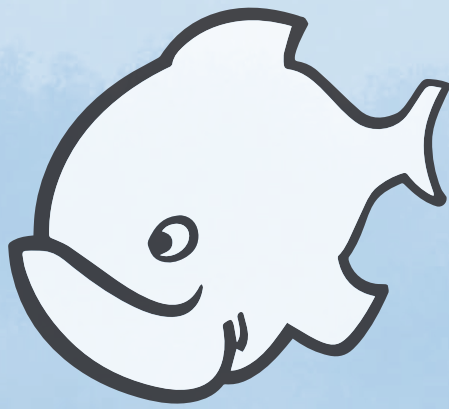




SEAMORE'S



PRIVATE EVENTS

BROOKFIELD PLACE



# OUR STORY

*BORN TO SATISFY. BUILT TO SUSTAIN*

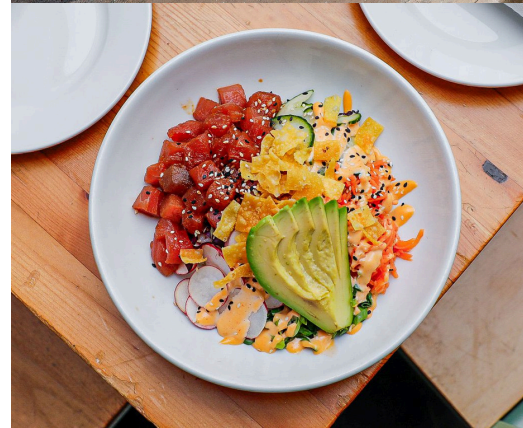
Born from a love of New York fishing and the taste of fresh catch, Seamore's brings Montauk to your sidewalk. With sustainably sourced seaside favorites, healthy plates and classic fish tacos, you can feel good about your fish.

# 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!







# 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

**60 SEATED | 100 COCKTAIL**



## DAILY LANDINGS

## 20 COCKTAIL



## FULL MAIN BAR

## 100 COCKTAIL



## PRIVATE DINING ROOM

**34 SEATED | 50 COCKTAIL**





## BROOKFIELD PLACE



**COCKTAIL CORNER**  
40 COCKTAIL



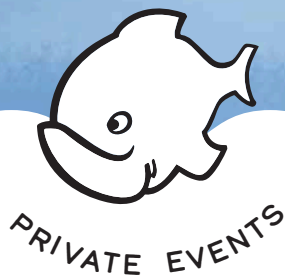
**MAIN DINING ROOMS**  
40 SEATED | 40 COCKTAIL



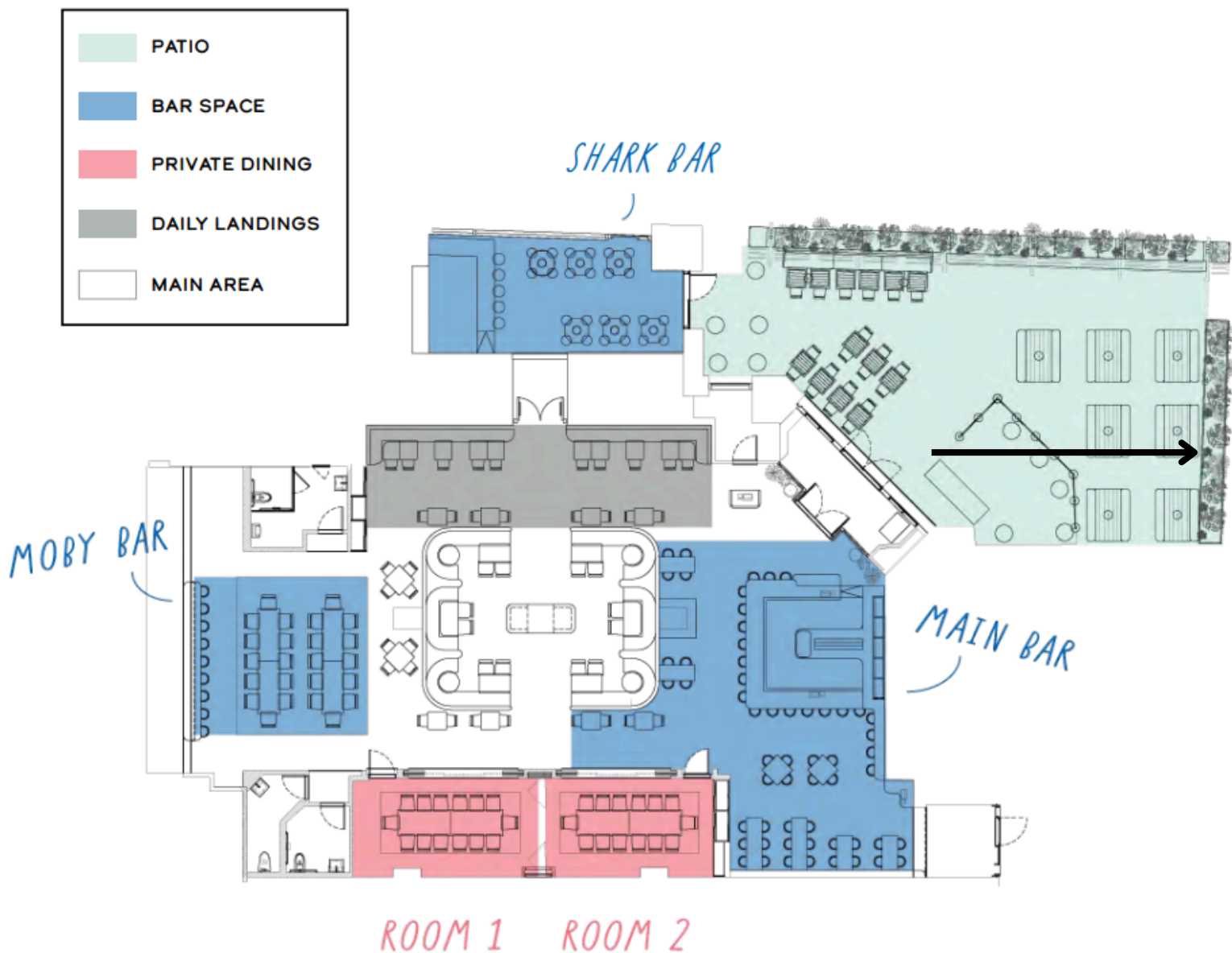
**MOBY BAR**  
24 SEATED | 50 COCKTAIL



**SHARK BAR**  
15 SEATED | 30 COCKTAIL



# FLOOR PLAN





## 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.

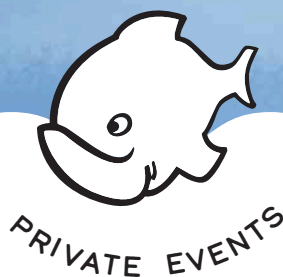
Guest selection of four wines from the Seamore's Wine List (up to \$68)

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



## 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\*

MAC & CHEESE BITES (V)\*

SHRIMP SKEWERS (GF)

GRILLED CHICKEN SKEWERS (GF)\*

LAMB MEATBALLS\*

BLACKENED FISH SLIDERS

FRIED FISH SLIDERS

FRIED CHICKEN SLIDERS\*

CHEESEBURGER SLIDERS

MINI SEARED FISH TACOS (GF)

MINI SKIRT STEAK TACOS (GF)\*

SPICY TUNA CRISPY RICE

SMOKE SALMON TOASTS  
W/CREME FRAICHE\*

FIRECRACKER CAULIFLOWER (VN)

CRAB IN LETTUCE CUP (GF)\*

CEVICHE TOSTADA (GF)

BRUSCHETTA CROSTINI\*

FIG + BRIE CROSTINI\*

MINI AVOCADO TOAST (V)\*

DEVEILED EGGS (GF/V)

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

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

CAVIAR & BLINI (+8 PP/HR)\*

MINI TRUFFLE BIKINIS (+8 PP/HR)\*

MINI LOBSTER ROLLS (+9 PP/HR)

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.





## 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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## 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

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

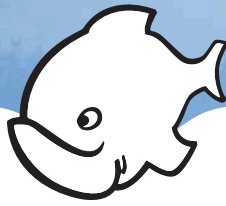
avocado, crunchy greens, mint, pear,  
cucumber, cherry tomato, peanuts, s  
oy balsamic vinaigrette

### 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



## 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

**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

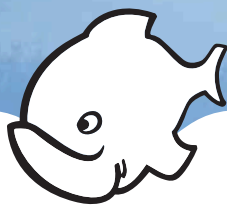
**COCONUT SHRIMP**  
sweet chili apricot sauce

**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





PRIVATE EVENTS

## MAINS

### SQUID INK PASTA

blackened shrimp, 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-crusted 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

### 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)

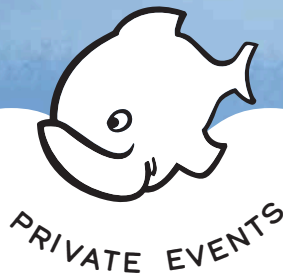
maine lobster, poached egg, hollandaise

### SEASONAL PANCAKES

seasonal fruit, maple syrup

## DESSERT

Chef's Selection



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

### SEAMORE'S SIP & SHUCK

20 PERSON MINIMUM

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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.

