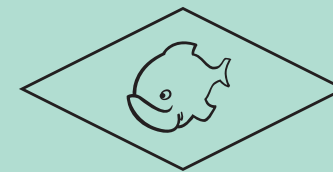


SEAMORE'S



RESTAURANT

FOR THE CREW

(PLATES TO SHARE)

- AVOCADO FRITTERS** 12.
corn flakes, citrus aioli
- LOBSTER MAC AND CHEESE** 16.
three cheese, maine lobster
- GUACAMOLE** 10.
tomato, onion, cilantro
- TUNA POKE** 17.
ponzu, peanut, avocado
- CRISPY SQUID** 13.
citrus aioli
- CURRY MUSSELS** 15.
coconut milk, charred bread

TOASTS

(SERVED WITH GREENS OR SWEET POTATO HOME FRIES)

- AVOCADO TOAST** 15.
cherry tomato, poached egg, spicy agave mayo
- L.B.L.T.** 20.
lobster, pork belly, heirloom tomato, avocado, creme fraiche

BIG FISH TACOS

(TWO TACOS SERVED ON CORN TORTILLAS)

- CRISPY FISH** 15.
kale, guacamole, chipotle aioli
- SEARED FISH** 15.
molé, pickled onions, avocado, jalapeño aioli
- BLACKENED SHRIMP** 16.
guacamole, queso fresco, pico de gallo, chipotle aioli

MAKE IT A BURRITO +4.
BROWN RICE + BEANS, SERVED WITH
GREENS OR SWEET POTATO HOME FRIES

BRUNCH

(SERVED WITH GREENS OR SWEET POTATO HOME FRIES)

- BEER BATTERED FISH SANDWICH** 18.
market fish, pickled veggies, tartar sauce
- BIG CHEESE BURGER** 18.
double patty, cheddar, bacon, pickles, special sauce
- LOBSTER ROLL** 28.
maine style lobster salad, coleslaw & cottage fries
- FRIED AVOCADO BENEDICT** 22.
poached egg, seared scallop + shrimp, harissa
- SMOKED BLUE FISH BENEDICT** 18.
english muffin, guacamole, poached egg, hollandaise

SALADS & SOUP

- KALE + AVOCADO SALAD** 15.
walnuts, sweet potato, quinoa, honey-apple vinaigrette

ADD FISH FROM THE BOARD +8.

- LOB COBB** 26.
lobster, pork belly, mixed greens, heirloom tomato, avocado, egg, bleu cheese, green goddess dressing
- SUMMER GAZPACHO** 13.
chilled lobster, strawberry, tomato

ADD TO ANYTHING:

BACON +3.
AVOCADO +3.
FRIED EGG +3.

SIDES

- SUMMER SQUASH** 8.
- CORN, TOMATO AND CUCUMBER** 8.
- MAC + CHEESE** 8.
- MINI KALE + AVOCADO SALAD** 8.
- SWEET POTATO HOME FRIES** 6.
- BACON** 6.

BRUNCH COCKTAILS

- BLOODY MARY** 12.
- MIMOSA** 12.
- WATERMELON BELLINI** 12.

ASK YOUR SERVER ABOUT OUR
DAILY DESSERTS!

WE AT SEAMORE'S PRIDE OURSELVES ON OFFERING OUR GUESTS AN AWESOME TIME THROUGH GREAT VIBES AND TASTY, FRESH SEAFOOD, BUT AT OUR CORE IS SUSTAINABILITY.

IF THINGS DON'T CHANGE, EXPERTS SAY THE OCEANS COULD BE DEPLETED BY 2048 AND THAT DOESN'T SIT RIGHT WITH US.

SEAMORE'S IS 100% WILD, LOCAL AND SUSTAINABLE? WE ARE SO SUSTAINABLE, IN FACT, THAT WE ARE A RECENT RECIPIENT OF THE JAMES BEARD FOUNDATION'S SMART CATCH EMBLEM FOR THE WORK WE'VE DONE TO HELP PROTECT THE OCEAN. THIS MAKES US A RECOGNIZED LEADER IN SUSTAINABILITY, WE COULDN'T BE MORE PROUD OF THIS.

WE ARE PROUD TO SOURCE LESS POPULAR (BUT STILL DELICIOUS FISH) FROM FISHERMAN (AND WOMEN) AS CLOSE TO HOME AS POSSIBLE, AS WE HOPE TO KEEP OUR OCEAN STRONG FOR FUTURE GENERATIONS.