



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 2 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 crema 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 calamari: lightly fried kung pao style/roasted cashews/crisp noodles 14

lobster bisque 6

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

firecracker shrimp 10

grilled oysters manchego 13

six dollar bacon: hot southern honey 6

lobster mac & cheese 19

snapper wings: sweet chili sauce 15

hand-helds with french fries

grouper sandwich: grilled/asian slaw/spicy mayo/martin potato rolls 19

**lobster roll: steamed cold water lobster meat chilled & mixed with mayo & celery -
or served hot with drawn butter - on a grilled roll** 23 **double it up** 34

artisan butcher burger: white cheddar/bacon jam/arugula/martin potato rolls 15

twin filet sliders: filet mignon/arugula/chimichurri 18

greens add side salad 5

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

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

**salad of the sea: lobster/jumbo shrimp/chop cobb salad with spring mix/avocado/tomatoes
/blistered corn/hard-boiled eggs/brandy dijon vinaigrette/everything bagel seasoning** 24

raw & crispy: kale/brussels sprouts/fresh herbs/yuzu dressing 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 **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 4)

shrimp/crab/scallop stuffing/citrus butter sauce (add 6)

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

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

salmon: cedar plank roasted/honey-rhum glaze/jasmine rice 19

seabass napoleon: pineapple/portobella/roasted red pepper mascarpone 39

stuffed mahi-mahi: pink gulf shrimp & fresh sea scallops stuffing/citrus cream/parmesan mashed 27

lobster tails: cold water/hot drawn butter/parmesan mashed/roasted corn ragout 44

jumbo coconut shrimp: orange-ginger sauce/parmesan mashed 25

seafood linguine: lobster/shrimp/scallops/citrus cream sauce 37

land with your choice of side. add side salad 5

reef & beef: filet mignon/bacon wrapped/coconut shrimp 27

one-pound duroc pork chop: sous vide/blackberry reduction 24

twin filet mignon: bacon wrapped/demi glace/grilled jumbo asparagus 29

surf & turf: filet mignon/lobster tail 59

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

black pearl chicken: edible gold/parmesan mashed/hot southern honey 15

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

filet mignon: center cut/one-third pound 37 **one-half pound** 42

n.y. strip: three-quarter pounds 39

bone-in ribeye, prime cut: one pound 48

tomahawk, long bone: one to three pounds mkt

you can surf:

add a cold water lobster tail 23

yakisoba noodles with stir fry vegetables 9

add: salmon 7 **shrimp** 6 **chicken** 5 **beef** 8 **lobster** 19

sides 4

roasted corn-spinach ragout

yakisoba noodles: citrus butter

french fries

parmesan mashed

bok choy: ponzu glaze

sharing sides 8

brussels sprouts: maple/sherry/sesame

au gratin potatoes: roasted jalapeño/three cheese

crispy cauliflower: ponzu/cashews/sesame/pickled onions/cilantro

grilled jumbo asparagus: garlic butter