



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

oysters/york river, virginia 1.5 ea

capt. rick's smokin' fish spread 10

**frankie's tuna: tuna/cream cheese/gobo/asparagus/kani-kama/tempura fried/
spicy mayo topped with smelt roe/eel sauce** 19

**summer moon: spicy tuna/salmon/cucumber/topped with avocado/salmon/eel sauce/
spicy mayo/red tobiko** 20

key west shrimp cocktail/cocktail sauce 12

seared tuna sashimi: seaweed salad/pickled ginger/sake-soy dipping sauce/jalapeño wasabi aioli 15

**poke bowl: sushi rice/seaweed salad/eel sauce/spicy mayo/poke sauce/masago
with tuna** 16/salmon 13/combo 15

hot

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

octopus: grilled/olive oil/lemon 15

baked scallops: ritz crackers/whole butter 12

crispy fried calamari/zucchini/chili lime 14

lobster bisque 6

jumbo coconut shrimp: rolled in coconut/orange-ginger sauce 13

firecracker shrimp 10

grilled oysters manchego 11

six dollar bacon 6

snapper wings: sweet chili sauce 15

hand-helds with french fries

grouper sandwich: grilled/asian slaw/spicy mayo/toasted brioche bun 18

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

twin filet sliders: filet mignon/arugula/chimichurri 22

black pearl chicken sliders: katsu sauce/watermelon salad/arugula 11

greens add side salad 5

house salad: fennel/orange/pickled onions/spiced pecans/citrus vinaigrette/shaved manchego cheese 9

**wedge salad: bacon/everything bagel crunchy stuff/tomatoes/
chunky blue cheese dressing/fresh dill** 9

**arugula: whipped ricotta/pickled fennel/marinated olives/roasted walnuts/
herbed croutons/lemon vinaigrette** 9

shrimp louie: gulf shrimp/iceberg wedge/thousand island/avocado 10

tonight's freshest catch

directly from our own fleet of day boats. all served with parmesan mashed/roasted corn spinach ragout.

mahi mahi mkt **black grouper** mkt **american red snapper** mkt

choose your preparation:

pan sautéed -or- charcoal grilled

citrus basil butter sauce/mango-papaya salsa

**belleair: garlic/tomato/capers/onions/basil/lemon/roasted corn spinach ragout/
finished with parmesan** (add 3)

shrimp/scallop/crab stuffing/citrus butter sauce (add 5)

add side salad 5

signature seafood plates add side salad 5

key west hog snapper piccata: panko crusted/pan sautéed/lemon-caper-white wine-butter sauce 29

hogfish risotto: pan fried/over garlic shrimp risotto/tomato basil salad/crumbled feta/balsamic glaze 32

sea bass brochette: over gulf shrimp/scallops/crab stuffing/citrus butter sauce/parmesan mashed 26

**mahi mahi belleair: garlic/tomato/capers/onions/basil/lemon/roasted corn spinach ragout/
finished with parmesan/jasmine rice** 24

bacon wrapped seared scallops: yakisoba noodles/yuzu butter/edamame pods 29

salmon: cedar plank roasted/honey-rhum glaze/cool cucumber dill sauce/jasmine rice 19

shrimp & grits: gulf shrimp/white cheddar grit cake/shiitake/roasted corn ragout 22

scallop crusted sea bass: finished with buttered ritz crackers and pan sauce/parmesan mashed 34

lobster tails: south african/hot drawn butter/parmesan mashed/roasted corn ragout 47

jumbo coconut shrimp: orange-ginger sauce/parmesan mashed 21

land with your choice of side. add side salad 5

filet mignon: center cut/one-third pound 35 **one-half pound** 39

n.y. strip: three-quarter pounds 39

bone-in ribeye, prime cut: one pound 39

tomahawk, long bone: one to three pounds mkt

one-pound duroc pork chop/sous vide/pomegranate glaze 24

twin filet mignon: bacon wrapped/grilled asparagus 42

surf & turf: filet mignon/lobster tail 59

**mile-high meatloaf: roasted red pepper & mushroom laced/parmesan mashed/
rich demi glaze/crispy onion straws.** 17

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

stuffed chicken: charcoal-grilled/fontina cheese/prosciutto/mushrooms/basil/lemon butter sauce 22

yakisoba noodles with stir fry vegetables 9

add: salmon 7 **shrimp** 6 **chicken** 5 **beef** 8

sides 4

roasted corn-spinach ragout

french fries

yakisoba noodles: citrus butter

parmesan mashed

bok choy: ponzu glaze

grilled asparagus: garlic butter

sharing sides 8

brussels sprouts: maple/sherry/sesame

au gratin potatoes: roasted jalapeño/three cheese

seasonal risotto

crispy cauliflower: ponzu/cashews/sesame/cilantro

mac & cheese: manchego/parmesan/bacon

veggie stack