SEAWEED
steaks seafood & sushi

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

jumbo shrimp cocktail: cocktail sauce 12

volcano*: tempura shrimp/avocado/topped with krab salad/tempura crunch/spicy mayo/
eel sauce/masago 19

triple tuna*: tuna/spicy tuna/cucumber/topped with spicy tuna/tempura crunch/eel sauce/wasabi tobiko 21

seared tuna sashimi*: seaweed salad/pickled ginger/sake-soy dipping sauce/jalapeño crema 16

poke bowl*: sushi rice/seaweed salad/eel sauce/spicy mayo/poke sauce/masago
with tuna 19 • salmon 17 • hamachi 21 • combo 20

hot

crispy rice shrimp bites: sriracha aioli/eel sauce/cucumber/kimchi spice 12

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

octopus: grilled/chimichurri/lemon 17

mussels provençale: white wine/garlic/basil/saffron broth with plum tomatoes/lemon zest 14

kung pao calamari: lightly fried/sweet chili/crispy noodles/spicy ponzu 15

lobster and shrimp bisque 7

clams casino: bacon/peppers/onions/garlic butter 14

coconut shrimp: rolled in coconut/orange-ginger marmalade 14

firecracker shrimp 11

grilled oysters manchego 14

eight dollar bacon 8

snapper wings: sweet chili sauce 17

hand-helds served on martin potato roll with parmesan herb fries

catch of the day: grilled/asian slaw/tartar sauce mkt

artisan butcher burger: white cheddar/bacon jam/arugula 17

steak tenderloin: filet mignon/arugula/chimichurri/horseradish sauce 21

greens add side salad 5

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

wedge of iceberg: candied bacon/everything bagel seasoning/tomatoes/
chunky blue cheese dressing/fresh dill 10

raw & crispy: kale/brussels sprouts/fresh herbs/yuzu dressing 9

traditional caesar: romaine/house dressing/parmigiano-reggiano/garlic croutons 9

add to any salad: salmon 7 shrimp 6 chicken 5 steak tenderloin 9

salad of the sea: shrimp/scallops/chopped cobb salad with spring mix/avocado/tomatoes/
blistered corn/soft egg/brandy dijon vinaigrette/everything bagel seasoning 21

tuna nicoise: seared tuna/soft egg/bacon/baby greens/red onion/tomatoes/
cucumber/olive tapenade/crispy potato/green beans/brandy dijon vinaigrette 23

*Contains raw fish. 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.

catch of the day mkt

we serve the freshest fish caught directly from our own fleet of day boats, or flown in jet-fresh daily. all served with parmesan mashed/roasted corn spinach ragout.

choose your preparation:

pan sautéed -or- **charcoal grilled**

topped with your choice of

citrus basil butter -or- **mango-papaya salsa** -or- **champagne mushroom sauce**

belleair: garlic/tomato/capers/onions/basil/lemon/finished with parmesan (add 4)

macadamia crusted: buttery macadamia nut crust/charred mango-papaya salsa (add 4)

seafood stuffing: shrimp and scallop stuffing/citrus cream sauce (add 7)

add side salad 5

signature seafood plates add side salad 5

hog snapper piccata: panko crusted/pan sautéed/lemon-caper-white wine-butter sauce 31

hog snapper risotto: pan fried/over garlic shrimp risotto/tomato basil salad/crumbled feta/balsamic glaze 33

bacon wrapped seared scallops: linguine pasta/edamame pods/champagne mushroom sauce 39

salmon: cedar plank roasted/honey-rhum glaze/cucumber dill/jasmine rice 23

sea bass scallop crusted: buttered ritz crackers/champagne mushroom sauce/parmesan mashed 36

mahi-mahi: over seafood stuffing/yuzu butter/parmesan mashed 29

lobster tails: cold water/hot drawn butter/parmesan mashed/roasted corn ragout 48

fisherman's platter: catch of the day/fried shrimp/scallops 28

coconut shrimp: orange-ginger sauce/parmesan mashed 26

seafood linguine: lobster/shrimp/scallops/citrus cream sauce 39

land with your choice of side. add side salad 5

reef & beef: filet mignon/bacon wrapped/shrimp skewer 29

one-pound duroc pork chop: sous vide/seasonal chutney 25

twin filet mignon: bacon wrapped/demi glace/grilled jumbo asparagus 33

surf & turf: filet mignon/lobster tail 69

mile-high meatloaf: roasted red pepper & mushroom laced/parmesan mashed/demi glace/crispy onion straws 18

black pearl chicken: hot southern honey 15

chicken: charcoal-grilled/stuffed with fontina cheese/prosciutto/champagne mushroom sauce 24

filet mignon: center cut/one-third pound mkt one-half pound mkt

n.y. strip: three-quarters pound mkt

bone-in ribeye, prime cut: one pound mkt

tomahawk, long bone: one to three pounds mkt

you can surf

add a cold water lobster tail mkt

All steaks are hand cut U.S.D.A. Prime, Black Angus or Choice Grade Beef from top midwestern feeders. Aged in our temperature controlled aging room for a minimum of eight weeks to develop maximum flavor and tenderness. brushed with our seasoned steak butter, garnished with onion straws and grilled over our charcoal pit fire.

you won't find a better steak!

yakisoba noodles with stir fry vegetables 10

add: salmon 7 **shrimp** 6 **chicken** 5 **steak tenderloin** 9

sides 5

roasted corn-spinach ragout

yakisoba noodles: yuzu butter

parmesan herb fries

parmesan mashed

jasmine rice

green beans: almonds

sharing sides 10

brussels sprouts: maple/sherry/sesame

au gratin potatoes: roasted jalapeño/three cheese

crispy cauliflower: ponzu/sesame/pickled onions/cilantro

grilled jumbo asparagus: garlic butter

garlic shrimp risotto