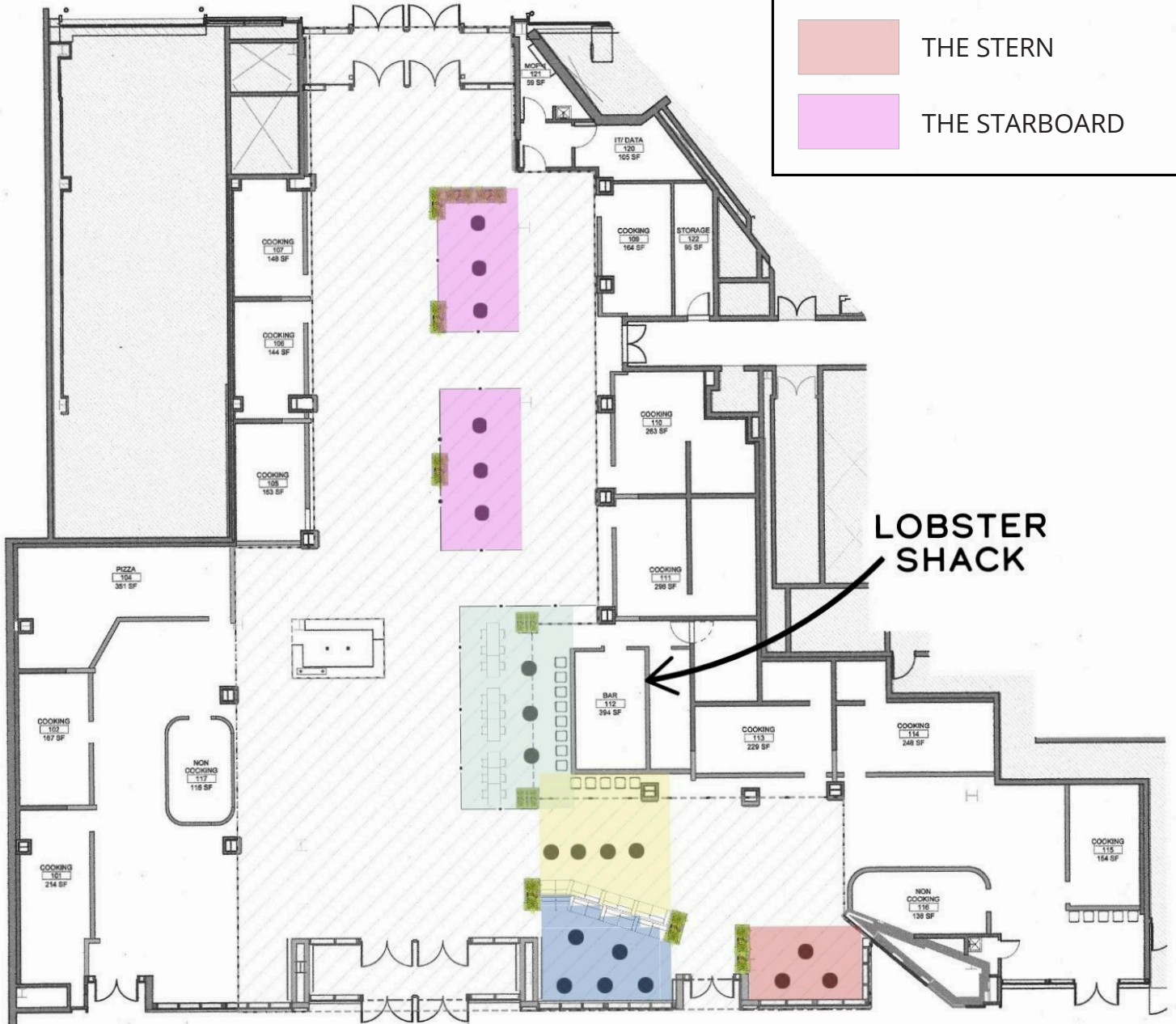
That, paired with our commitment to providing quality food and exemplary service makes Seamore's the perfect venue for your next event!



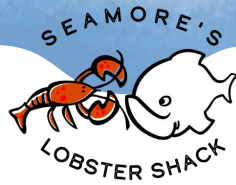


FLOOR PLAN

	THE BOW
	THE PORT
	THE TUGBOAT
	THE STERN
	THE STARBOARD



LOBSTER SHACK



SPACES

Seamore's Lobster Shack at The Hungry Pearl (100 Pearl St) is the perfect place to host your next happy hour or holiday party. With a variety of areas and a sprawling outdoor rooftop terrace, this is an ideal venue for social or corporate gatherings!



THE BOW

HALF - 5 to 15 GUESTS
FULL - 50 GUESTS MAX

Located right at the front of the bar, The Bow is our prime event space with access to our full bar.

THE STERN

20 GUESTS MAX

Located to the right of Lobster Shack with access to the main bar.

For parties of up to 100 guests, book both spaces for a full bar buyout!





THE TUGBOAT

30 GUESTS MAX

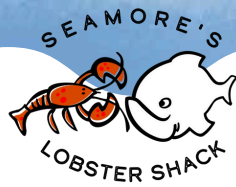
Perfect for a small intimate gathering. Beverages will be displayed via satellite bar for quick access to drinks

THE PORT

35 GUESTS MAX

Perfect for a small intimate gathering. Beverages will be displayed via satellite bar for quick access to drinks





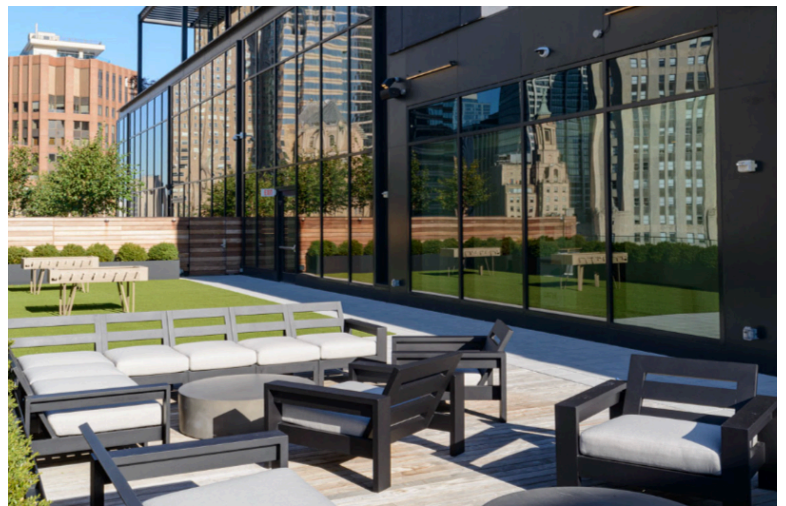
100 PEARL STREET ROOFTOP

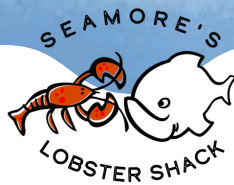
Introducing our newest event space located at 100 Pearl Street in the Financial District! Seamore's has joined forces with The Hungry Pearl to bring you an exclusive rooftop event experience with views of the harbor. A great space for small or large gatherings with indoor space available in the event of unforeseen weather.



FULL BUYOUT CAPACITY - 80 guests

ROOFTOP FEE: \$5,000





BEVERAGES PACKAGES

Tier 1: Beer & Wine Open Bar

\$50 pp | 2 Hours of Service + \$20 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

\$60 pp | 2 Hours of Service + \$25 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

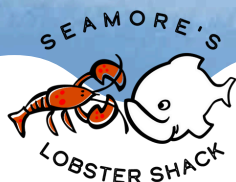
\$70 pp | 2 Hours of Service + \$30 for each additional hour

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

Selling price is subject to 18% service charge. 7% Administrative fee & 8.875% NY State Sales Tax.



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

SPICY TUNA CRISPY RICE

SHRIMP SKEWERS (GF)

GRILLED CHICKEN SKEWERS (GF)*

BLACKENED FISH SLIDERS

FRIED FISH SLIDERS

FRIED CHICKEN SLIDERS*

CHEESEBURGER SLIDERS

MINI SEARED FISH TACOS (GF)

MINI SKIRT STEAK TACOS (GF)*

FIRECRACKER CAULIFLOWER (VN)

TUNA TOSTADA (GF)

BRUSCHETTA CROSTINI*

MAC & CHEESE BITES (V)*

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

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

MINI LOBSTER ROLLS (+9 PP/HR)

SMOKE SALMON TOASTS
W/CREME FRAICHE*

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.



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.
CRISPY BAJA FISH TACOS	90.	OYSTERS ROCKEFELLER*	75.
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.	COCONUT SHRIMP	85.
CHEESEBURGER SLIDERS	90.	FRENCH FRIES	45.
BACON-WRAPPED DATES W/ GOAT CHEESE (20)*	70.		

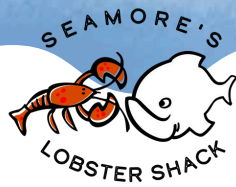
DESSERT PLATTERS

SERVES 10

SEAMORE'S FAMOUS CHURROS 75.
FRESH FRUIT* 95.

Items marked with * needs 5-day advanced notice

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There is a risk associated with consuming raw oysters.



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.

