

# 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

**capt. rick's smokin' fish spread** 10

**frankie's tuna\*:** tuna/ cream cheese/gobo/asparagus/kani-kama/tempura fried topped with masago/spicy mayo/eel sauce 20

**summer moon\*:** spicy tuna/salmon/cucumber/topped with avocado/salmon/eel sauce spicy mayo/red tobiko 24

**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 19 • salmon 17 • hamachi 20 • combo 21

## hot

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

**octopus:** grilled/chimichurri/lemon 15

**crispy calamari:** lightly fried kung pao style/roasted cashews/crispy noodles 14

**lobster and shrimp bisque** 7

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

**firecracker shrimp** 10

**grilled oysters manchego** 13

**six dollar bacon** 6

**snapper wings:** sweet chili sauce 15

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

**grouper sandwich:** grilled/asian slaw/tartar sauce 19

**fire grilled chicken:** applewood smoked bacon/swiss cheese/lettuce/tomato/house honey mustard 13

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

**steak tenderloin:** filet mignon/chimichurri/horseradish sauce 17

**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** 9

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

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

**shrimp louie:** shrimp/iceberg wedge/thousand island/avocado 9

add: salmon 7 shrimp 6 chicken 5 steak tenderloin 8

**salad of the sea:** shrimp/scallops/chop cobb salad with spring mix/avocado/tomatoes

**blistered corn/hard-boiled eggs/brandy dijon vinaigrette/everything bagel seasoning** 15

\*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

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

**mahi mahi   grouper   american red snapper   just caught**

choose your preparation:

**pan sautéed -or- charcoal grilled**

topped with your choice of

**citrus basil butter -or- mango-papaya salsa -or- champagne beurre blanc**

**linguine pasta/edamame pods/champagne beurre blanc (add 4)**

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

**shrimp/scallops/crab meat stuffing/citrus basil butter (add 6)**

**garlic shrimp risotto (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**

**bacon wrapped seared scallops: linguine pasta/edamame pods/champagne beurre blanc 31**

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

**sea bass scallop crusted: buttered ritz crackers and champagne beurre blanc/parmesan mashed 33**

**mahi-mahi: shrimp/scallops/crab meat stuffing/citrus basil butter/parmesan mashed 27**

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

**fisherman's platter: catch of the day/fried shrimp/scallops 25**

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

**seafood linguine: lobster/shrimp/scallops/citrus cream sauce 38**

## 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 tequila 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/hot southern honey 15**

**stuffed chicken: charcoal-grilled/fontina cheese/prosciutto/  
mushrooms/citrus basil butter 22**

**filet mignon: center cut/one-third pound 38   one-half pound 43**

**n.y. strip: three-quarters pound 39**

**bone-in ribeye, prime cut: one pound 49**

**tomahawk, long bone: one to three pounds mkt**

## yakisoba noodles with stir fry vegetables 9

**add: salmon 7   shrimp 6   chicken 5   steak tenderloin 8**

## sides 4

**roasted corn-spinach ragout**

**yakisoba noodles: citrus basil butter**

**parmesan herb fries**

**parmesan mashed**

**bok choy: chili garlic**

**jasmine rice**

## 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**

**garlic shrimp risotto**

### you can surf:

add a cold water lobster tail 26

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. Seasoned with our in-house steak seasoning and grilled over our charcoal pit fire.

### you won't find a better steak!