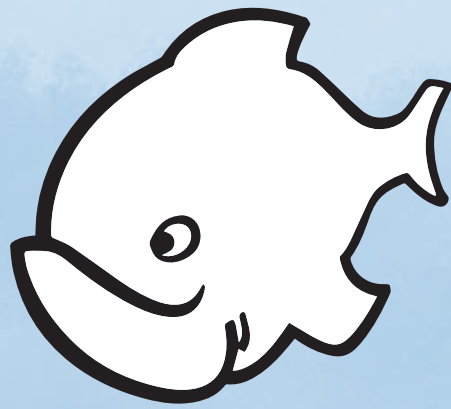
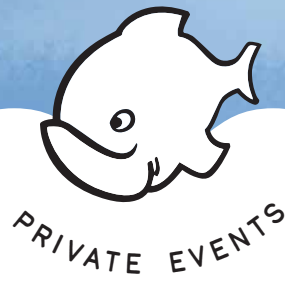


SEAMORE'S



PRIVATE EVENTS

DUMBO
UPPER EAST SIDE



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.

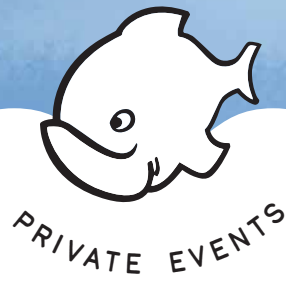
GOOD VIBES ONLY

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!





UPPER EAST SIDE

We are excited to introduce our newest location at 1278 3rd Avenue. Featuring a variety of semi-private spaces that can accommodate groups of all sizes, our UES restaurant is well-suited for birthday parties for all ages, day-after wedding brunches, bridal showers, baby showers, engagement parties, rehearsal dinners, anniversary celebrations and any other monumental events in your life.



UPPER DECK

26 SEATED | 30 COCKTAIL

(UP TO 50 WHEN COMBINED WITH RAW BAR AREA)



MAIN BAR

30 COCKTAIL | 22 SEATED



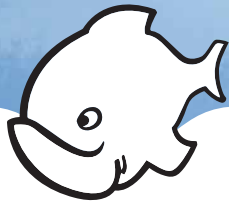
MAIN DINING ROOM

100 COCKTAIL | 70 SEATED








DAILY LANDINGS

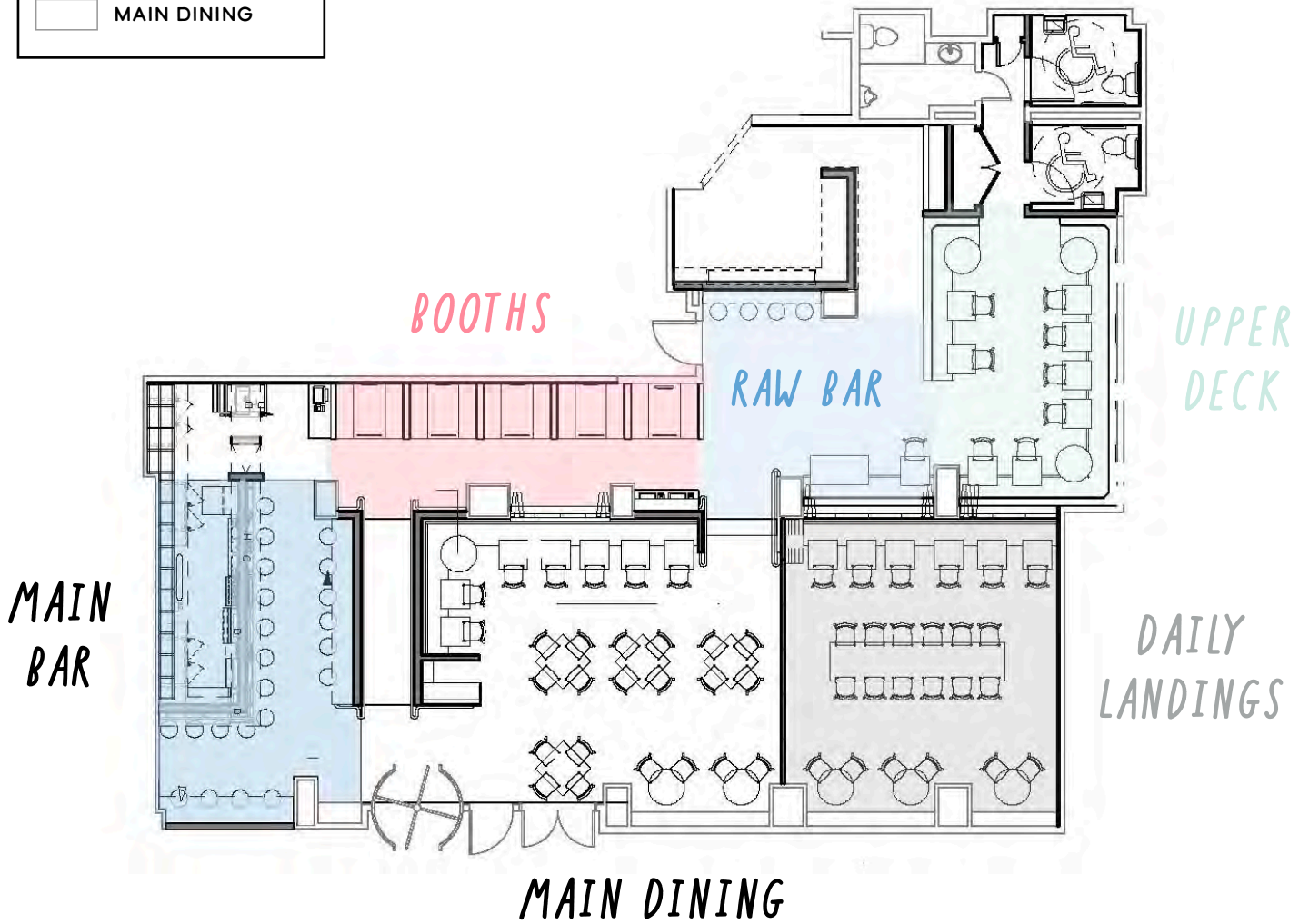
30 COCKTAIL | 35 SEATED

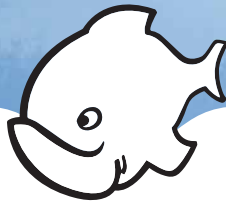


PRIVATE EVENTS

FLOOR PLAN

| | |
|---|----------------|
|  | UPPER DECK |
|  | BAR SPACE |
|  | BOOTHS |
|  | DAILY LANDINGS |
|  | MAIN DINING |





PRIVATE EVENTS

DUMBO

Seamore's only Brooklyn location on the iconic, cobblestone-lined Water street in DUMBO is the perfect spot to plan your next event.

With chill vibes, friendly staff, and killer food we're happy to help you plan all of your special happenings in life.



OUTSIDE TERRACE
30 SEATED



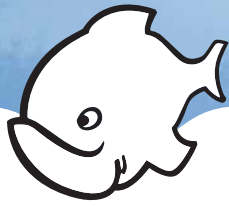
THE HULL
85 COCKTAIL



MAIN DINING ROOM
125 COCKTAIL | 85 SEATED








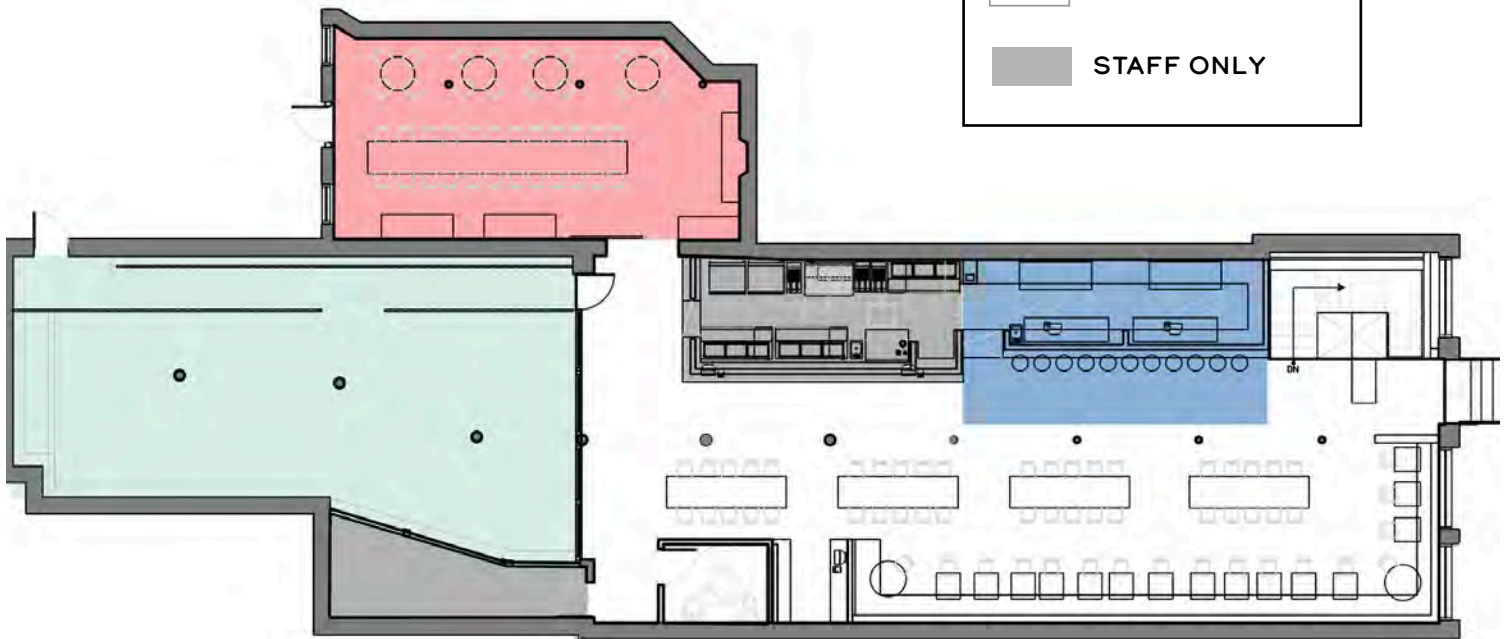
PRIVATE DINING ROOM
60 COCKTAIL | 40 SEATED

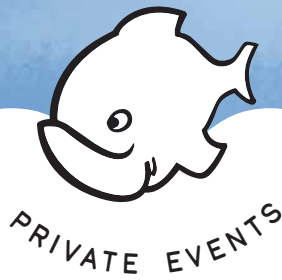


PRIVATE EVENTS

DUMBO FLOOR PLAN

| | |
|---|----------------|
|  | BREW PUB |
|  | BAR SPACE |
|  | PRIVATE DINING |
|  | MAIN AREA |
|  | STAFF ONLY |





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 two Seamore's Specialty Cocktails.

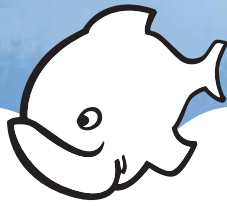
Guest selection of four wines from the Seamore's Wine List (up to \$60)

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



PRIVATE EVENTS

RECEPTION MENU

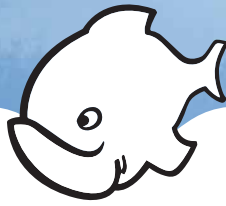
PASSED HORS D'OEUVRES

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

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

| | |
|------------------------------|---------------------------------------|
| FIRECRACKER CAULIFLOWER (VN) | SPICY TUNA CRISPY RICE |
| CHILLED MUSSELS | FALAFEL (VN) |
| CRAB IN LETTUCE CUP (GF) | SALMON TOASTS W/ CREME FRAICHE |
| SHRIMP SKEWERS (GF) | CRUDITE W/ VEGAN RANCH (GF/VN) |
| GRILLED CHICKEN SKEWERS (GF) | CEVICHE TOSTADA (GF) |
| MAC & CHEESE BITES (V) | ENDIVE & APPLE CHUTNEY (GF / VN) MINI |
| BLACKENED FISH SLIDERS | AVOCADO TOAST (V) |
| BEER BATTERED FISH SLIDERS | DEILED EGGS (GF/V) |
| FRIED CHICKEN SLIDERS | OLIVE PALMIERS (V) |
| 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 LOBSTER ROLLS (+8 PP/HR) |
| GINGER SALMON CRISPY RICE | 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. 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

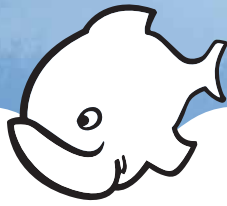
| | | | |
|----------------------------|-----|------------------------------|------|
| GUACAMOLE + CHIPS (GF/V) | 70. | MINI LOBSTER ROLLS | 190 |
| CRISPY BAJA FISH TACOS | 90. | TUNA POKE + CHIPS (GF) | 105. |
| SHRIMP TACOS (CORN TTLA)* | 90. | MEDITERRANEAN FLATBREAD* (V) | 70. |
| STEAK TACOS (CORN TTLA)* | 95. | CAULI PESTO FLATBREAD* (V) | 80. |
| BLACKENED FISH SLIDERS | 85. | JUMBO SHRIMP COCKTAIL (GF) | 90. |
| BEER BATTERED FISH SLIDERS | 90. | EAST COAST OYSTERS (GF) | 80. |
| FRIED CHICKEN SLIDERS | 80. | CHEESE + CHARCUTERIE (GF) | 140. |
| CHEESEBURGER SLIDERS | 90. | FALAFEL SLIDERS (VN) | 70. |
| FIRECRACKER SHRIMP | 85. | CRUDITE W/ VEGAN RANCH (VN) | 120. |
| FRENCH FRIES | 45. | FIRECRACKER CAULIFLOWER | 70. |
| SWEET POTATO FRIES | 50. | SALMON CRISPY RICE (15) * | 75. |
| | | SPICY TUNA CRISPY RICE (15)* | 75. |

DESSERT PLATTERS

SERVES 10

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

* Denotes Gluten Free. Additional gluten free options available upon request & may incur extra charges.
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PRIVATE EVENTS

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

FIRECRACKER SHRIMP

sweet chili aioli, sesame seeds

GUACAMOLE + CHIPS (V)

tomato, onion, cilantro

GINGER SALMON CRISPY RICE

white soy, pickled garlic, sesame

SPICY TUNA CRISPY RICE

pickled chili, scallions

NACHOS (GF / V)

creme beer sauce, guacamole, pico de gallo, crema, cilantro

KALE + AVOCADO SALAD (V)

walnuts, sweet potato, quinoa, honey-apple vinaigrette

SEAMORES SALAD

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

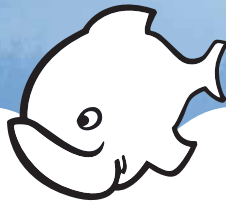
SHAVED BRUSSELS + FENNEL SALAD (V)

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

FIRECRACKER CAULIFLOWER (V)

cauliflower tempura, sweet chili aioli, sesame seeds

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PRIVATE EVENTS

MAINS

BAJA FISH TACOS

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

THE REEL DEAL

choice of *daily landing (+6)* or *blackened shrimp*
cauliflower mash, roasted broccoli rabe w/ garlic
+ shallots

GRILLED SHRIMP TACOS

roasted tomatillo salsa verde, cabbage slaw,
corn tortilla

FISH + CHIPS

tartar sauce, pickled veggies, fries

FUSILLI & VEGETABLE NAGE (GF / V)

tarragon & tomato, buttered leeks, arugula,
parmesan

add chicken (+6 PP) • add shrimp (+8 PP)

SEAMORE'S BURGER / SLIDERS

cheese, lettuce, onion, pickles & special
sauce

BLACKENED CATFISH SANDWICH / SLIDERS

pickled veggies, tartar sauce

CHICKEN MILANESE

buttermilk-brined, herb-crusted chicken,
arugula, cannellini beans, cherry
tomatoes, grana padano, lemon
vinaigrette

LOBSTER MAC + CHEESE (\$10 PP)

Maine lobster, rigatoni, three cheese,
breadcrumbs

MAINE 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, 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

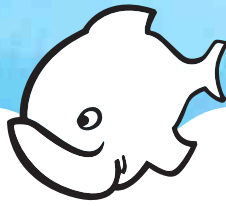
seasonal fruit, maple syrup

LOBSTER BENEDICT (+ \$8 PP)

Maine lobster, poached egg, hollandaise

DESSERT

Chef's Selection



PRIVATE EVENTS

PRIVATE CLASSES + EVENTS

MAKE YOUR NEXT EVENT AN EXPERIENCE.

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.

