

Seaworthy

630 Carondelet St.

New Orleans

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■ CAVIAR

TROUT ROE 25
France

BOWFIN 48
Assumption Parish, LA

SIBERIAN STURGEON 150
Athens, GA

all served with sieved egg, red onion, house pickles, chives, crème fraîche, cornbread blini

⚡ ▲ SMALL

ROASTED BROCCOLI 10
chili vinaigrette, muhamarra, shaved bottarga

CEVICHE 13
gulf fish, aji amarillo-citrus marinade, pickled yams, rice crisps

AMBERJACK RILLETTE 12
smoked chili oil, cilantro, fennel, grilled baguette soldiers

BACALAITO 11
salt-cured drum, adobo, baby lettuce, pickled golden beets, borage, citrus vinaigrette

POPCORN SHRIMP 12
tempura batter, charred corn remoulade

SMOKED COBIA 14
thinly sliced smoked lemonfish, ceringnola olive vinaigrette, sesame bread crumbs, shaved fennel, prosciutto

BLUE CRAB 16
local jumbo lump blue crab, sherry cream, roasted shitake mushrooms, asparagus, radishes and Manchego cheese on french bread toast

SHORT RIB 16
ginger beer, baby carrots, carrot jus

●●● LARGE

SEAWORTHY ROLL 18
crawfish tails, lemon-dulse emulsion, short pickled cucumber, hijiki seasoned french fries

BBQ SHRIMP 21
cauliflower "grits," cajun herbs

REDFISH 29
on the half shell, chili butter, roasted new potatoes, mustard frill, satsuma vinaigrette

YELLOWFIN TUNA 30
seared yellowfin tuna, semi dried tomatoes, napa cabbage, shimeji mushrooms, soy brown butter

BLACK DRUM 26
seared black drum filet, stone ground grits, smothered greens, courtbouillon, crawfish tails

BURGER 17
8oz 50/50 brisket and chuck, fontal cheese, garlic aioli, roasted country ham, caramelized onions, hijiki seasoned french fries, spicy bread and butter pickles

HANGER STEAK 28
smashed yukon gold potatoes, mizuna, chimmichurri

◆ SIDES

PICKLE PLATE 7
seasonal pickled vegetables

FRIED BRUSSELS 7
sweet soy vinegar

SMOTHERED GREENS 7
abita amber, chili vinegar

GRITS 7
stone ground grits

FRENCH FRIES 7
hijiki seasoning, sriracha ketchup, sage aioli