



**Seaweed is a contemporary steak and seafood experience.**

Dishes are prepared in three areas; the main kitchen/the sushi bar/the raw bar.

**Seaweed** serves dishes that are designed to be shared at the table or enjoyed individually, and are brought to the table continuously throughout the experience.

## cold

**york river oysters/virginia** 1 ea

**key west shrimp cocktail/cocktail sauce** 9

**ponzu scallops: poke sauce/cilantro/wasabi tobiko** 12

**truffle hamachi: scallion/red onion/pink salt/togarashi/truffle oil** 12

**seared tuna sashimi: seaweed salad/pickled ginger/sake-soy dipping sauce/jalapeño wasabi aioli** 12

**poke bowl: greens/rice/spicy mayo/ponzu/eel sauce/masago** with tuna 15/salmon 13/combo 14

## hot

**steamed edamame: sea salt -or- chili garlic ginger** 5/6

**crispy fried calamari/bay shrimp/zucchini/chili lime** 12

**lobster bisque** 5

**firecracker shrimp** 9

**grilled oysters manchego** 7.5

**five dollar bacon** 5

**snapper wings: sweet chili sauce** 12

**tuna teaser: flash fried/spicy poke mayo** 9

**grilled chicken wings: valentina/pickled onion/fried garlic/cotija cheese** 9

## hand-helds with french fries

**grouper sandwich: grilled/asian slaw/spicy mayo/toasted brioche bun** 15

**artisan butcher burger: white cheddar/bacon jam/arugula/toasted brioche bun** 15

## greens 7 side salad 4

**house salad: fennel/orange/pickled onions/spiced pecans/citrus vinaigrette/shaved manchego cheese**

**wedge salad: bacon/everything bagel crunchy stuff/tomatoes/  
chunky blue cheese dressing/fresh dill**

**raw & crispy: kale/brussels sprouts/fresh herbs/yuzu dressing**

**arugula: whipped ricotta/pickled fennel/marinated olives/roasted walnuts/  
herbed croutons/lemon vinaigrette**

**shrimp louie: gulf shrimp/iceberg wedge/thousand island/avocado**

## tonight's freshest catch

we serve the freshest fish caught directly from our own fleet of day boats

**black grouper** 24/27    **american red snapper** 24/27    **hogfish snapper** 24/27    **just hooked** market

choose your preparation:

**simple: grilled or pan sauteed**

**belleair: garlic/tomato/capers/onions/basil/lemon/parmesan mashed/roasted corn spinach ragout**

**flash fried: soy chili glaze/asian vegetables/peanuts/marinated jasmine rice**

**panko crusted: vegetable thai curry sauce/jasmine rice**

**stuffed: shrimp/scallop/crabmeat/parmesan mashed/citrus butter** (add 2)

jet fresh:

**sea bass: scallop crusted/pan sauce/parmesan mashed** 29

**salmon: grilled/agave glaze/parmesan mashed/roasted corn-spinach ragout** 18

add side salad 4

## signature seafood plates add side salad 4

**shrimp & grits: gulf shrimp/white cheddar grits/shiitake/roasted corn ragout** 17

**jumbo lump crab cake: cajun remoulade/roasted corn spinach ragout/parmesan mashed** 15

**king crab: steamed/one and a quarter pounds/bok choy** market

**lobster tails: south african/hot drawn butter/parmesan mashed/roasted corn ragout** market

## yakisoba noodles

**stir fry/vegetables** 9    **add: salmon** 5    **shrimp** 4    **chicken** 3    **beef** 6

**black pearl chicken: edible gold/parmesan mashed/watermelon salad/katsu sauce** 13

## steaks charcoal grilled, steak butter, with your choice of side. add side salad 4

**filet mignon: center cut/one-third pound** 24    **one-half pound** 29

**prime ribeye bone-in: one pound** 29

sauces: chimichurri or house steak sauce

## sides 4

**roasted corn-spinach ragout**

**french fries**

**yakisoba noodles: citrus butter**

**parmesan mashed**

**bok choy: ponzu glaze**

**side salad**

## sharing sides 8

**brussels sprouts: maple/sherry/sesame**

**au gratin potatoes: roasted jalapeño/three cheese**

**crispy cauliflower: ponzu/cashews/sesame/cilantro**

**mac & cheese: manchego/parmesan/bacon**

Consuming raw or undercooked oysters, meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illnesses, especially if you have a medical condition.