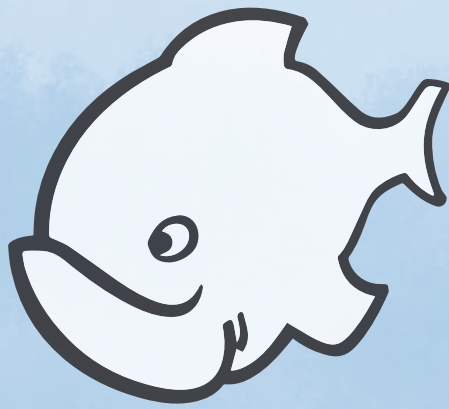


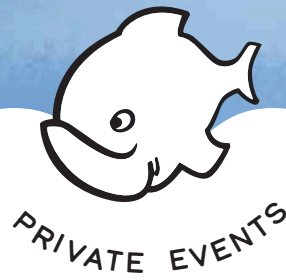


SEAMORE'S



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.

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!

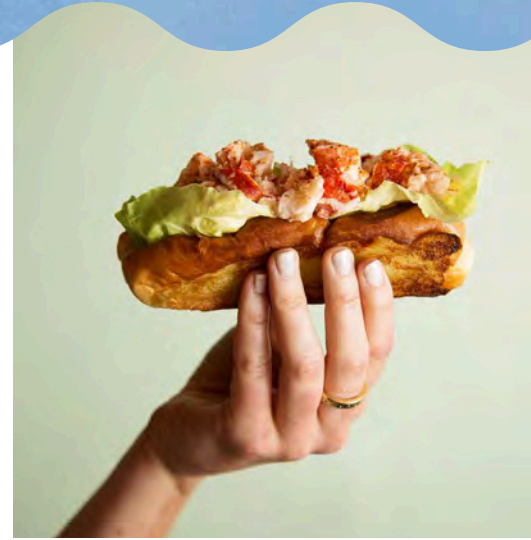
With sustainably sourced seaside favorites, healthy plates and classic fish tacos, you can feel good about your fish.

# 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!





## 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

70 SEATED | 120 COCKTAIL



### DAILY LANDINGS

24 SEATED | 50 COCKTAIL



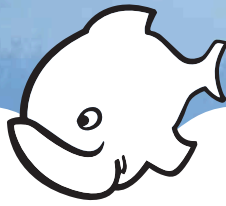
### MAIN BAR

100 COCKTAIL



### PRIVATE DINING ROOM

40 SEATED | 50 COCKTAIL



PRIVATE EVENTS

## BROOKFIELD PLACE



**COCKTAIL CORNER**  
40 COCKTAIL



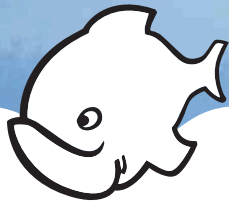
**MAIN DINING ROOMS**  
40 SEATED | 45 COCKTAIL



**MOBY BAR**  
45 SEATED | 65 COCKTAIL



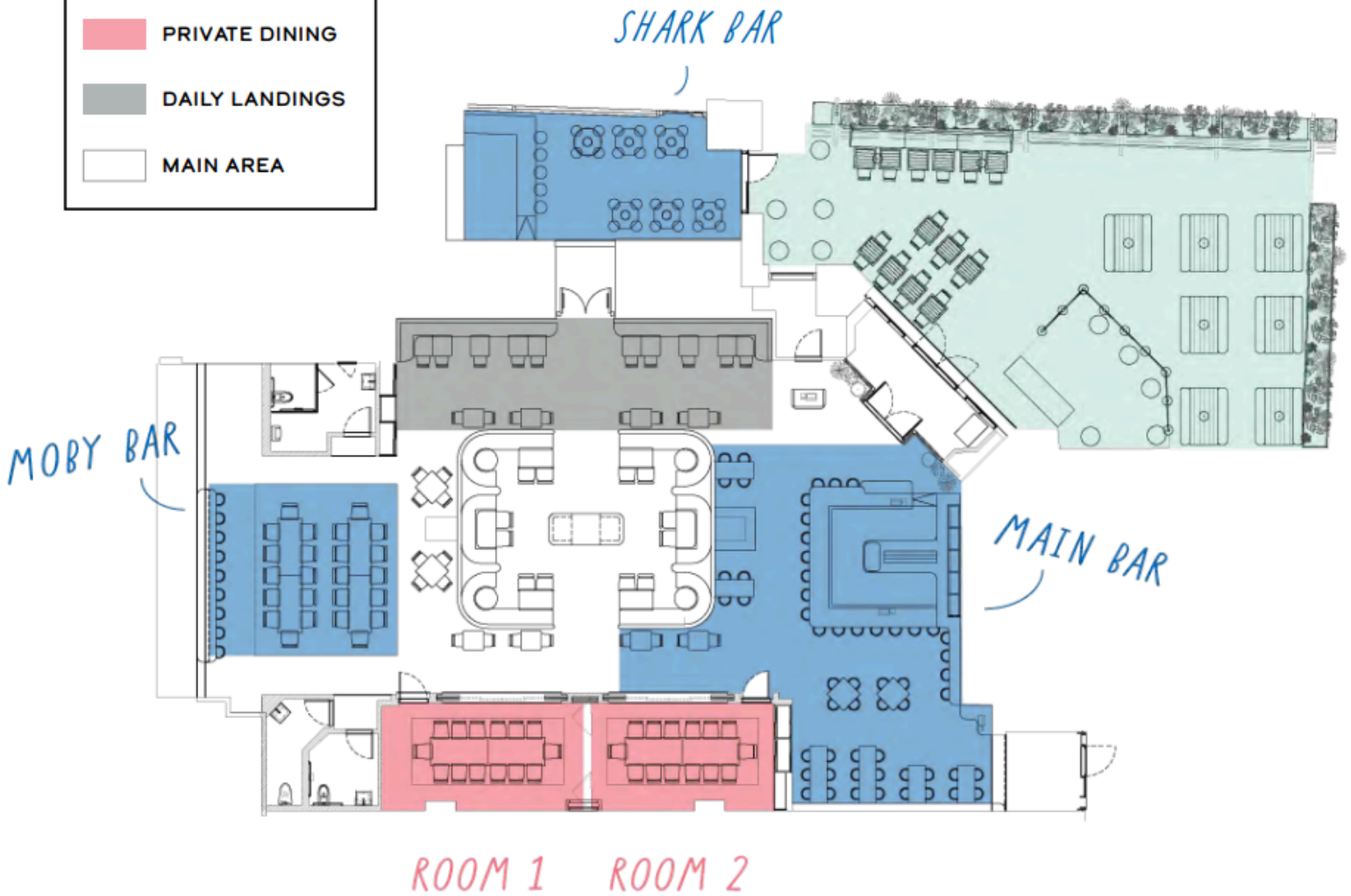
**SHARK BAR**  
15 SEATED | 40 COCKTAIL

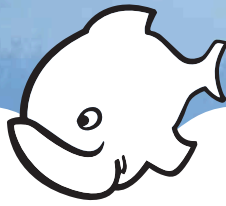


PRIVATE EVENTS

# FLOOR PLAN

	PATIO
	BAR SPACE
	PRIVATE DINING
	DAILY LANDINGS
	MAIN AREA





PRIVATE EVENTS

## 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)

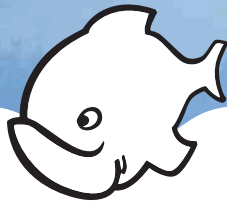
Seamore's selection of draft and canned beers

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



PRIVATE EVENTS

## RECEPTION MENU

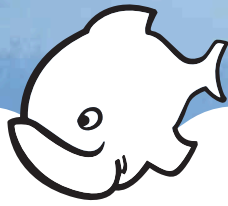
### PASSED HORS D'OEUVRES

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

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

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)
GINGER SALMON CRISPY RICE	MINI LOBSTER ROLLS (+9 PP/HR)
SPICY TUNA CRISPY RICE	HASHBROWN W/CAVIAR & CREME FRAICHE (+10 PP/HR)
SMOKE SALMON TOASTS W/CREME FRAICHE	

\*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 & 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*	90.	SALMON CRISPY RICE (15) *	75.
SHRIMP TACOS (CORN TTLA)*	90.	SPICY TUNA CRISPY RICE (15)*	75.
STEAK TACOS (CORN TTLA)*	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.	COCONUT SHRIMP	85.
		FRENCH FRIES	45.

---

## DESSERT PLATTERS

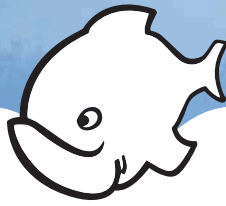
SERVES 10

SEAMORE'S FAMOUS CHURROS 75.

FRESH FRUIT\* 95.

\*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 & 8.875% NY State Sales Tax.  
Consuming raw or under-cooked 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

## 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 (GF) (V)

tomato, onion, cilantro

### FIRECRACKER CAULIFLOWER (V)

cauliflower tempura, sweet chili aioli, sesame seeds

### TUNA POKE (GF) (+\$6 PP)

yellowfin tuna, ponzu, peanuts, avocado,  
scallion, crispy shallots

### 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

### GINGER SALMON CRISPY RICE

white soy, pickled garlic, sesame

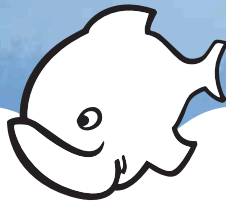
### SEAMORES SALAD (GF) (V)

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

### SPICY TUNA CRISPY RICE

pickled chili, scallions

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

## 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

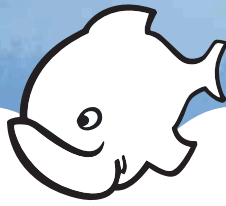
fontina + parm, creme fraiche, chive, whole  
wheat toast, served with brunch salad

### LOBSTER BENEDICT (+\$8 PP)

maine lobster, poached egg, hollandaise

## DESSERT

Chef's Selection



PRIVATE EVENTS

## LUNCH + DINNER PACKAGES

**\$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 (GF) (V)

tomato, onion, cilantro

### TUNA POKE (GF) (+\$8 PP)

yellowfin tuna, ponzu, peanuts, avocado, scallion, crispy shallots

### COCONUT SHRIMP

sweet chili apricot sauce

### GINGER SALMON CRISPY RICE

white soy, pickled garlic, sesame

### SPICY TUNA CRISPY RICE

pickled chili, scallions

### KALE + AVOCADO SALAD (GF) (V)

walnuts, sweet potato, quinoa, honey-apple vinaigrette

### SHAVED BRUSSELS + FENNEL SALAD (GF) (V)

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

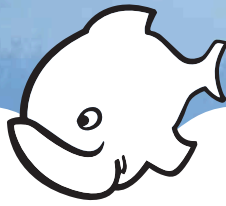
### SEAMORES SALAD (GF) (V)

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

### FIRECRACKER CAULIFLOWER (V)

cauliflower tempura, sweet chili aioli, sesame seeds

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

## 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 BURGER

cheese, lettuce, onion, pickles,  
special sauce

### 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

## 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