



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.

raw bar

oysters:	savage blonde/p.e.i. canada 2.5ea	blue point/connecticut 2.5ea
	raspberry point/p.e.i. canada 2.5ea	beavertail/rhode island 2.5ea
	sampler/dozen 24	york river/virginia 1.5ea

chilled tower: cocktail shrimp/oysters/smoked local fish dip/smoked salmon spread 36

cold snacks

- ponzu hamachi: hamachi/ponzu/poke sauce/cilantro/wasabi tobiko** 12
- salmon tataki: seared salmon sashimi/sweet poke sauce/arugula/daikon** 12
- truffle hamachi: hamachi/scallion/red onion/pink salt/togarashi/truffle oil** 12
- local fish dip or smoked salmon spread: charcoal & cherry wood smoked** 8 / or both 9
- tuna sashimi: seaweed salad/pickled ginger/sake-soy dipping sauce/jalapeño aioli wasabi** 14
- key west shrimp cocktail/cocktail sauce** 9

hot snacks

- steamed edamame: sea salt -or- chili garlic ginger** 5/6
- shishito peppers: ponzu/bonito flakes** 7
- crispy fried calamari/bay shrimp/zucchini/chili lime** 12
- grilled oysters manchego** 12
- nueske's candied bacon** 8
- snapper wings** 12

steamed bao buns

- pork belly** 10
- crispy local snapper** 12
- tonkatsu chicken: shishito pepper** 8
- garnished: carrots/cucumber/jicama/cilantro/sesame/scallion/micro greens/shiso dressing**
- rock shrimp** 9
- softshell crab** 11
- beef tenderloin** 12

greens with an entrée 4 -or- as an entrée 8

- house salad: fennel/orange/pickled onions/spiced pecans/citrus vinaigrette/shaved manchego cheese** 8
- raw & crispy: kale/brussels sprouts/fresh herbs/yuzu dressing** 8
- arugula: whipped ricotta/pickled fennel/marinated olives/roasted walnuts/herbed croutons/lemon vinaigrette** 8
- your choice robata skewer** 8 - blue cheese 2

robata skewers sushi rice and sliced pickled cucumber salad

- beef tenderloin: shishito peppers/sweet garlic soy** 10
- salmon teriyaki: sansyo & lemon** 9
- chicken: sake glazed/scallions/shichimi** 8
- pork belly: yuzu mustard miso** 9
- rock shrimp: sansyo/sweet garlic soy** 8

tempura

- rock shrimp: tossed in chili lime aioli** 10
 - caribbean lobster** 12/21
 - assorted vegetables** 8
 - sweet potato tempura** 8
- served with tempura dipping sauce

signature plates

black pearl chicken: edible gold/mashed potatoes/watermelon salad/katsu sauce 15

dashi ramen noodle bowl: pork belly/shrimp/shitake mushrooms/vegetables/tare eggs 15

jumbo shrimp: sweet potato noodle/spicy coconut curry sauce 19

seared scallops: ramen noodles/yuzu butter/edamame pods 21

steamed king crab: one and a quarter pounds/bok choy/ponzu lime butter market

fish

salmon: agave citrus soy glaze/marinated jasmine rice/bok choy 18

mahi: charcoal grilled/lightly blackened/fresh citrus aioli/sweet potato mash/grilled zucchini 19

black grouper miso: marinated jasmine rice/bok choy 24

american red snapper: flash fried/sweet soy chili glaze/asian vegetables/peanuts/marinated jasmine rice 24

hogfish snapper: panko crusted/sweet potato mash/fresh citrus aioli 24

chef's choice: half of a whole fish/deboned market

steaks with your choice of any side

top sirloin: prime/one-half pound 16

pork chop bone-in: three-fourths pounds 19

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

new york strip: prime/one pound 39

ribeye bone-in: certified black angus/one and a quarter pounds 39

porterhouse: certified black angus/two pounds 45

bone-in filet mignon: three-fourths pounds 49

tomahawk chop bone-in: one to three pounds market

saucers: chimichurri/horseradish cream/red wine demi/béarnaise

brandy peppercorn/bleu cheese crema

robata grilled sides ³

seasonal vegetables

sweet corn/wasabi lime butter/shichimi

sweet potato/teriyaki glazed

herb-roasted potatoes

sides ³

red bliss herb roasted potatoes

bok choy ponzu glaze

jasmine rice

idaho hand-cut fries

sweet potato mash

sharing sides ⁸

crispy cauliflower: ponzu/cashews/sesame/cilantro/pickled red onion

mac & cheese: manchego/parmesan/bacon

brussels sprouts: maple/sherry/sesame

dashi ramen noodles: vegetables

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.