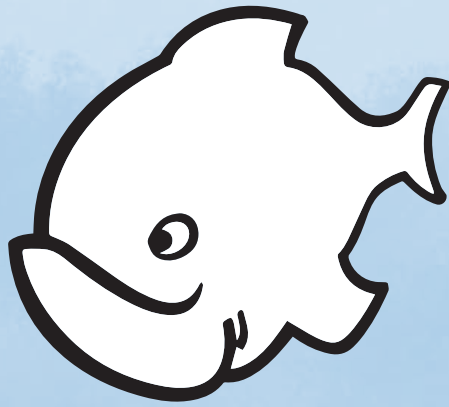


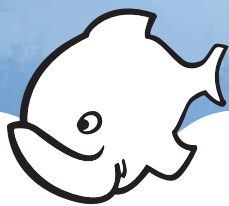


SEAMORE'S



PRIVATE EVENTS

ARLINGTON



PRIVATE EVENTS

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!





ARLINGTON

Seamore's is excited to open in Arlington, VA this Fall, bringing our passion for sustainable seafood to the Chesapeake region. Restaurateurs, Jay Wainwright and Topher Bertone-Ledford have paired with local chef, Laurence Cohen, to curate a menu that reflects local flavors and supports the local fisheries. We hope to be your neighborhood restaurant offering refreshing craft cocktails, fresh oysters on the half shell, and our signature Reel Deal. Seamore's will always offer you the freshest seafood you can feel good about, at a great price.



OUTSIDE PATIO

24 SEATED | 30 COCKTAIL



THE BOW

35 COCKTAIL



THE FULL SHIP

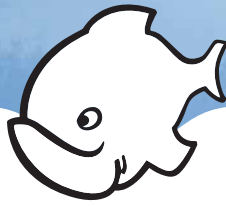
75 SEATED | 95 COCKTAIL



THE STERN

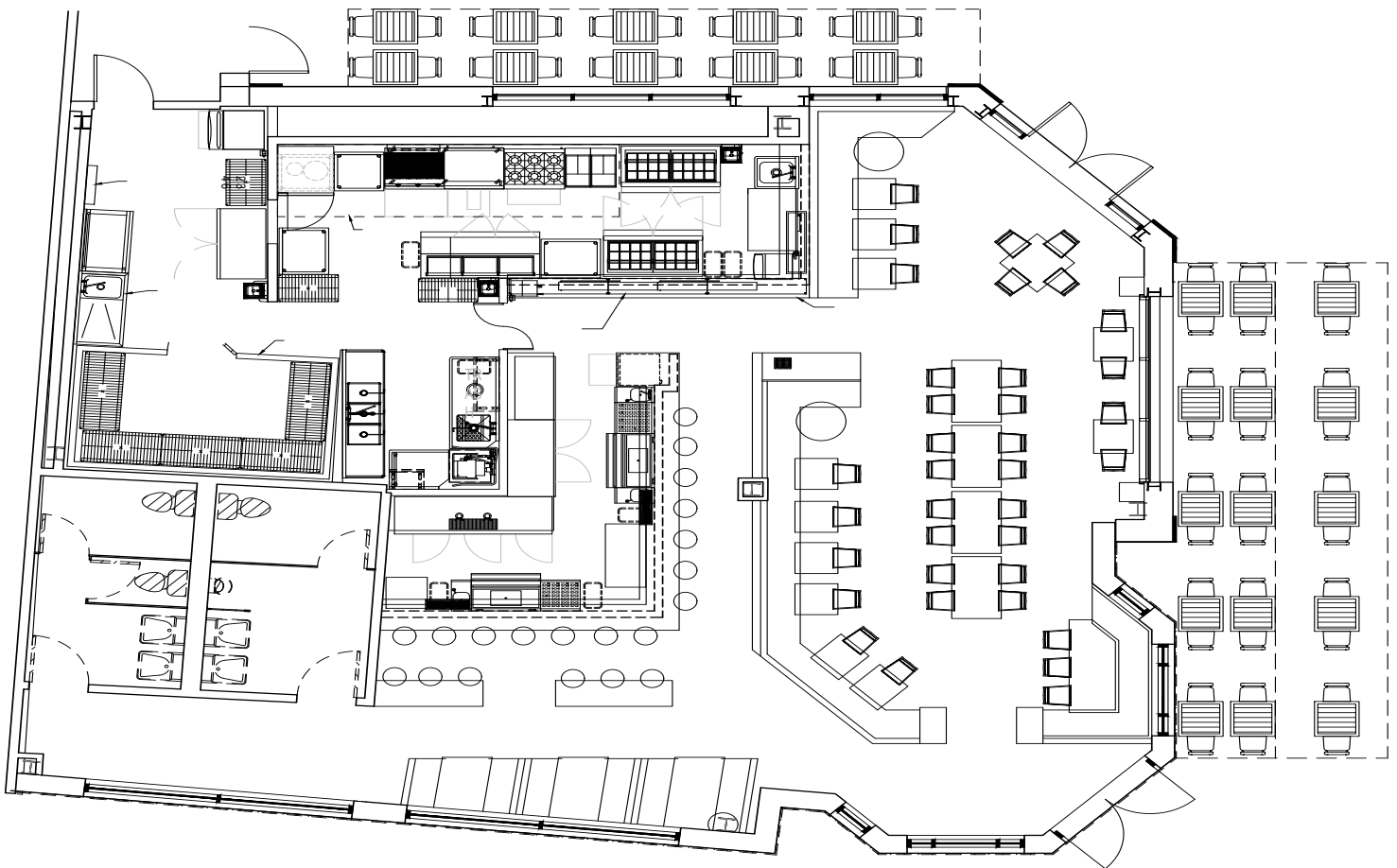
20 COCKTAIL | 20 SEATED

INDOOR BUYOUT - 75 SEATED | 95 COCKTAIL
INDOOR/OUTDOOR BUYOUT - 110 SEATED | 150 COCKTAIL



PRIVATE EVENTS

ARLINGTON FLOOR PLAN





BEVERAGES PACKAGES

Tier 1: Beer & Wine Open Bar

\$35 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

\$45 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

\$55 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 Illegal Joven Mezcal Woodford Reserve Jack Daniels
Jameson Dewars Johnny Walker Black Macallan 12
and all cordials, digestifs & modifiers

Selection of Two Seamore's Specialty Cocktails

Selection of four wines from the Seamore's Wine List (up to \$60)

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 | \$30 pp + \$20 for each additional hour

1 Hour - Selection of 6 | \$40 pp + \$30 for each additional hour

FIRECRACKER CAULIFLOWER (VN)

CHILLED MUSSELS

SHRIMP SKEWERS (GF)

GRILLED CHICKEN SKEWERS (GF)

MAC & CHEESE BITES (V)

BLACKENED FISH SLIDERS

SHRIMP BANH MI SLIDERS

SRIRACHA SALMON SLIDERS

FRIED CHICKEN SLIDERS

CHEESEBURGER SLIDERS

MINI SEARED FISH TACOS (GF)

MINI SKIRT STEAK TACOS (GF)

GINGER SALMON CRISPY RICE

SPICY TUNA CRISPY RICE

FALAFEL (VN)

SALMON TOASTS W/ CREME FRAICHE

CRUDITE W/ VEGAN RANCH (GF/VN)

CEVICHE TOSTADA (GF)

MINI AVOCADO TOAST (V)

DEVILED EGGS (GF/V)

OLIVE PALMIERS (V)

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

MINI LOBSTER ROLLS (+8 PP/HR)

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

* Denotes Gluten Free. Additional gluten free options available upon request & may incur extra charges. Selling price is subject to 18% service charge. 10% Administrative fee & 7% VA 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

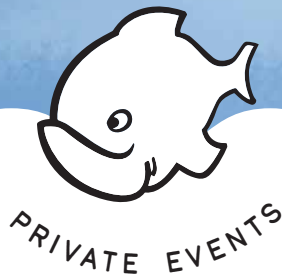
GUACAMOLE + CHIPS (GF/V)	60.	MINI LOBSTER ROLLS	160
CRISPY BAJA FISH TACOS	70.	TUNA POKE + CHIPS (GF)	95.
GRILLED SHRIMP TACOS	75.	EAST COAST OYSTERS 24 (GF)	70.
STEAK TACOS	80.	CHEESE + CHARCUTERIE (GF)	130.
CHICKEN TACOS	70.	FALAFEL SLIDERS (VN)	60.
BLACKENED FISH SLIDERS	70.	CRUDITE W/ VEGAN RANCH (VN)	110.
FRIED CHICKEN SLIDERS	70.	FIRECRACKER CAULIFLOWER (VG)	60.
CHEESEBURGER SLIDERS	80.	MEDITERRANEAN FLATBREAD (VG)	60.
SHRIMP BANH MI SLIDERS	75.	TOMATO-BASIL FLATBREAD (VG)	60.
BUFFALO SHRIMP	75.	GOAT CHEESE, ONION, BACON FB	70.

DESSERT PLATTERS

SERVES 10

SEAMORE'S FAMOUS CHURROS	70.
SELECTION OF ASSORTED SWEETS	70.
FRESH FRUIT*	85.

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LUNCH + DINNER PACKAGES

\$45 pp | Family-Style Lunch **\$60 pp | Family-Style Dinner**

Select three appetizers and three entrées to be shared.

Chef's selection of Dessert

\$55 pp | Combination Lunch **\$70 pp | Combination Dinner**

Select three appetizers to be shared and three entrées to be offered as a choice. Chef's selection of Dessert

\$65 pp | Plated Lunch **\$80 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

BUFFALO SHRIMP

crispy shrimp, herb ranch dressing

CEVICHE TOSTADA

GUACAMOLE + CHIPS (V)

tomato, onion, cilantro

GINGER SALMON CRISPY RICE

white soy, pickled garlic, sesame

SPICY TUNA CRISPY RICE

pickled chili, scallions

KALE + AVOCADO SALAD (V)

walnuts, sweet potato, quinoa, honey-apple vinaigrette

SEAMORES SALAD

avocado, crunchy greens, mint, pear, cucumber,
cherry tomato, crumbled peanuts, anchovy-porcini
vinaigrette

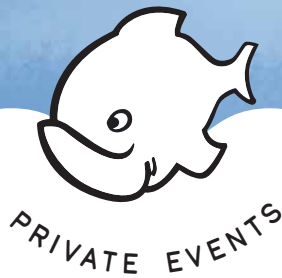
FIRECRACKER CAULIFLOWER

cauliflower tempura, sweet chili aioli, sesame seeds

SEAWEED + ARTICHOKE DIP

sugar kelp, artichoke hearts, spinach, cheese blend,
pita chips

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MAINS

BAJA FISH TACOS

choice of crispy or seared
avocado, cabbage, chipotle mayo, cilantro

THE REEL DEAL

choice of daily landing or blackened shrimp
cauliflower mash, delicata squash with maple &
walnuts, roasted green asparagus & baby carrots
with fine herbs

GRILLED SHRIMP TACOS

roasted tomatillo salsa verde, cabbage slaw

FISH + CHIPS

tartar sauce, pickled veggies, fries

SUNDRIED TOMATO PASTA (GF)

GF fusilli, mushrooms, spinach, red onions, grape
tomatoes, sun-dried tomato puree

add chicken (+4 PP) add shrimp (+6 PP)

SEAMORE'S BURGER / SLIDERS

cheese, bacon, lettuce, tomato, onion,
pickles & special sauce

CHICKEN BLT TACOS

bacon, bibb lettuce, cheddar, pico de gallo,
avocado, ranch, corn tortilla

LOBSTER MAC + CHEESE (+ \$8 PP)

Maine lobster, rigatoni, three cheese,
breadcrumbs

LOBSTER ROLL (+ \$12 PP)

mayo, celery, french fries

CHICKEN MILANESE

arugula, cannellini beans, roasted red
pepper, grana padano, lemon vinaigrette

WEEKEND BRUNCH

(OPTIONS IN ADDITION TO MAINS)

AVOCADO TOAST

poached egg, ale bread, cherry tomatoes, spicy
agave mayo

EGGS SCRAMBLE

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

CANADIAN BACON BENEDICT

poached eggs, hollandaise, english muffin,
served with brunch salad or hashbrown

BUTTERMILK PANCAKES

seasonal fruit, maple syrup

SMOKED SALMON BENEDICT (+ \$6 PP)

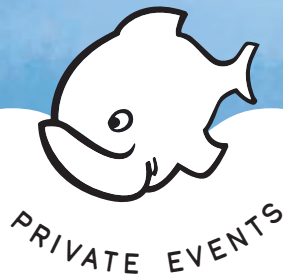
poached eggs, hollandaise, english muffin,
served with brunch salad or hashbrown

LOBSTER BENEDICT (+ \$8 PP)

poached eggs, hollandaise, english muffin,
served with brunch salad or hashbrown

DESSERT

Chef's Selection



PRIVATE CLASSES + EVENTS

MAKE YOUR NEXT EVENT AN EXPERIENCE.

(ONLY AVAILABLE DURING WARM-WEATHER MONTHS ON THE PATIO)

Book a special Seamore's Experience for your next get together, reunion, corporate party or annual celebrations. Email info@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.

