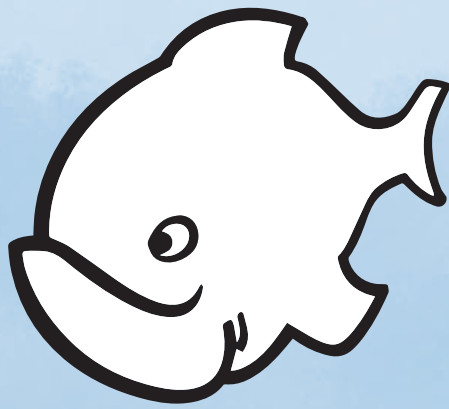


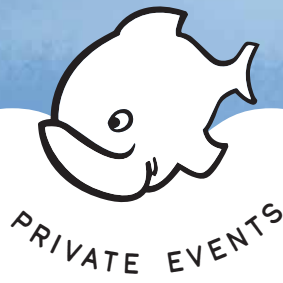


SEAMORE'S



PRIVATE EVENTS

DARIEN



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.

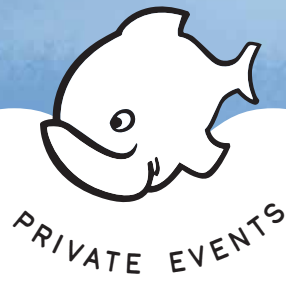
GOOD VIBES ONLY

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!

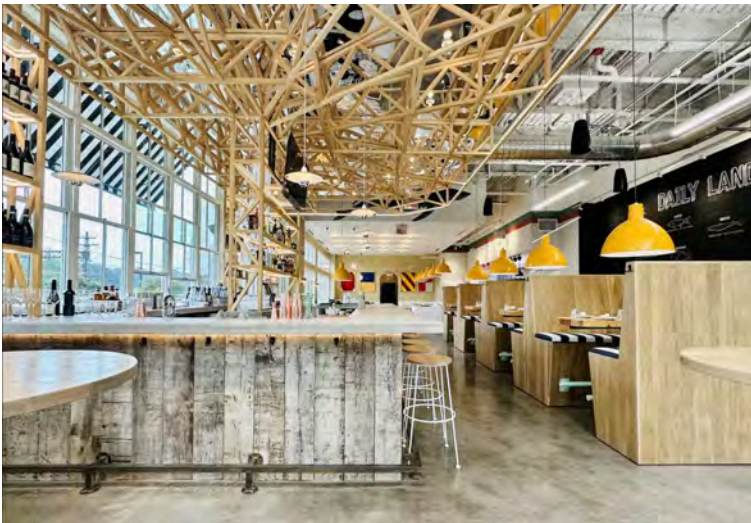




DARIEN

Seamore's is excited to be open in Darien, CT this summer, bringing our passion for sustainable seafood to the Connecticut region - our second expansion outside of NYC. Restaurateur Jay Wainwright has joined forces with General Manager Francisco Barboza and local chef, Shannon Sturz, to curate a menu that reflects local flavors and supports the local fisheries. In addition to lunch, brunch and dinner services, we are also available for semi-private and private bookings.

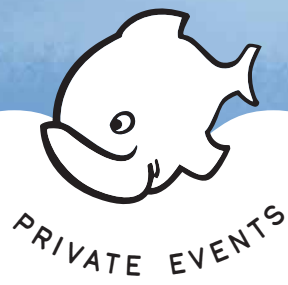
Check out our spaces below!



MAIN BAR + BOOTHS
40 SEATED | 50 COCKTAIL



MAIN DINING ROOM
75 COCKTAIL | 70 SEATED



DAILY LANDINGS
20 SEATED | 25 COCKTAIL



OUTSIDE TERRACE
50 COCKTAIL | 40 SEATED

FULL INDOOR BUYOUT
150 COCKTAIL | 120 SEATED



BEVERAGES PACKAGES

TIER 1: BEER, WINE & SOFT DRINK OPEN BAR

\$40 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 2 Seamore's Specialty Cocktails

Selection of 4 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

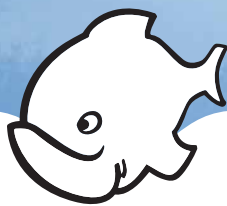
PASSED HORS D'OEUVRES

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

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

FIRECRACKER CAULIFLOWER (VN)	GRILLED VEGGIE CROSTINI (VN)
CHILLED MUSSELS (GF)	SALMON TOASTS W/ CREME FRAICHE
STEAK CROSTINI	CRUDITE W/ DIPPING SAUCE (GF/VN)
CRAB IN LETTUCE CUP (GF)	CEVICHE TOSTADA (GF)
SHRIMP SKEWERS (GF)	ENDIVE & APPLE CHUTNEY (GF / VN)
GRILLED CHICKEN SKEWERS (GF)	MINI AVOCADO TOAST (VN)
MAC & CHEESE BITES (V)	DEVILED EGGS (GF/V)
BLACKENED FISH SLIDERS	SUMMER ROLL (VN)
BEER BATTERED FISH SLIDERS	TUNA POKE ON CHIP (GF) (+5 PP/HR)
FRIED CHICKEN SLIDERS	CAVIAR & BLINI (+8 PP/HR)
CHEESEBURGER SLIDERS	MINI LOBSTER ROLLS (+8 PP/HR)
MINI SEARED FISH TACOS (GF)	CHILLED OYSTERS (GF) (+5 PP/HR)
SPICY SALMON CRISPY RICE	

* 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 & CT 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

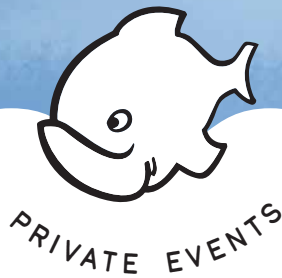
GUACAMOLE + CHIPS (GF/VN)	70.	MINI LOBSTER ROLLS	170.
CRISPY BAJA FISH TACOS	90.	TUNA POKE + CHIPS (GF)	105.
SHRIMP TACOS (FLOUR TTLA)*	90.	STEAK CROSTINI	90.
TOFU LETTUCE WRAP (GF/VN)	70.	GRILLED VEGGIE CROSTINI (V)	80.
CHICKEN TACOS (FLOUR TTLA)*	90.	JUMBO SHRIMP COCKTAIL (24)(GF)	90.
BLACKENED FISH SLIDERS	85.	EAST COAST OYSTERS (24)(GF)	80.
BEER BATTERED FISH SLIDERS	90.	CHEESE + CHARCUTERIE (GF)	140.
FRIED CHICKEN SLIDERS	80.	CRUDITE W/ DIPPING SAUCE (VN)	120.
CHEESEBURGER SLIDERS	90.	FIRECRACKER CAULIFLOWER (VN)	70.
BUFFALO SHRIMP	85.	SPICY SALMON CRISPY RICE (15) *	75.
FRENCH FRIES	45.	CRISPY CALAMARI	75.
SWEET POTATO FRIES	50.		

DESSERT PLATTERS

SERVES 10

SEAMORE'S FAMOUS CHURROS	75.
SELECTION OF ASSORTED SWEETS	75.
FRESH FRUIT*	95.

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LUNCH/BRUNCH + DINNER PACKAGES

\$55 pp | Family-Style Lunch/Brunch **\$70 pp | Family-Style Dinner**

Select three appetizers and three entrees to be shared.

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

\$60 pp | Combination Lunch/Brunch **\$75 pp | Combination Dinner**

Select three appetizers to be shared family-style 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

GUACAMOLE + CHIPS (V)

tomato, onion, cilantro

SPICY SALMON CRISPY RICE

soy+honey glaze, micro cilantro, sesame

CRISPY CALAMARI

pickled chili, scallions

KALE + AVOCADO SALAD (V)

walnuts, sweet potato, quinoa, honey-apple vinaigrette

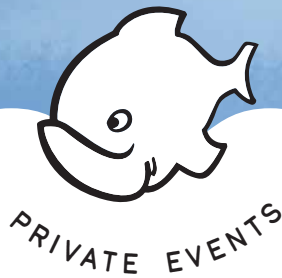
SEAMORES SALAD

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

FIRECRACKER CAULIFLOWER

cauliflower tempura, sweet chili aioli, sesame seeds

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MAINS

BAJA FISH TACOS

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

THE REEL DEAL

choice of daily landing or blackened shrimp
seasonal sides

GRILLED SHRIMP TACOS

roasted tomatillo salsa verde, cabbage slaw, corn
tortilla

FISH + CHIPS

tartar sauce, pickled veggies, fries

FUSILI & VEGETABLE NAGE (GF)

tarragon & tomato, buttered leeks, arugula,
parmesan

add chicken (+5 PP) • add shrimp (+8 PP)

SEAMORE'S BURGER / SLIDERS

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

BLACKENED CATFISH SANDWICH / SLIDERS

pickled veggies, tartar 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

MAINE LOBSTER ROLL (+ \$12 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

BREAKFAST TACOS

scrambled eggs, cheddar, seasonal vegetables,,
lime crema, corn tortilla

FONTINA EGGS SCRAMBLE

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

YOGURT PARFAIT

greek yogurt, fresh berries, mint

SEASONAL PANCAKES

seasonal fruit, maple syrup

LOBSTER BENEDICT (+ \$8 PP)

Maine lobster, poached egg, hollandaise

DESSERT

Chef's Selection