

SEAWORTHY

OYSTERS COCKTAILS

RAW BAR

CEVICHE CLASSICO	16
catch of the day, local potatoes leche de tigre	
YELLOWFIN TUNA TARTARE	19
yuzu, caviar, local mushrooms	
SCALLOP CRUDO	16
clam broth, seaweed	
all three	45

SMALL BITES

PARKER HOUSE ROLLS	12
bottarga butter	
SHISHITO PEPPERS	24
Wasabi, tobiko, peas, kewpie	
HOT FISH DIP	16
chives, crispy shallots, lavosh crackers	
LEAFY GREEN SALAD	16
mixed local greens, gran padano, tarragon anchovy dressing	
FROG LEGS	22
buffalo, celery, pickles	
CHARBROILED OYSTERS	21
grana padano cheese, garlic, butter (half dozen)	
PORK BELLY	21
brussels sprouts, adobo vinaigrette	
FRENCH FRIES	8
chile morita ketchup	

CHILLED SEAFOOD

LOBSTER COCKTAIL	30
half lobster, drawn cayenne butter	
SHRIMP COCKTAIL	18
four boiled & chilled gulf shrimp, cocktail sauce	
CLAM AQUACHILE	22
lime, cilantro, chile	
SEAFOOD TOWER TIER ONE	95
half maine lobster, dozen oysters, clams, four boiled & chilled shrimp	
SEAFOOD TOWER TIER TWO	170
one maine lobster, sixteen oysters, clams, eight boiled & chilled shrimp	

LARGE BITES

SHRIMP & GRITS	29
sautéed gulf shrimp, rice grits, garlic, parmesan	
FISH & CHIPS	29
beer batter, sauce gribiche, malt vinegar	
SPRING SQUASH FRITTER	22
masala dressing, cumin yogurt, squash	
SEAWORTHY ROLL	29
crawfish, trinity, celery mayo, fries	
BLACKENED REDFISH PO BOY	29
pomegranate dressing, shaved vegetables, saffron aioli	
BURGER	24
fontina, bacon, remoulade, roasted tomato jam	
PAN-ROASTED COBIA	32
boiled fingerlings, vichyssoise, pea puree	
SEARED SCALLOPS	28
speckled butterbeans, charred cabbage, bacon	

For your safety, please be aware that consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness. Additionally, a 3% Kitchen Support charge benefits our kitchen staff entirely; this charge is optional and can be removed upon request. For parties of 6 or more, a 20% gratuity may be applied, with a maximum of 4 even payments per table.

Seaworthy supports sustainable aquaculture and fishing by sourcing from Gulf region oyster farmers and fishermen. We also contribute to the Coalition to Restore Coastal Louisiana's Oyster Shell Recycling Program.

SIGNATURE COCKTAILS

16

SEAWORTHY MARTINI

mezcal, vermouth, olive brine

ALLIES

gin, dry vermouth, caraway liqueur

BIJOU

gin, blanc vermouth, genepy, yuzu

DAIQUIRI

rum, calvados, passionfruit, lime

SPRITZ

gentian liqueur, pineapple amaro
sparkling wine

DELICIOUS SOUR

bourbon, peach, ginger, lemon

HOLY WATER

rum, cognac, almond, genepy

“PIMM’S” CUP

amaro, blackberry, ginger, lemon, tonic

MARGARITA

mezcal, strawberry, lime, tomato

REBUJITO

sherry, almond, ginger, mint

CAIPIRINHA

cachaca, lime, elderberry

SMASH

ojen, watermelon, lemon, mint

ESPRESSO MARTINI

rum, espresso, banana

ZERO-PROOF COCKTAILS 12

BUCK

coconut water, almond, ginger, mint

HIGHBALL

passion fruit, yuzu, soda, lemon

BEER

Abita Amber Lager	8
Zony Mash Pilsner 8 oz	5
Orion Japanese Lager	8
Aval Brut Cider	8
Urban South Holy Roller IPA	8
Gnarly Barley Skater Aid Pilsner	8
St. Arnold French Press	8
Abita Turbo Dog	8
Miller High Life	5
Modelo	7
Zony Mash ‘Jungle Juice Raddler’ 16oz	12
Zony Mash ‘King of Carrot Flowers’ 16oz	12
Parish Brew ‘Ghost in the Machine’ IPA 16oz	12

WINE

SPARKLING

Torre Oria, Cava Brut, NV	12 48
Carboniste, Albarino, ‘19	14 55
Carboniste, Pet Nat, Pinot Grigio, ‘21	14 55

WHITE

Alain de la Treille, Muscadet, ‘21	12 47
Florensac, Picpoul de Pinet, ‘21	14 50
Anjos, Vinho Verde Branco, ‘22	10 36
Alain de la Treille, Sav. Blanc, ‘21	14 50
Passy Le Clou, Chablis	18 70

ROSE

Anjos, Vinho Verde Rose, 21	10 45
Domaine Les Mesclances, ‘22	12 48
Donnachadh, Rose ‘20	14 50

RED

Les Monstiers, Syrah ‘21	15 80
Cavalo Barao, Tinto NV (1L)	10 60

DESSERTS

PECAN PIE	10
caramelized pecans, flaky crust	
BREAD PUDDING	12
fried banana, rum sauce, hazelnuts	

SEAWORTHY

OYSTERS COCKTAILS

OYSTERS

[half price 4pm-6pm]

GULF COAST

creamy | delicate | large

🟡	MAGNOLIA KEYS	3
	Biloxi, Mississippi	
🟡	OTTERS CHOICE	3
	Spring Creek, FL	
🟡	MURDER POINT	3.50
	Sandy Bay, Alabama	
🟡	POINT AUX PIN	3.50
	Grande Bay, Alabama	
🟡	LITTLE MOON	3.50
	Grand Isle, Louisiana	
🟡	ISLE DAUPHINE	3
	Dauphine Island, Alabama	
🟡	SAUCY LADY	3.50
	Oyster Bay, Florida	
🟡	WILD GULF	3
	Grande Isle, Louisiana	
🟡	LITTLE HONEY	4
	Apalachee Bay, Florida	
🟡	FRENCH HERMIT	3
	Deer Island, Alabama	
🟡	PETIT DE SEL	3
	Pensecola Beach, Florida	

WEST COAST

sweet | fruity | small

🟡	Kusshi	5.25
	Deep Bay, British Columbia	
🟡	Kumamoto	5.50
	Totten Inlet, Washington	
🟡	Miyagi	6
	Olympia, Washington	
🟡	Oishi	4.50
	Skagit Bay, Washington	
🟡	Shigoku	5.25
	Willapa Bay, Washington	
🟡	Baywater Sweet	4.75
	Thorndyke Bay, Washington	
🟡	Glacier Point	4.50
	Kachemak Bay, Alaska	
🟡	Mirimichi	5.50
	Tohen Inlet, Washington	
🟡	Mirana	4.50
	Hood Canal, Washington	
🟡	Kumiai	6.00
	Baja, Mexico	
🟡	Ichiban	5.00
	Skagit Bay, Washington	

EAST COAST

salty | briny | small-medium

🟡	WALRUS AND CARPENTER	4
	Jamestown, Rhode Island	
🟡	WAVELENGTHS	4.50
	Mobjack Bay, Virginia	
🟡	ISLAND CREEK	4.50
	Duxberry, Massachusetts	
🟡	IRISH POINT	4
	Rustico, Prince Edward Island	
🟡	COPPS ISLAND	3.50
	Westpoint, Connecticut	
🟡	SALTY MAINERS	4.50
	Darumariscotta, Maine	
🟡	SAINT SIMON	4
	Shippigan, New Brunswick	
🟡	PINK MOON	4
	New London Bay, Prince Edward Island	
🟡	BEAUSOLIEL	4
	PEI, Canada	
🟡	SAVAGE BLONDE	4
	Savage Harbour, Prince Edward Island	

CAVIARS

savory beignets & cultured butter

🟡	TROUT ROE	30
🟡	CAJUN BOWFIN	55
🟡	SPICY BOWFIN	60
🟡	HACKLEBACK	90
🟡	PADDLEFISH	60
🟡	ROYAL WHITE STURGEON	95

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