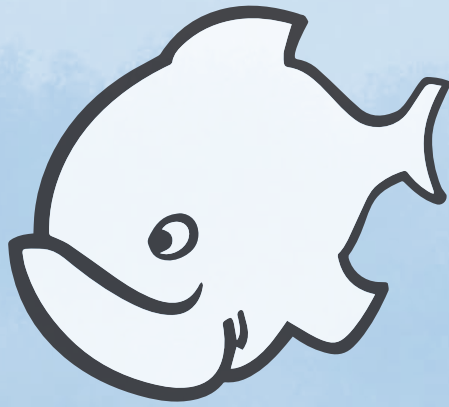


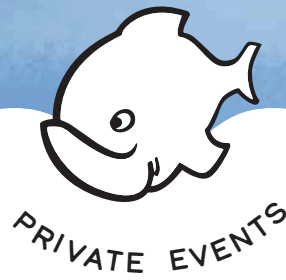


SEAMORE'S



PRIVATE EVENTS

DUMBO



# 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

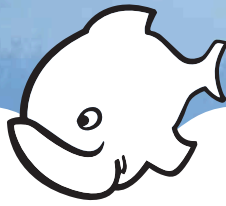
Providing a memorable guest experience is what we do best.

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

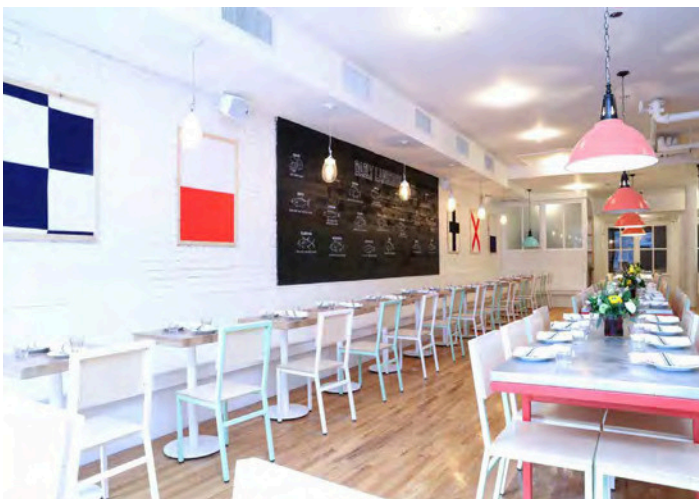
## DUMBO

Seamore's only Brooklyn location on the iconic, cobblestone-lined Water street in DUMBO is the perfect spot to plan your next event.

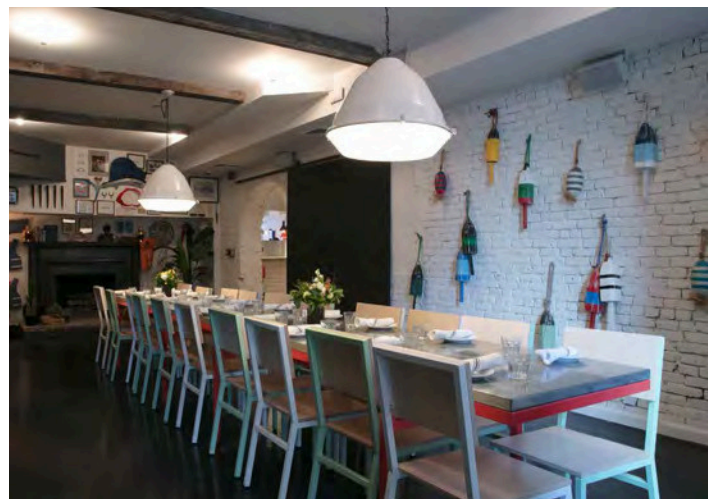
With chill vibes, friendly staff, and killer food we're happy to help you plan all of your special happenings in life.



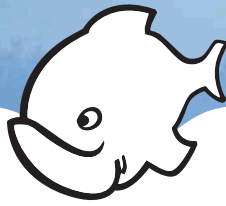
## THE HULL 85 Cocktail



## MAIN DINING ROOM 125 COCKTAIL | 85 SEATED








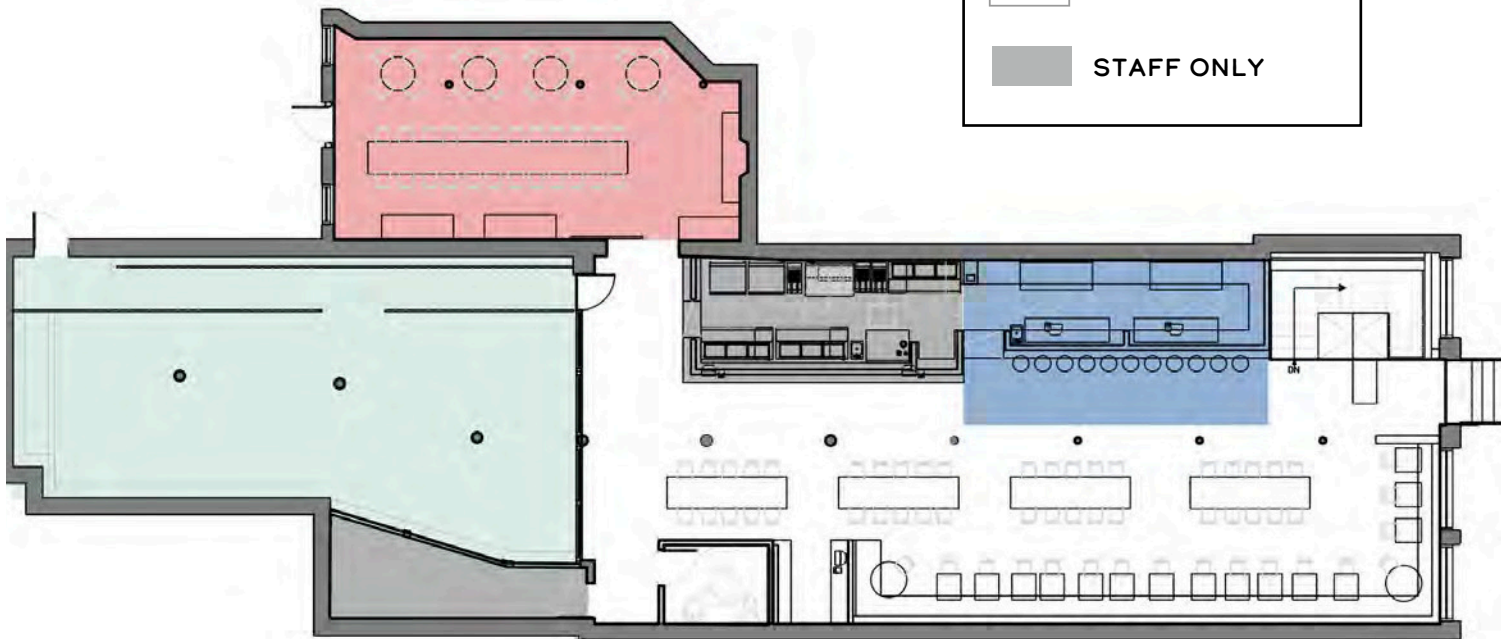
## PRIVATE DINING ROOM 60 COCKTAIL | 40 SEATED

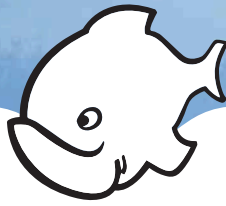


PRIVATE EVENTS

# DUMBO FLOOR PLAN

	BREW PUB
	BAR SPACE
	PRIVATE DINING
	MAIN AREA
	STAFF ONLY





PRIVATE EVENTS

## BEVERAGES PACKAGES

### Tier 1: Beer & Wine Open Bar

\$45 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

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

House Selection of Spirits, including:

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

1 mixer + 1 house liquor drinks

cocktails include house margaritas, old fashioned, negronis

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

\$65 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



## EVENT ENHANCEMENTS

Having an event in The Hull?  
We offer special enhancements so you don't have to look for one elsewhere.



### RESIDENT DJ \$200/HR

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When booking our resident DJ, please inform us your music genre preferences!

Available only for full buyouts

### PHOTOBOOTH \$300/FLAT

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Who doesn't love a little photobooth action? Capture moments with your friends at our photobooth and send it directly to your phone so you have a memento from the night

Available depending on event type



### KARAOKE \$200/HR

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With thousands of songs to choose from, take center stage and show off your karaoke skills to your guests.

Available only for full buyouts







## RECEPTION MENU

### PASSED HORS D'OEUVRES

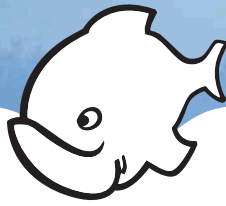
1 Hour - Selection of 4 | \$35 pp + \$25 for each additional hour

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

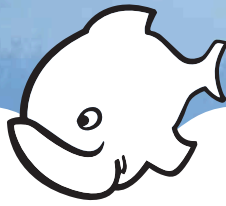
SEAMORE'S FAMOUS CHURROS 75.

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)

### 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)

### KALE + AVOCADO SALAD

walnuts, sweet potato, quinoa,  
honey-apple vinaigrette

(GF) (V)

### JONAH CRAB & BLACKENED SHRIMP DIP\*

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

(GF)

### SHAVED BRUSSELS + FENNEL SALAD

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

(V)

### COCONUT SHRIMP

sweet chili apricot sauce

### SEAMORES SALAD

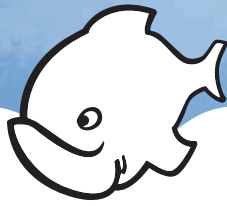
avocado, crunchy greens, mint, pear,  
cucumber, cherry tomato, peanuts, s  
oy balsamic vinaigrette

### SPICY TUNA CRISPY RICE

pickled chili, scallions

Items marked with \* needs 5-day advanced notice

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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

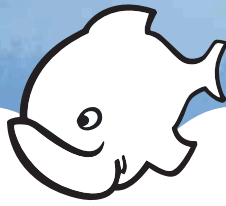
fontina + parm, creme fraiche, chive, whole  
wheat toast, served with brunch salad

### 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

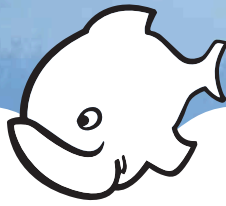
**COCONUT SHRIMP**  
sweet chili apricot sauce

**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





## PRIVATE CLASSES + EVENTS

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](mailto:rose@seamores.com) to inquire.



### MIXOLOGY CLASSES

20 PERSON MINIMUM

Sharpen your bartending skills alongside your friends and family to see who can whip up the tastiest cocktails!

Each class will teach you how to master three mixed drinks while you snack on light bites. We offer seven different class options with a variety of spirits, so you can quite literally - pick your poison.

### SEAMORE'S SIP & SHUCK

20 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.

