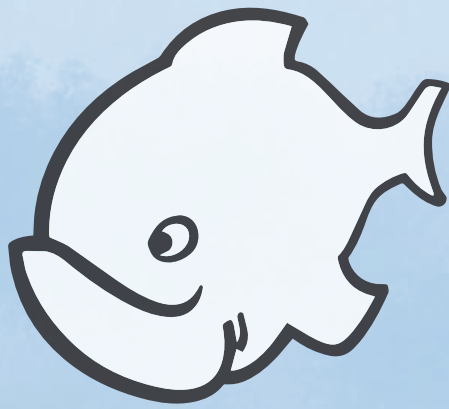


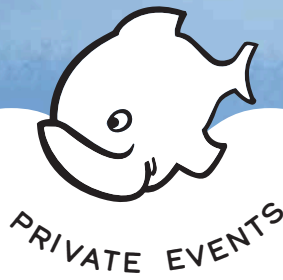


SEAMORE'S



PRIVATE EVENTS

DARIEN



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.

Since our founding by Michael Chernow and Jay Wainwright on the corner of Broome and Mulberry, we've put the 'local' back into New York's seafood - keeping the vibes up and our menu fresh!

With sustainably sourced seaside favorites, healthy plates and classic fish tacos, you can feel good about your fish.

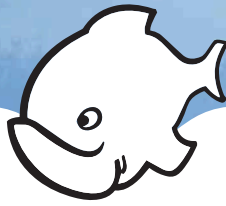
GOOD VIBES ONLY

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 reimaged 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!

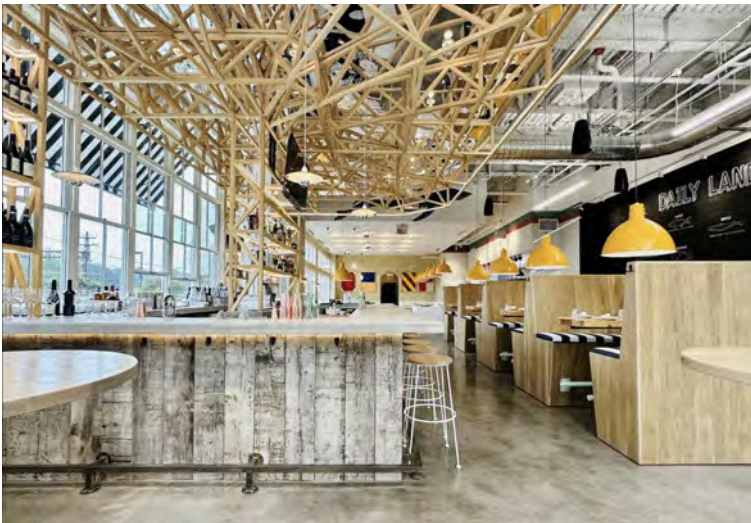




PRIVATE EVENTS

DARIEN

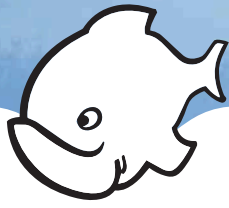
With our second expansion outside of NYC, we are bringing our passion for sustainable seafood to the Connecticut region. In addition to lunch and dinner services, we are also available for semi-private and private bookings. Check out our spaces below!



MAIN BAR + BOOTHS
40 SEATED | 50 COCKTAIL



MAIN DINING ROOM
85 COCKTAIL | 70 SEATED



PRIVATE EVENTS

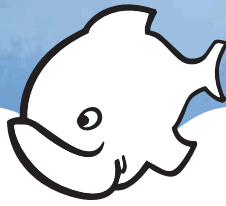


DAILY LANDINGS
20 SEATED | 25 COCKTAIL



OUTSIDE TERRACE
50 COCKTAIL | 40 SEATED

FULL INDOOR BUYOUT
160 COCKTAIL | 120 SEATED



PRIVATE EVENTS

BEVERAGES PACKAGES

Tier 1: Beer & Wine Open Bar

\$40 pp | 2 Hours of Service + \$15 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.

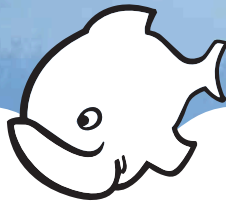
Guest selection of four wines from the Seamore's Wine List (up to \$68)

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



PRIVATE EVENTS

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

FIRECRACKER CAULIFLOWER (VN)

CHILLED MUSSELS (GF)

STEAK CROSTINI

CRAB IN LETTUCE CUP (GF)

SHRIMP SKEWERS (GF)

GRILLED CHICKEN SKEWERS (GF)

MAC & CHEESE BITES (V)

BLACKENED FISH SLIDERS

BEER BATTERED FISH SLIDERS

FRIED CHICKEN SLIDERS

CHEESEBURGER SLIDERS

MINI SEARED FISH TACOS (GF)

SPICY SALMON CRISPY RICE

GRILLED VEGGIE CROSTINI (VN)

SALMON TOASTS W/ CREME FRAICHE

CRUDITE W/ DIPPING SAUCE (GF/VN)

CEVICHE TOSTADA (GF)

ENDIVE & APPLE CHUTNEY (GF / VN)

MINI AVOCADO TOAST (VN)

DEVEILED EGGS (GF/V)

SUMMER ROLL (VN)

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

CAVIAR & BLINI (+8 PP/HR)

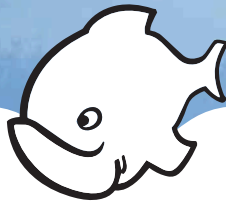
MINI LOBSTER ROLLS (+8 PP/HR)

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

*Denotes Gluten Free.

Additional gluten free options available upon request & may incur extra charges.

Selling price is subject to 18% service charge. 7% Administrative fee & CT 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/VN)	70.	MINI LOBSTER ROLLS	140.
CRISPY BAJA FISH TACOS	55.	TUNA POKE + CHIPS (GF)	95.
SHRIMP TACOS (CORN TTLA)*	55.	STEAK CROSTINI	90.
ASSORTED FLATBREADS	95.	GRILLED VEGGIE CROSTINI (V)	80.
BLACKENED FISH SLIDERS	60.	JUMBO SHRIMP COCKTAIL (24)(GF)	90.
BEER BATTERED FISH SLIDERS	60.	EAST COAST OYSTERS (24)(GF)	70.
FRIED CHICKEN SLIDERS	60.	CHEESE + CHARCUTERIE (GF)	140.
CHEESEBURGER SLIDERS	70.	CRUDITE W/ DIPPING SAUCE (VN)	120.
COCONUT SHRIMP (30PC)	80.	FIRECRACKER CAULIFLOWER (VN)	75.
FRENCH FRIES	45.	SPICY SALMON CRISPY RICE (15)*	65.
SEAMORE'S SALAD	85.	SHAVED BRUSSELS + FENNEL SALAD	85.
KALE + AVOCADO SALAD	85.	ADD PROTEIN TO ANY SALAD	45.

DESSERT PLATTERS

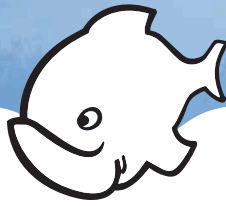
SERVES 10

- SEAMORE'S FAMOUS CHURROS 85.
- SELECTION OF ASSORTED COOKIES 75.
- ASSORTED CHEESES + FRESH FRUIT 75.
- CHOCOLATE COVERED STRAWBERRIES (20PC) 120.

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PRIVATE EVENTS

LUNCH + DINNER PACKAGES

\$55 pp | Family-Style Lunch/Brunch

\$70 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)

COCONUT SHRIMP*

sweet chili apricot sauce

KALE + AVOCADO SALAD*

walnuts, sweet potato, quinoa,
honey-apple vinaigrette
(GF) (V)

SPICY SALMON CRISPY RICE**

soy+honey glaze, micro cilantro, sesame

SHAVED BRUSSELS + FENNEL SALAD*

spinach, napa cabbage, red onion,
goat cheese, toasted breadcrumbs,
walnut vinaigrette, balsamic
(V)

JONAH CRAB & BLACKENED SHRIMP DIP*

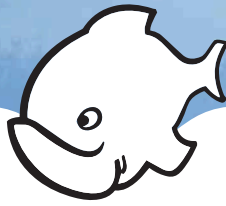
parmesan, cheddar, cream cheese, sour cream,
worcestershire, old bay, tabasco, scallions,
corn tortilla chips
(GF)

SEAMORES SALAD*

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

Items marked with * will be served 1 portion per 3-4 guests
Items marked with ** will be served 2 pieces per guest

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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 (+\$12 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 (+\$12 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

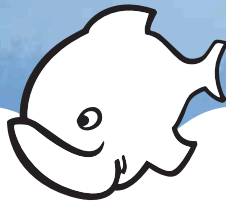
fontina + parm, creme fraiche, chive, whole
wheat toast, served with brunch salad

LOBSTER BENEDICT (+\$8 PP)

maine lobster, poached egg, hollandaise

DESSERT

Chef's Selection



PRIVATE EVENTS

LUNCH + DINNER PACKAGES

\$60 pp | Combination Lunch/Brunch \$75 pp | Combination Dinner

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

\$70 pp | Plated Lunch/Brunch \$85 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* (GF) (V)
tomato, onion, cilantro

KALE + AVOCADO SALAD* (GF) (V)
walnuts, sweet potato, quinoa,
honey-apple vinaigrette

COCONUT SHRIMP*
sweet chili apricot sauce

SHAVED BRUSSELS + FENNEL SALAD* (GF) (V)
spinach, napa cabbage, red onion, goat cheese,
toasted breadcrumbs, walnut vinaigrette, balsamic

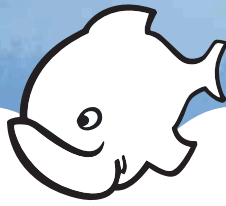
SPICY SALMON CRISPY RICE**
soy+honey glaze, micro cilantro, sesame

FIRECRACKER CAULIFLOWER * (V)
cauliflower tempura, sweet chili aioli,
sesame seeds

SEAMORES SALAD* (GF) (V)
avocado, crunchy greens, mint, pear, cucumber,
cherry tomato, peanuts, soy balsamic vinaigrette

Items marked with * will be served 1 portion per 3-4 guests
Items marked with ** will be served 2 pieces per guest

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PRIVATE EVENTS

MAINS

SEASONAL RISOTTO

bay scallops

SEARED SESAME TUNA

ginger scallion rice, bok choy, napa
cabbage, honey-kimchi glaze

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

POKE BOWL

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

FISH + CHIPS

tartar sauce, pickled veggies, fries

SEAMORE'S SMASHBURGER

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

LOBSTER MAC + CHEESE (+\$12 PP)

maine lobster, rigatoni, threecheese,
breadcrumbs

LOBSTER ROLL (+\$12 PP)

mayo, celery, french fries

CHICKEN MILANESE

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

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