

SEAMARK

SEAFOOD & COCKTAILS

VALENTINE'S DAY

SATURDAY, FEBRUARY 14TH, 2026

COCKTAILS

HARBOR LIGHTS OLD FASHIONED / 18

Reposado Tequila, Honey, Sea Salt, Cacao, Orange Bitters, Mole Bitters

CHERRY KISS SPRITZ / 18

Vodka, Pisco, Amaretto, Nonino Amaro, White
Crème de Cacao, Lemon Juice, Champagne

APPETIZER

BAKED LOCAL OYSTERS TRIO / 28

Tuscan, Rockefeller, Scampi

ENTRÉES

SESAME CRUSTED

ATLANTIC BLUEFIN TUNA STEAK / 48

Charred Baby Bok Choy, Jasmine Rice, Fragrant Miso Broth

DI PARMA PROSCIUTTO WRAPPED

ATLANTIC HALIBUT / 49

Basil Pesto Gnocchi, Cherry Tomatoes, Aged Balsamic Glazed

DESSERT

PROSECCO-POMEGRANATE

POACHED PEAR

MASCARPONE ICE CREAM / 21



CARVER ROAD
HOSPITALITY

20% service charge included for parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.
Kindly let your server know of any food allergies or intolerances in your party.