

**PACKAGE NO.1**

3 Course Plated

45 / PERSON

SMALL

CHOOSE THREE

CEVICHE

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

POPCORN SHRIMP

tempura batter, charred corn remoulade

SMOKED COBIA

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

BLUE CRAB

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

SHORT RIB

ginger beer, baby carrots, carrot jus

ROASTED BROCCOLI

chili vinaigrette, muhamarra, shaved bottarga

**LARGE**

CHOOSE THREE

SEAWORTHY ROLL

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

BBQ SHRIMP

cauliflower "grits," cajun herbs

SPECKLED TROUT

seared speckled trout filet, stone ground grits, smothered greens, courtbouillon, crawfish tails

BURGER

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

**DESSERT**

CHOOSE TWO

GUAVA CHEESECAKE

macadamia nut crumble, basil syrup

ESPRESSO CREME BRULEE

beignets

SEASONAL FRUIT TART

brown sugar chantilly

**PACKAGE NO.2**

3 Course Plated

55 / PERSON

SMALL

CHOOSE THREE

**POPCORN SHRIMP**

tempura batter, charred corn remoulade

SMOKED COBIAthinly sliced smoked lemonfish ceringnola
olive vinaigrette, sesame bread crumbs,
shaved fennel, prosciutto**CEVICHE**gulf fish, aji amarillo-citrus marinade, pickled
yams, rice crisps**AMBERJACK RILLETTE**smoked chili oil, cilantro, fennel, grilled
baguette soldiers**BACALAITO**salt-cured drum, adobo, baby lettuce,
pickled golden beets, borage, citrus
vinaigrette**BLUE CRAB**local jumbo lump blue crab, sherry
cream, roasted shitake mushrooms,
asparagus, radishes and Manchego cheese
on french bread toast**SHORT RIB**

ginger beer, baby carrots, carrot jus

ROASTED BROCCOLIchili vinaigrette, muhamarra, shaved
bottarga**LARGE**

CHOOSE THREE

SEAWORTHY ROLLcrawfish tails, lemon-dulse emulsion,
short pickled cucumber, hijiki seasoned french
fries**BBQ SHRIMP**

cauliflower "grits," cajun herbs

SPECKLED TROUTseared speckled trout filet, stone ground
grits, smothered greens, courtbouillon,
crawfish tails**REDFISH**on the half shell, chili butter, roasted new
potatoes, mustard frill, satsuma vinaigrette**YELLOWFIN TUNA**seared yellowfin tuna, semi dried tomatoes,
sea beans, shimeji mushrooms, soy brown
butter**BURGER**8oz 50/50 brisket and chuck, fontal cheese,
garlic aioli, roasted country ham, hijiki
seasoned french fries, spicy bread and
butter pickles**DESSERT**

CHOOSE TWO

GUAVA CHEESECAKE

macadamia nut crumble, basil syrup

ESPRESSO CREME BRULEE

beignets

SEASONAL FRUIT TART

brown sugar chantilly

● **PACKAGE NO.3**

◆ 4 Course Plated



65 / PERSON

●● **CHILLED**
CHOOSE ONE

HALF DOZEN WILD GULF OYSTERS

red and white mignonette, cocktail,
horseradish, Seaworthy saltines

SHRIMP

chilled, poached gulf shrimp with redneck
remoulade

CRAB CLAWS

herb marinated blue crab claws, corn and
fennel relish

▼ **SMALL**
CHOOSE THREE

CEVICHE

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

POPCORN SHRIMP

tempura batter, charred corn remoulade

SMOKED COBIA

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

BLUE CRAB

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

SHORT RIB

ginger beer, baby carrots, carrot jus

ROASTED BROCCOLI

chili vinaigrette, muhamarra, shaved
bottarga

◆ **LARGE**
CHOOSE THREE

SEAWORTHY ROLL

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

BBQ SHRIMP

cauliflower "grits," cajun herbs

SPECKLED TROUT

seared speckled trout filet, stone ground
grits, smothered greens, courtbouillon,
crawfish tails

BURGER

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

●● **DESSERT**
CHOOSE TWO

GUAVA CHEESECAKE

macadamia nut crumble, basil syrup

ESPRESSO CREME BRULEE

beignets

SEASONAL FRUIT TART

brown sugar chantilly

▶◀ **PACKAGE NO.4**
4 Course Plated

85 / PERSON

■ **CHILLED**
CHOOSE ONE

HALF DOZEN WILD GULF OYSTERS
red and white mignonette, cocktail,
horseradish, Seaworthy saltines

SHRIMP
chilled, poached gulf shrimp with redneck
remoulade

CRAB CLAWS
herb marinated blue crab claws, corn and
fennel relish

●● **SMALL**
CHOOSE THREE

POPCORN SHRIMP
tempura batter, charred corn remoulade

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

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

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

SHORT RIB
ginger beer, baby carrots, carrot jus

ROASTED BROCCOLI
chili vinaigrette, muhamarra, shaved
bottarga

AMBERJACK RILLETTE
smoked chili oil, cilantro, fennel,

●◆● **LARGE**
CHOOSE THREE

SEAWORTHY ROLL
gulf shrimp, blue crab, lemon-dulse emulsion,
short pickled cucumber, hijiki seasoned french
fries

BBQ SHRIMP
cauliflower "grits," cajun herbs

SPECKLED TROUT
seared speckled trout filet, stone ground
grits, smothered greens, courtbouillon,
crawfish tails

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

YELLOWFIN TUNA
seared yellowfin tuna, semi dried tomatoes,
sea beans, shimeji mushrooms, soy brown
butter

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

◆ **DESSERT**
CHOOSE TWO

GUAVA CHEESECAKE
macadamia nut crumble, basil syrup

ESPRESSO CREME BRULEE
beignets

SEASONAL FRUIT TART
brown sugar chantilly

PACKAGE NO.5

4 Course Family Style

85 / PERSON

CHILLED
CHOOSE ONE**DOZEN SELECT OYSTERS FROM 3 COASTS**red and white mignonette, cocktail, horseradish,
Seaworthy saltines**SEAFOOD PLATEAU**half dozen wild gulf oysters, marinated crab claws,
chilled shrimp**SMALL**
CHOOSE FOUR TO SHARE**POPCORN SHRIMP**

tempura batter, charred corn remoulade

SMOKED COBIAthinly sliced smoked lemonfish ceringnola
olive vinaigrette, sesame bread crumbs,
shaved fennel, prosciutto**CEVICHE**gulf fish, aji amarillo-citrus marinade,
pickled yams, rice crisps**BLUE CRAB**local jumbo lump blue crab, sherry cream,
roasted shitake mushrooms, asparagus,
radishes and Manchego cheese on french
bread toast.**AMBERJACK RILLETTE**smoked chili oil, cilantro, fennel, grilled
baguette soldiers**BACALAITO**salt-cured drum, adobo, baby lettuce,
pickled golden beets, borage, citrus
vinaigrette**ROASTED BROCCOLI**chili vinaigrette, muhamarra, shaved
bottarga**LARGE**
CHOOSE ONE TO SHARE**LOCAL WHOLE FISH**Gulf fish roasted whole served with seasonal
vegetables and Salsa Verde**BOUILLABAISSÉ**Littleneck Clams, mussels, blue crab,
gulf fish, fennel, mirliton, saffron fumet,
muhammara toast**DESSERT**
CHOOSE TWO**GUAVA CHEESECAKE**

macadamia nut crumble, basil syrup

ESPRESSO CREME BRULEE

beignets

SEASONAL FRUIT TART

brown sugar chantilly

ALA CARTE SUPPLEMENTS
ADD TO ANY PACKAGE

▶◀ **MAINE LOBSTER BAKE 30 / PERSON**
Littleneck clams, sweet potatoes, red bliss potatoes, corn, sausage

◆ **CHILLED**

WILD GULF OYSTERS 1.5 EACH
red and white mignonette, cocktail, horseradish, Seaworthy saltines

SELECT OYSTERS 3 EACH
selection of assorted oysters from three coasts, red and white mignonette, cocktail, horseradish, Seaworthy saltines

CHILLED SHRIMP 43 / LB
redneck remoulade

MARINATED BLUE CRAB CLAWS 55 / LB
seasonal relish

◆ **SIDES 7 / PERSON**

SMOTHERED GREENS

FRENCH FRIES

SWEET CORN HUSH PUPPIES

GRITS