

SEAMARK

SEAFOOD & COCKTAILS

PRIVATE DINING & SPECIAL EVENTS

CARVER ROAD
HOSPITALITY

Encore®
BOSTON HARBOR
A WYNN RESORT

WELCOME *to* SEAMARK

Seamark is a welcoming and luxurious restaurant located at Encore Boston Harbor. Helmed by James Beard Award-Winning Chef Michael Schlow, the culinary program showcases elevated seafood dishes harmonizing local ingredients, global flavors, and timeless plates. Events at Seamark reflect Carver Road Hospitality's signature hospitality and dedication to culinary mastery.

Designed by the award-winning architecture firm Rockwell Group, the space exudes maritime elegance and offers a stunning backdrop for a wide range of special occasions. Hidden inside Seamark is Old Wives' Tale, a speakeasy inspired by the golden age of seafaring, which can be transformed into an intimate dining room or lounge.

The space boasts private and semi-private dining rooms. Seamark can host up to 217 seated guests and 310 standing for a full buyout.





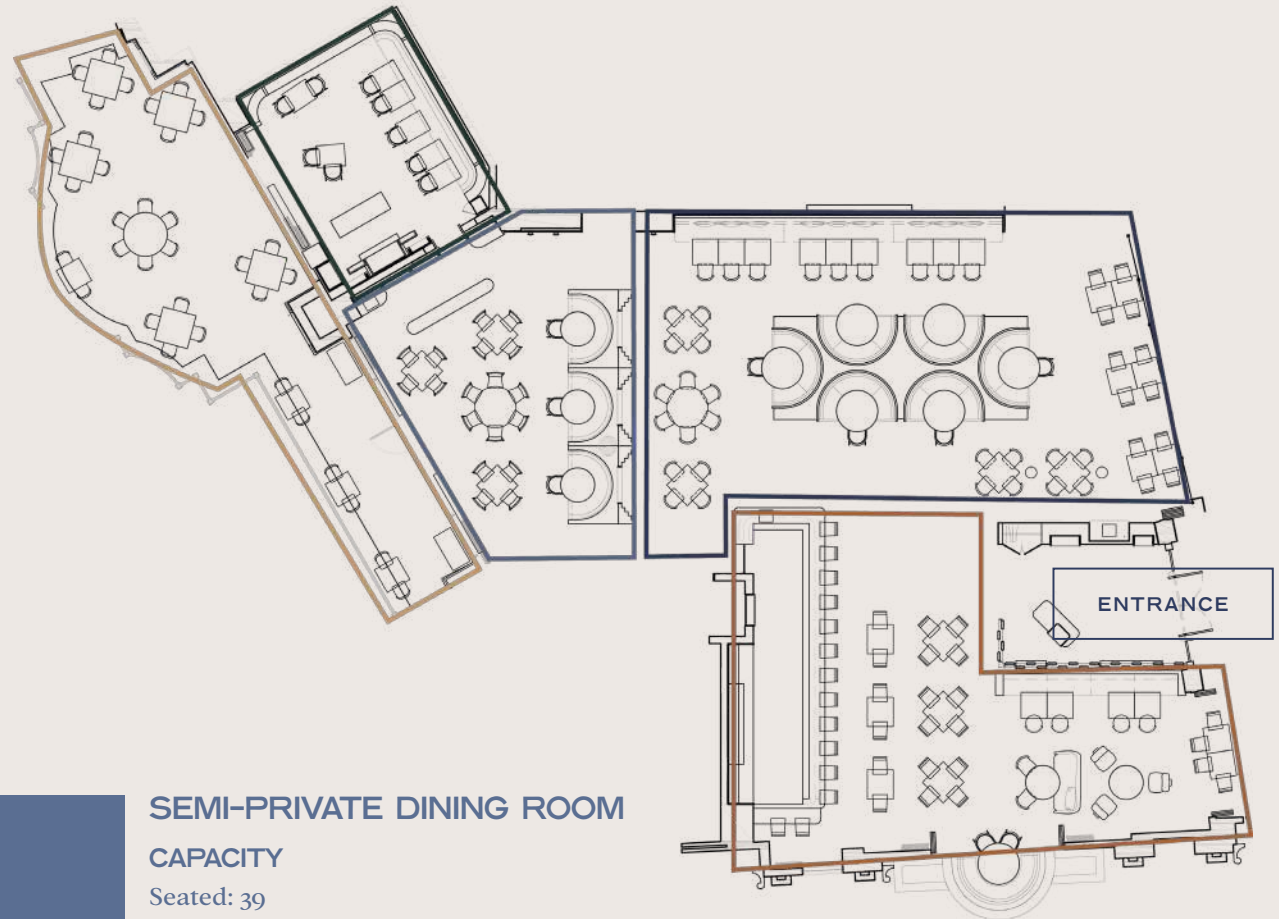
PROPERTY OVERVIEW

FULL BUYOUT CAPACITY

SEATED: 217

STANDING: 310

Each room, from the main dining area to Old Wives' Tale, is infused with historic details and references that tell a unique story of the sea.



MAIN DINING ROOM

CAPACITY

Seated: 86

Standing: 110

SEMI-PRIVATE DINING ROOM

CAPACITY

Seated: 39

Standing: 50

PRIVATE DINING ROOM OLD WIVES' TALE

CAPACITY

Seated: 13

Standing: 25

BAR LOUNGE

CAPACITY

Seated: 42

Standing: 75

OUTDOOR TERRACE

CAPACITY

Seated: 34

Standing: 50

ENTRANCE

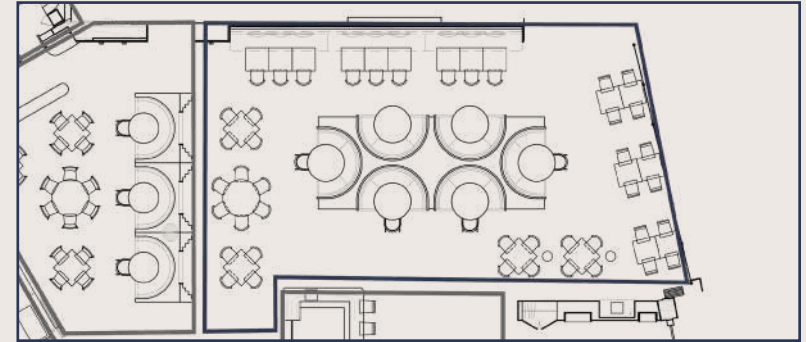


MAIN DINING ROOM

CAPACITY

SEATED: 86 | STANDING: 110

The Main Dining Room is inviting and warm, with a spacious layout that feels both open and cozy. The blend of contemporary design and subtle coastal touches adds to the space's approachable charm. The menu focused on fresh seafood and seasonal ingredients complements the room's airy, tranquil ambiance perfectly, making it ideal for casual meals and special occasions alike.

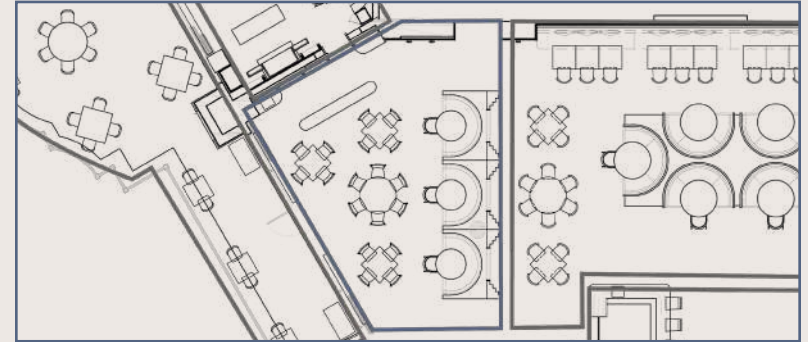


SEMI-PRIVATE DINING ROOM

CAPACITY

SEATED: 39 | STANDING: 50

Imagine hosting your next gathering in our exclusive, semi-private dining space that offers the perfect balance of intimacy and ambiance. This area allows your group to enjoy a personalized experience while still feeling the vibrant energy of the restaurant. The room's versatility allows hosts to have up to eight separate tables of 5–6 guests each or to choose one long, elegant table that seats up to 20 guests for a more communal experience.



PRIVATE DINING ROOM – OLD WIVES’ TALE

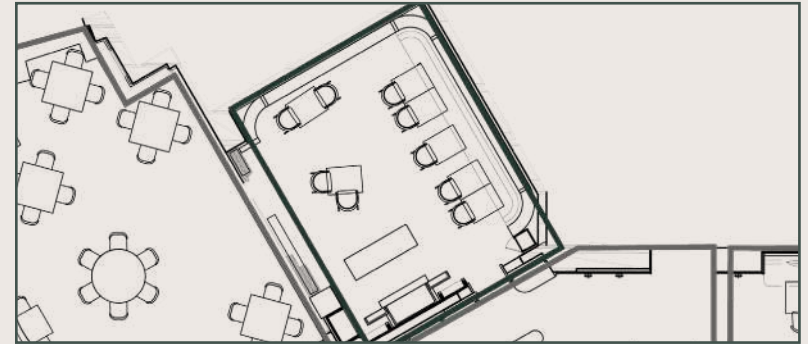
CAPACITY

SEATED: 13 | STANDING: 25

Tucked behind a secret door, this exclusive yet welcoming private dining room exudes the charm of a hidden speakeasy, designed for small, intimate dinners or gatherings. The space feels like an insider’s secret, where each event is curated, ensuring guests feel pampered and at ease. Whether you’re enjoying a quiet dinner with close friends or celebrating a special occasion, this hidden gem offers a rare and unforgettable dining experience.

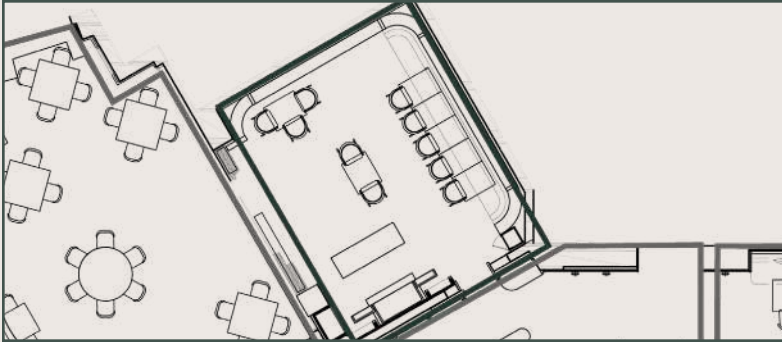
The tables can be arranged in 3 different layouts, illustrated on subsequent pages.

FLOOR PLAN A



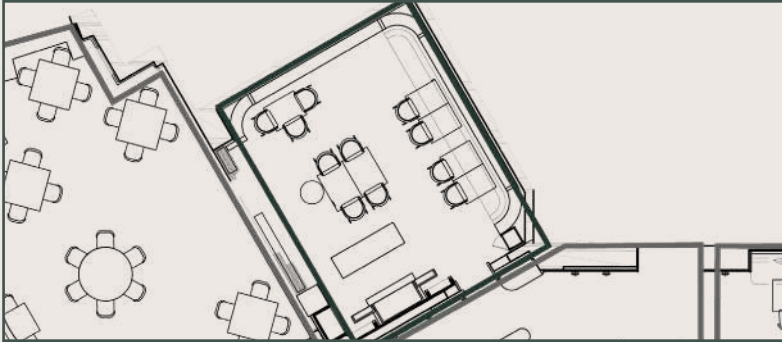
PRIVATE DINING ROOM – OLD WIVES’ TALE

FLOOR PLAN B



PRIVATE DINING ROOM - OLD WIVES' TALE

FLOOR PLAN C



BAR LOUNGE

CAPACITY

SEATED: 42 | STANDING: 75

The elevated lounge off the Main Bar is the perfect spot for casual happy hours and celebratory gatherings. Its semi-private layout offers a more relaxed vibe while keeping the lively energy of the main bar within reach. Whether toasting to a success or just catching up, it's a space that elevates the joy of shared moments.



OUTDOOR TERRACE

CAPACITY

SEATED: 34 | STANDING: 50

Despite being in the heart of a vibrant & bustling landscape, Seamark's Outdoor Terrace provides a cozy escape where guests can unwind from the city's fast pace in their own private haven. The Terrace's blend of comfort and style provides a perfect backdrop for guests to enjoy fine food and conversation, making it a sought-after venue for both personal and corporate events.





PASSED CANAPÉS

SELECT FIVE – \$55^{PP} (PER HOUR)

TUNA TARTARE, Ponzu, Cucumber, Toasted Brioche

CRISPY CRAB ARANCINI, Yuzu-Chile Aioli

MINI CONES, SALMON TARTARE, CREME FRAÎCHE, CAVIAR

WILD MUSHROOM AND PARMIGIANO TARTLETS (V)

CRISPY JAPANESE EGGPLANT, Curry Aioli, Pickled Shallots (V)

SHRIMP SUMMER ROLLS, Mint, Cilantro, Spicy Peanut Sauce (GF)

FILET MIGNON, Yuzu Béarnaise, Chives, Crostini (+5)

CARAMELIZED ONION, Goat Cheese, Black Olive Tartlet

PRIME BEEF TARTARE, Truffle, Fresh Herbs, Toasted Brioche

PROSCIUTTO SAN DANIELE, Whipped Ricotta, Basil, Bruschetta

GOLDEN BEET TARTARE, Almond “Crème”, Pickled Shallots, Crispy Rice (VG, GF)

STATIONARY BOARDS

SERVES 20 PEOPLE – \$225^(PER BOARD)

CHARCUTERIE BOARD

Chef’s selection of five cured meats and pates, cornichons, mustard, & baguette

CHEESE BOARD

Chef’s selection of five artisanal cheeses, garnished with fruit and nuts, baguette (V)

CRUDITÉ AND DIPS

Selection of market fresh vegetables, hummus, green goddess dip (V, GF)

CHEF’S ASSORTED SWEETS BOARD



Menu prices do not include beverages, tax or gratuity. Menu changes based on seasonal availability of local ingredients.

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellshock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.

RAW BAR

SERVED WITH LEMON, COCKTAIL SAUCE, MIGNONETTE, DIJONNAISE, HOT SAUCE

PETITE RAW BAR: \$85_{PP}

LOCAL OYSTERS

LITTLE NECK CLAMS

JUMBO SHRIMP COCKTAIL

TODAY'S CEVICHE

CHILLED MUSSELS PROVENÇAL

GRANDE RAW BAR: \$130_{PP}

LOCAL OYSTERS

LITTLE NECK CLAMS

CHILLED LOBSTER

JUMBO LUMP CRABMEAT

JUMBO SHRIMP COCKTAIL

TODAY'S CEVICHE

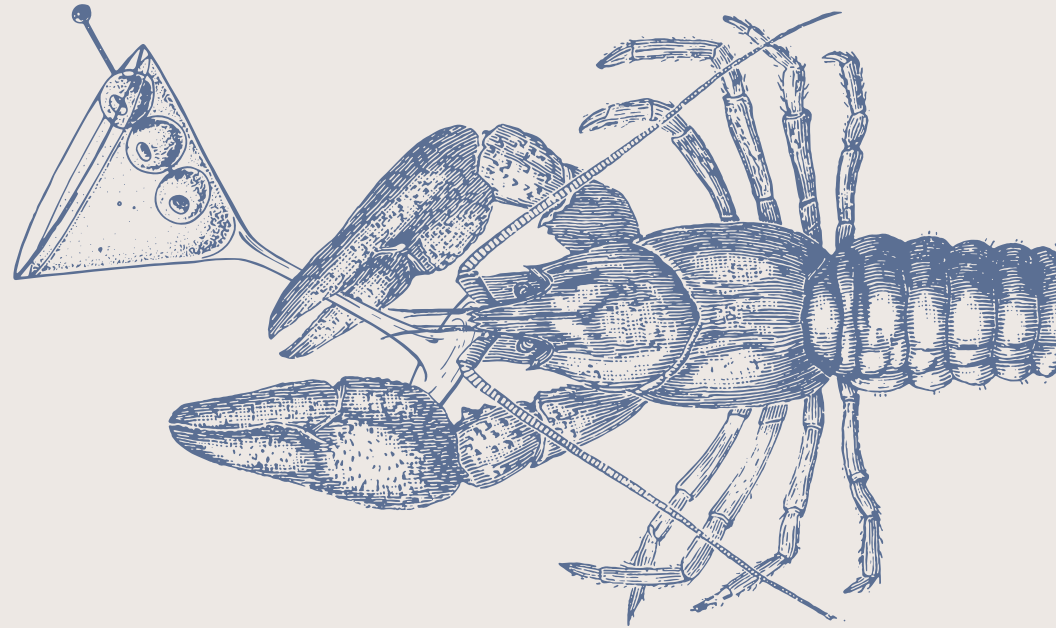
CHILLED MUSSELS PROVENÇAL

KING CRAB LEGS (Available with 72 hours notice, MKT Price)

CAVIAR SERVICE: \$195_{PP}

STURGEON CAVIAR, Smoked Trout Roe

MINI POTATO PANCAKES, Toasted Brioche, Chives, Capers, Eggs, Parsley, Crème Fraiche



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FAMILY STYLE MENUS - \$95^{PP}

APPETIZERS

SELECT ANY 2 (ADD ADDITIONAL CHOICES, \$15 EA)

CLASSIC CAESAR SALAD, Parmigiano, Garlicky Breadcrumbs

SHRIMP TEMPURA, Yuzu-Chile Aioli

BABY ARUGULA SALAD, Mushrooms, Truffle, Lemon, Parmigiano (VG, GF)

SEAMARK CEVICHE, Citrus, Cilantro, Chiles

JIMMY'S CHOPPED, Homemade Thousand Island Dressing (GF)

CRAB CAKES, Corn, Red onion, Chipotle

FRIED CALAMARI, RI Style, Hot Peppers, Lemon, Parsley

PRIME STEAK TARTARE, Dijon, Capers, Truffle, Frico Chips (GF)

ENTRÉES

SELECT ANY 2 (ADD ADDITIONAL CHOICES, \$20 EA)

ORA KING SALMON, Butter, Chives, Lemon (GF)

GRILLED SWORDFISH, Rosemary, EVOO, Chives (GF)

PRIME NY STRIP, Bistro Sauce (GF)

LEMON AND GARLIC CHICKEN, Parsley, Pan Sauce

ROASTED CAULIFLOWER "STEAK," Harissa, Salsa Verde (VG, GF)

MEZZI RIGATONI A LA VODKA (add Lobster +\$10) (V)

BRAISED SHORT RIB, Red Wine Sauce (GF)

POTATO GNOCCHI, Wild Mushrooms, Truffle, Parmigiano (V)

PENNE PASTA, San Marzano Tomatoes, Basil, EVOO, Parmigiano (V)

SEARED SCALLOPS, Wild Mushrooms, Peas, Pearl Onions

FAMILY STYLE SIDES

SELECT ANY 2 (ADD ADDITIONAL CHOICES, \$15 EA)

SPICY CRAB FRIED RICE (+\$7)

ASPARAGUS, Truffle Hollandaise (V, GF)

BABY STRING BEANS, Shallots, Butter, Sea Salt (V, GF)

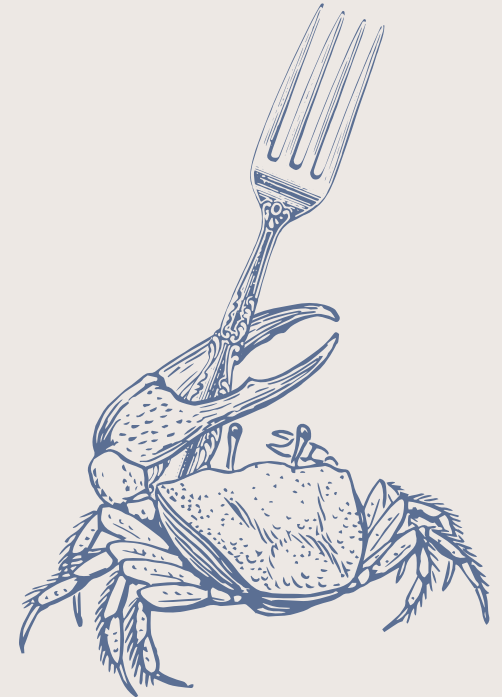
GARLIC AND ROSEMARY ROASTED POTATOES (VG, GF-CC)

FRENCH FRIES, Sea Salt, Parsley (VG, GF-CC)

ROASTED WILD MUSHROOMS, Fresh Herbs, Madeira (V,GF)

FAMILY STYLE DESSERT

ASSORTED DESSERTS FROM OUR PASTRY CHEF



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BEVERAGE STATIONS

SPARKLING BAR

SPARKLING WINE & ASSORTED JUICES - \$32 PP (PER HOUR)

CHAMPAGNE & ASSORTED JUICES - \$38 PP (PER HOUR)

ALCOHOL FREE DRINKS - \$15 PP (PER HOUR)

SPARKLING & STILL WATER, BOTTLED JUICES, ASSORTED REGULAR & DIET SODAS

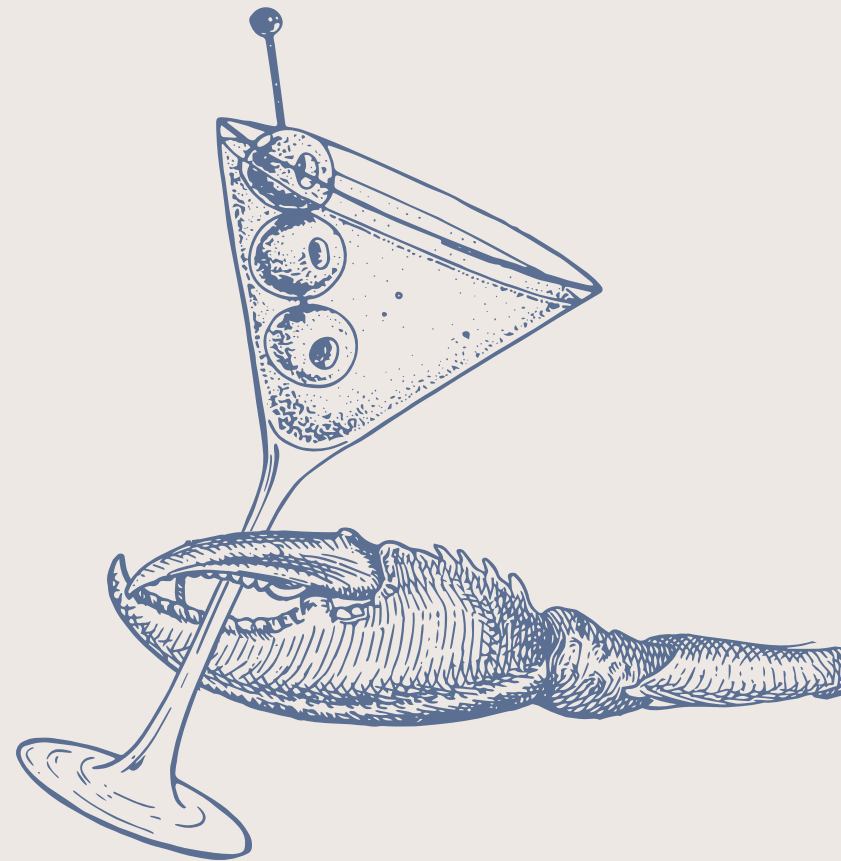
COFFEE & TEA SERVICE - \$25 PP (PER HOUR)

REGULAR & DECAF COFFEE, TEA, FRESHLY BREWED ICED TEA

BEVERAGE BREAK - \$32 PP (PER HOUR)

REGULAR & DECAF COFFEE, TEA, FRESHLY BREWED ICED TEA, SPARKLING & STILL WATER,

BOTTLED JUICES, ASSORTED REGULAR & DIET SODAS



Menu prices do not include beverages, tax or gratuity. Menu changes based on seasonal availability of local ingredients. Children under 5 are not permitted. On Fridays and Saturdays, Seamark is restricted to guests 18 and older after 8 PM and 21 and older after 10 PM. Old Wives' Tale is 21 and older at all times

BEVERAGE PACKAGES

ALL PACKAGES INCLUDE: SPARKLING & STILL WATER / BOTTLED JUICES / ASSORTED REGULAR & DIET SODAS

WINE & BEER PACKAGE - \$50^{PP}

WINE:

1 Red / 1 White / 1 Sparkling

BEER:

Stella Artois, Bud Light, Downeast Cider, and Seamark x Night Shift Brewing Signature Oyster Stout

2 HOUR GOLD PACKAGE: \$105^{PP}

(\$40 PER GUEST FOR EACH ADDITIONAL HOUR)

WINE:

Sparkling: Prosecco, Mionetto Treviso Brut DOC, Veneto, Italy MV

White: Sauvignon Blanc, The Crossing Light Wave, Marlborough, New Zealand

Red: Cabernet Sauvignon, Daou, Paso Robles, California

BEER:

Stella Artois, Bud Light, Downeast Cider, and Seamark x Night Shift Brewing Signature Oyster Stout

PREMIUM LIQUOR:

American Harvest Vodka, Ford's Gin, Havana Club Rum, Espolon Blanco Tequila, Bulleit Bourbon, Dewar's White Label Scotch, and a selection of premium Fever-Tree Mixers.

*Inquire about Alcohol Free beer & wine

2 HOUR PLATINUM PACKAGE: \$135^{PP}

(\$60 PER GUEST FOR EACH ADDITIONAL HOUR)

WINE:

Sparkling: Champagne, Nicolas Feuillatte Brut Reserve, Chouilly, France MV

White: Chardonnay, William Fevre "Champs Royaux", Chablis

Red: Cabernet Sauvignon, Justin, Paso Robles, California

BEER:

Stella Artois, Bud Light, Downeast Cider, and Seamark x Night Shift Brewing Signature Oyster Stout

ULTRA-PREMIUM LIQUOR:

Grey Goose Vodka, Bombay Sapphire Gin, Appleton Estate 12 Year Rum, Casamigos Blanco Tequila, Michter's Bourbon & Rye, H By Hine Cognac, Johnnie Walker Black Scotch, and a selection of premium Fever-Tree Mixers.

*The listed selection of premium liquor and wine is at the venue's discretion and may change to comparable options at any time.



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BEVERAGE PACKAGES

2 HOUR OLD WIVES' TALE PACKAGE: \$135^{PP}

FOUR FEATURED COCKTAILS:

MOSCOW DE JANIERO

Vodka, Grand Marnier, Passion Fruit and Muddled Lime

TREATY OF VERACRUZ

Tequila, Watermelon-Tomatillo-Jalapeno Mix, Lime, Agave Nectar

SQUALL OF NASSAU

Rum, Falernum, Lime, Ginger Beer, Orgeat (contains nuts)

ONE IF BY LAND, TWO IF BY SEA

Rye Whiskey, Aged Rum, Maple, Bitters, Smoky Black Tea and Spices

WINE:

SPARKLING

Prosecco, Mionetto Treviso Brut DOC, Veneto, Italy MV

WHITE

Sauvignon Blanc, The Crossing Light Wave, Marlborough, New Zealand

RED

Cabernet Sauvignon, Daou, Paso Robles, California

BEER:

Stella Artois, Bud Light, Downeast Cider, and Seamark x Night Shift Brewing Signature Oyster Stout

PREMIUM LIQUOR:

Grey Goose Vodka, Monkey 47 Gin, Havana Club Rum, Bacardi 8 Year, Espolon Blanco Tequila, Appleton Estate 12 Year, Don Fulano Blanco, Mijenta Cristalino, Eagle Rare 10 Year, Bomberger's, Blantons Gold, served with a selection of premium Fever-Tree Mixers.

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SUNSET CHARTER & TASTING DINNER

Enjoy an evening of carefree exploration and indulgence with our Summer 2024 seasonal experience. Your experience begins at golden hour on the dock, where one of Encore's luxury motor yachts will take your group on a private ride across the Mystic River. Upon docking, you will be greeted with a champagne toast at sunset and escorted to your table inside.

Following hors d'oeuvres, your group will be guided through your customized, five-course tasting menu by James Beard Award-Winning Chef Michael Schlow with wine pairings by Master Sommelier Steve Geddes. After dessert and digestifs, your party will have exclusive access to Old Wives' Tale to enjoy one-of-a-kind cocktails in Seamark's hidden speakeasy.

At the end of the evening, an Encore yacht will chauffeur your group back to the city.

\$2,500 FOR PARTIES OF 2

\$1,000 PP FOR PARTIES OF 3 OR MORE

Pricing is inclusive of tax and gratuity.



SEAMARK

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EVENTS@SEAMARKENCORE.COM

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