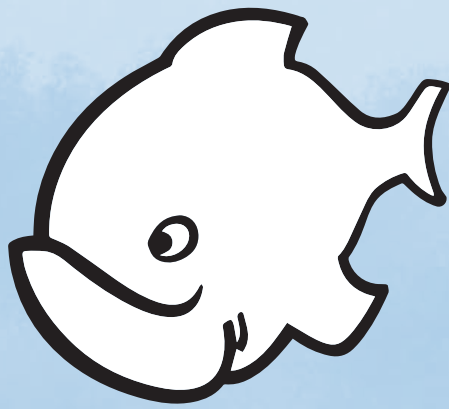
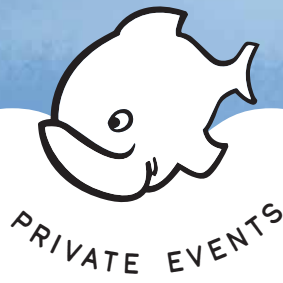


SEAMORE'S



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.

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.

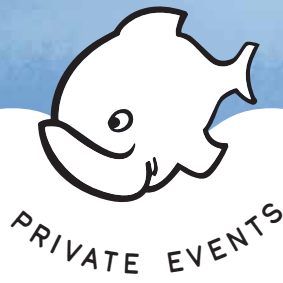
GOOD VIBES ONLY

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!





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

70 SEATED | 120 COCKTAIL



DAILY LANDINGS

24 SEATED | 50 COCKTAIL



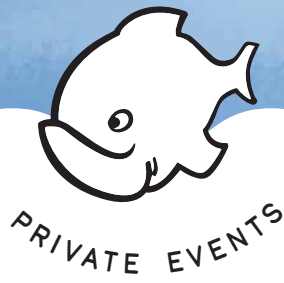
MAIN BAR

100 COCKTAIL



PRIVATE DINING ROOM

40 SEATED | 50 COCKTAIL



BROOKFIELD PLACE



COCKTAIL CORNER
40 COCKTAIL



MAIN DINING ROOMS
40 SEATED | 45 COCKTAIL



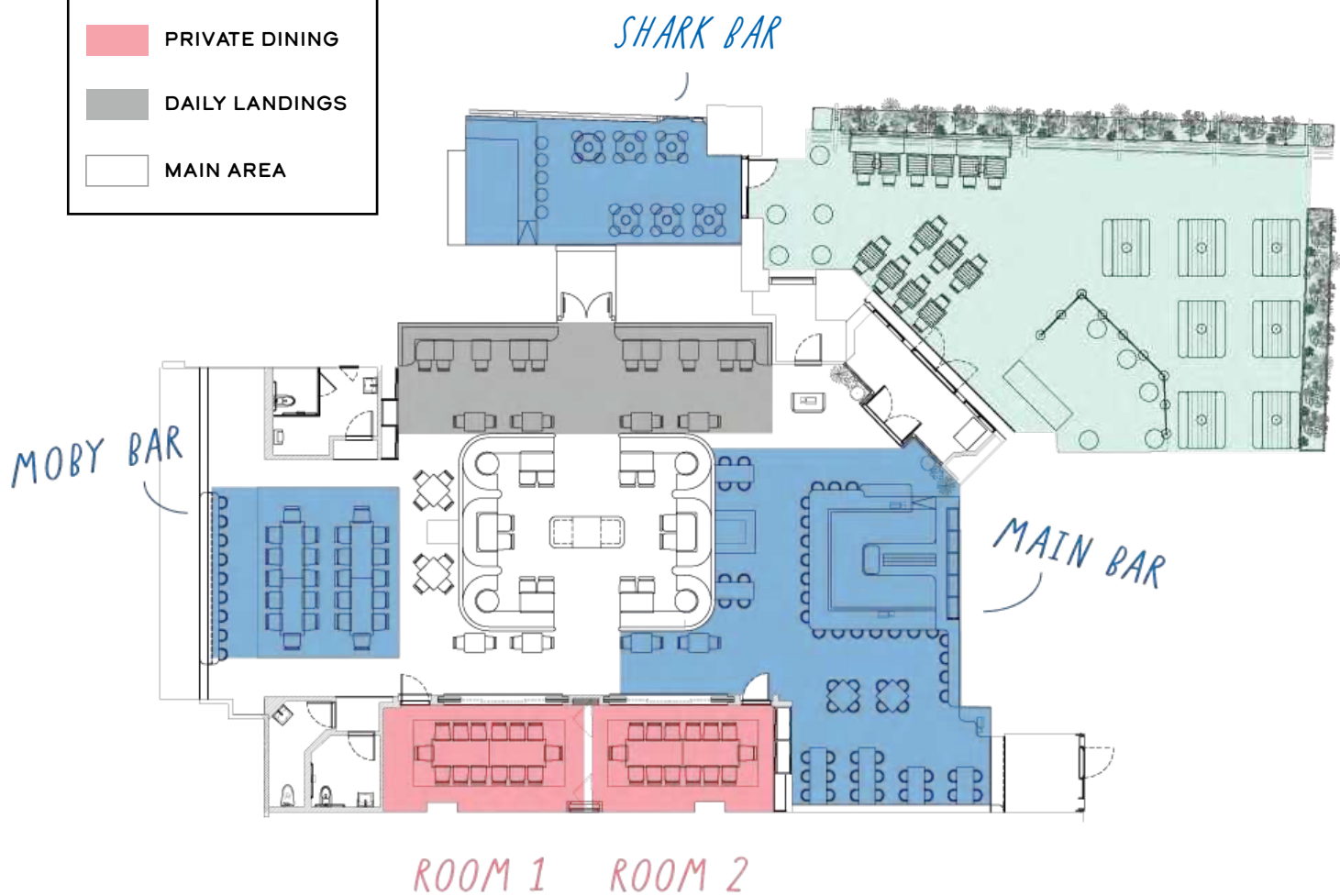
MOBY BAR
45 SEATED | 65 COCKTAIL

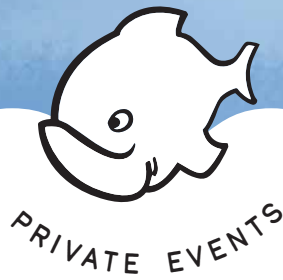


SHARK BAR
15 SEATED | 40 COCKTAIL



FLOOR PLAN





BEVERAGES PACKAGES

Tier 1: Beer & Wine Open Bar

\$45 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

\$55 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

\$65 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 • Illegal Joven Mezcal • Woodford Reserve • Jack Daniels
Jameson • Dewars • Johnny Walker Black • Macallan 12
and all cordials, digestifs & modifiers

Selection of two Seamore's Signature Cocktails.

four wine **Guest selection** from 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

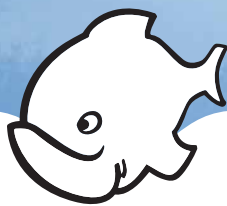
PASSED HORS D'OEUVRES

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)	FALAFEL (VN)
CHILLED MUSSELS	SALMON TOASTS W/ CREME FRAICHE
CRAB IN LETTUCE CUP (GF)	CRUDITE W/ VEGAN RANCH (GF/VN)
SHRIMP SKEWERS (GF)	CEVICHE TOSTADA (GF)
GRILLED CHICKEN SKEWERS (GF)	ENDIVE & APPLE CHUTNEY (GF / VN)
MAC & CHEESE BITES (V)	TRUFFLE ARANCINI BOMBS
BLACKENED FISH SLIDERS	MINI AVOCADO TOAST (V)
FRIED FISH SLIDERS	DEVEILED 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)
SPICY TUNA 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 & 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 (24) (GF)	90.
BEER BATTERED FISH SLIDERS	90.	EAST COAST OYSTERS (24) (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.

FRESH FRUIT* 95.

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LUNCH + DINNER PACKAGES

\$55 pp | Family-Style Lunch **\$75 pp | Family-Style Dinner**

Select three appetizers and three entrées to be shared.
Chef's selection of Dessert

\$65 pp | Combination Lunch **\$85 pp | Combination Dinner**

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

\$75 pp | Plated Lunch **\$95 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

NACHOS (GF) (V)

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

SHAVED BRUSSELS + FENNEL SALAD (GF) (V)

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

FIRECRACKER SHRIMP

sweet chili aioli, sesame seeds

SEAMORES SALAD (GF) (V)

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

GINGER SALMON CRISPY RICE

white soy, pickled garlic, sesame

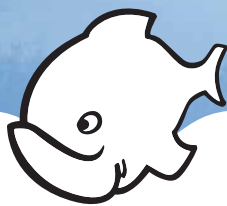
FIRECRACKER CAULIFLOWER (V)

cauliflower tempura, sweet chili aioli, sesame seeds

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

THE REEL DEAL (GF)

choice of daily landing (+6) or blackened shrimp
seasonal sides

GRILLED SHRIMP TACOS (GF)

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 BURGER / SLIDERS

pickled veggies, tartar sauce

CHICKEN MILANESE

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

STEAK FRITES (GF) (+ \$14 PP)

pepper-crusted NY strip, horseradish
remoulade, watercress salad, fries

LOBSTER MAC + CHEESE (+ \$10 PP)

Maine lobster, rigatoni, three cheese,
breadcrumbs

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