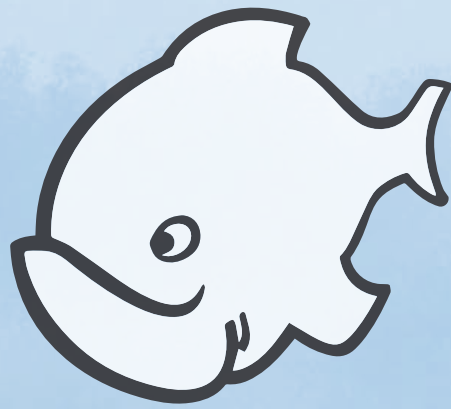


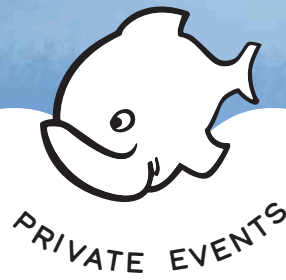


SEAMORE'S



PRIVATE EVENTS

UPPER EAST SIDE



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!



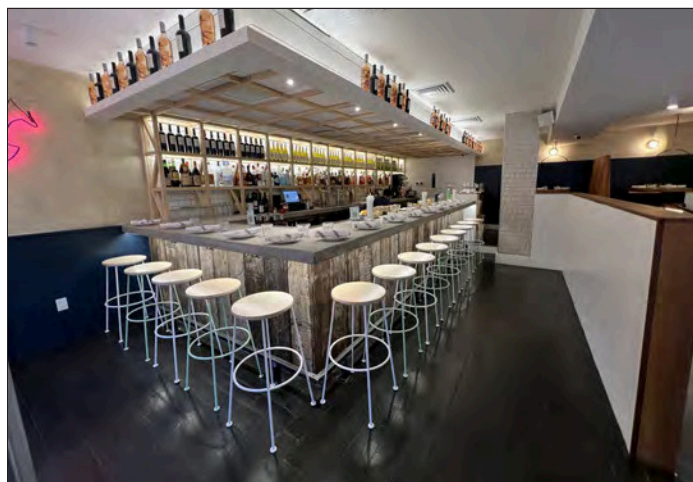


UPPER EAST SIDE

Featuring a variety of semi-private spaces that can accommodate groups of all sizes, our UES restaurant is well-suited for birthday parties for all ages, day-after wedding brunches, bridal showers, baby showers, engagement parties, rehearsal dinners, anniversary celebrations and any other monumental events in your life.



upper deck
26 seated | 30 COCKTAIL
(UP TO 50 WHEN COMBINED WITH RAW BAR AREA)



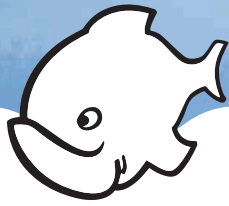
MAIN BAR
30 Cocktail | 22 seated



MAIN DINING ROOM
100 COCKTAIL | 70 SEATED








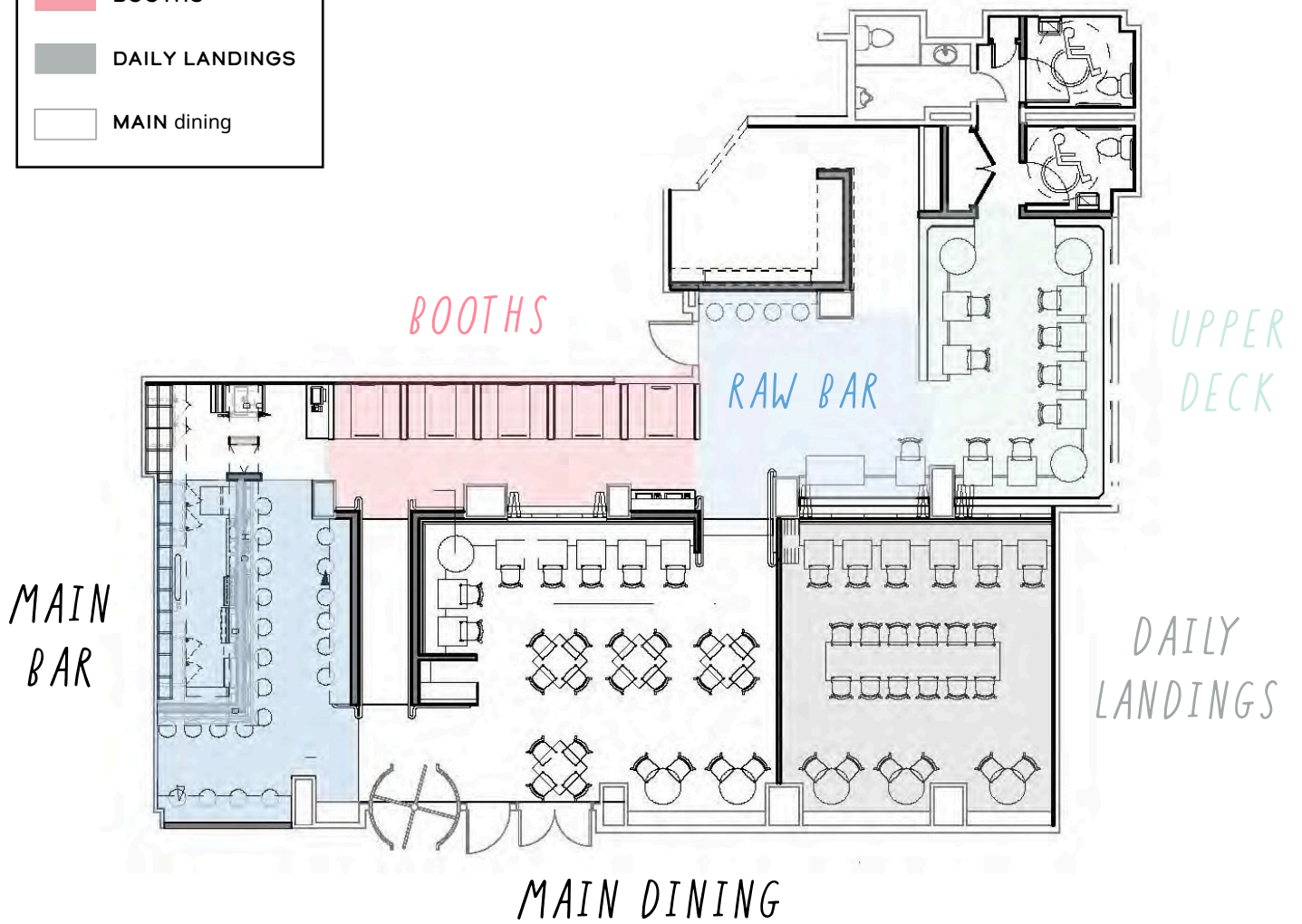
DAILY LANDINGS
30 COCKTAIL | 35 Seated

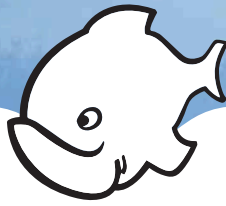


PRIVATE EVENTS

FLOOR PLAN

	UPPER DECK
	BAR SPACE
	BOOTHS
	DAILY LANDINGS
	MAIN dining





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

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

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

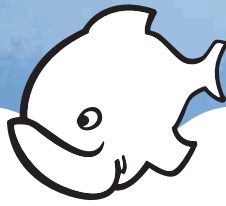
1 Hour - Selection of 4 | \$35 pp + \$25 for each additional hour

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

TRUFFLE ARANCINI BOMBS*	FIRECRACKER CAULIFLOWER (VN)
MAC & CHEESE BITES (V)*	CRAB IN LETTUCE CUP (GF)*
SHRIMP SKEWERS (GF)	CEVICHE TOSTADA (GF)
GRILLED CHICKEN SKEWERS (GF)*	BRUSCHETTA CROSTINI*
LAMB MEATBALLS*	FIG + BRIE CROSTINI*
BLACKENED FISH SLIDERS	MINI AVOCADO TOAST (V)*
FRIED FISH SLIDERS	DEILED EGGS (GF/V)
FRIED CHICKEN SLIDERS*	CHILLED OYSTERS (GF) (+5 PP/HR)
CHEESEBURGER SLIDERS	TUNA POKE ON CHIP (GF) (+5 PP/HR)
MINI SEARED FISH TACOS (GF)	CAVIAR & BLINI (+8 PP/HR)*
MINI SKIRT STEAK TACOS (GF)*	MINI TRUFFLE BIKINIS (+8 PP/HR)*
SPICY TUNA CRISPY RICE	MINI LOBSTER ROLLS (+9 PP/HR)
SMOKE SALMON TOASTS W/CREME FRAICHE*	HASHBROWN W/CAVIAR & CREME FRAICHE (+10 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.
MINI TRUFFLE BIKINIS (16)*	85.	OYSTERS ROCKEFELLER*	75.
LAMB MEATBALLS (20)*	80.	HASHBROWN W/CAVIAR + CREME FRAICHE*	120.
CRISPY BAJA FISH TACOS	90.	TUNA POKE + CHIPS (GF)	105.
SEARED BAJA FISH TACOS (GF)	90.	SPICY TUNA CRISPY RICE (15)	75.
SHRIMP TACOS (GF)	90.	CAPRESE FLATBREAD (V)*	90.
STEAK TACOS (GF)*	95.	CAULI PESTO FLATBREAD* (V)*	80.
BLACKENED FISH SLIDERS	85.	FIRECRACKER CAULIFLOWER	70.
BEER BATTERED FISH SLIDERS	90.	BACON-WRAPPED DATES W/ GOAT CHEESE (20)*	70.
FRIED CHICKEN SLIDERS*	80.	COCONUT SHRIMP	85.
CHEESEBURGER SLIDERS	90.	FRENCH FRIES	45.

DESSERT PLATTERS

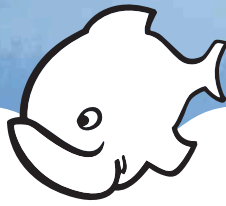
SERVES 10

SEAMORE'S FAMOUS CHURROS 75.

FRESH FRUIT* 95.

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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)

TUNA POKE (+\$8 PP)

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

(GF)

JONAH CRAB & BLACKENED SHRIMP DIP*

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

(GF)

COCONUT SHRIMP

sweet chili apricot sauce

FIRECRACKER CAULIFLOWER

cauliflower tempura, sweet chili aioli, sesame seeds

(V)

KALE + AVOCADO SALAD

walnuts, sweet potato, quinoa,
honey-apple vinaigrette

(GF) (V)

SHAVED BRUSSELS + FENNEL SALAD

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

(V)

SEAMORES SALAD

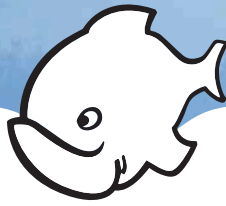
avocado, crunchy greens, mint, pear,
cucumber, cherry tomato, peanuts, s
oy balsamic vinaigrette

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

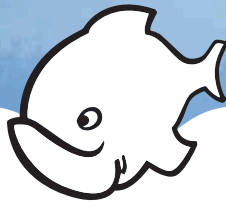
fontina + parm, creme fraiche, chive, whole
wheat toast, served with brunch salad

LOBSTER BENEDICT (+\$8 PP)

maine lobster, poached egg, hollandaise

DESSERT

Chef's Selection



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

TUNA POKE (GF) (+\$8 PP)
yellowfin tuna, ginger tamari, peanuts, avocado,
scallion, crispy shallots, corn tortilla chips

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

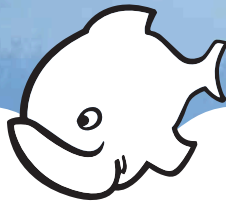
COCONUT SHRIMP
sweet chili apricot sauce

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

SPICY TUNA CRISPY RICE
pickled chili, scallions

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

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PRIVATE EVENTS

MAINS

SQUID INK PASTA

leeks, blistered tomato, chives,
breadcrumbs, shrimp beurre blanc

BAY SCALLOP RISOTTO (+\$8 PP)

spinach, butternut squash, parmesan

SEARED SESAME TUNA (+\$10 PP)

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

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-crust 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

FONTINA EGGS SCRAMBLE

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

THE BACON EGG & CHEESE

bacon, fontina cheese
choice of brunch salad or fries

LOBSTER BENEDICT (+\$8 PP)

maine lobster, poached egg, hollandaise

SEASONAL PANCAKES

seasonal fruit, maple syrup

DESSERT

Chef's Selection