

Seaworthy

OYSTERS COCKTAILS

RAW BAR

TUNA TARTARE smoked beet, squid ink aioli, cracklin	18
COFFEE CURED COBIA carrot, orange, creme fraiche	17
CRAB SALAD apple, celery, ginger aioli	18
all three	45

SMALL BITES

PARKER HOUSE ROLLS bottarga butter	12
SHISHITO PEPPERS wasabi, tobiko, peas, kewpie	20
BOQUERONES potato, green goddess, herb salad	13
HOT FISH DIP chives, crispy shallots, lavosh crackers	16
LEAFY GREEN SALAD mixed local greens, gran padano, tarragon anchovy dressing	16
CHARBROILED OYSTERS grana padano cheese, garlic, butter (half dozen)	21
PORK BELLY brussels sprouts, adobo vinaigrette	21
FRENCH FRIES chile morita ketchup	8

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.

CHILLED SEAFOOD

LOBSTER COCKTAIL half lobster, drawn cayenne butter	30
SHRIMP COCKTAIL four boiled & chilled gulf shrimp, cocktail sauce	18
SEAFOOD TOWER half maine lobster, crab salad, tuna tartare dozen oysters, four boiled & chilled shrimp	140

LARGE BITES

ROASTED REDFISH fennel, tomato, confit, nicoise olives, basil	33
SMOKED RAINBOW TROUT cream corn, mushroom & shallot conserva	32
SEARED SCALLOPS cauliflower, brown butter, sage	34
ROASTED CABBAGE chili crisp, peanut, fried shallots	24
SHRIMP & GRITS sautéed gulf shrimp, rice grits, garlic, parmesan	29
SEAWORTHY ROLL lobster, trinity, celery mayo, fries	34
BURGER fontina, remoulade, onion, pickle	24
FISH & CHIPS beer batter cod, sauce gribiche, malt vinegar	29

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.**

SIGNATURE COCKTAILS

16

SEAWORTHY MARTINI

mezcal, vermouth, olive brine

ALLIES

gin, dry vermouth, caraway liqueur

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

CAIPIRINHA

cachaca, lime, elderberry

SMASH

ojen, watermelon, lemon, mint

REBUJITO

sherry, almond, ginger, mint

THE PERFECT PEAR

1738 remy, montenegro, roasted pear puree

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
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

Montmarter 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
Lago Vinho Verde	10 36
Alain de la Treille, Sav. Blanc, ‘21	14 50
Passy Le Clou, Chablis	18 70
22 Seehof Riesling	12 46

ROSE & ORANGE

Anjos, Vinho Verde Rose, 21	10 45
Domaine Les Mesclances, ‘22	12 48
“Bucce” Orange	14 56

RED

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

DESSERTS

FROZEN KEY LIME PIE	13
graham butter, coconut mousse	
PEANUT & SALTED CARAMEL	11
ICE CREAM POP	
malted vanilla ice cream, caramel corn	