



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

bay shrimp cocktail: cocktail sauce 7

jumbo shrimp cocktail: cocktail sauce 12

capt. rick's smokin' fish spread 10

volcano*: tempura shrimp/avocado/topped with krab salad/tempura crunch/spicy mayo/eel sauce/masago 18

triple tuna*: tuna/spicy tuna/cucumber/topped with spicy tuna/tempura crunch/eel sauce/wasabi tobiko 20

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 16

crispy calamari: lightly fried kung pao style/crispy noodles 15

lobster and shrimp bisque 7

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

firecracker shrimp 10

grilled oysters manchego 14

eight dollar bacon 8

snapper wings: sweet chili sauce 16

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

grouper sandwich: grilled/asian slaw/tartar sauce 20

fire grilled chicken: applewood smoked bacon/swiss cheese/lettuce/tomato/house honey mustard 15

artisan butcher burger: white cheddar/bacon jam/arugula 16

steak tenderloin: filet mignon/chimichurri/horseradish sauce 18

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

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

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** 17

*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

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 31

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 34

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 36

mahi-mahi: shrimp/scallops/crab meat stuffing/citrus basil 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 27

jumbo 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/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 10

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/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!