

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.

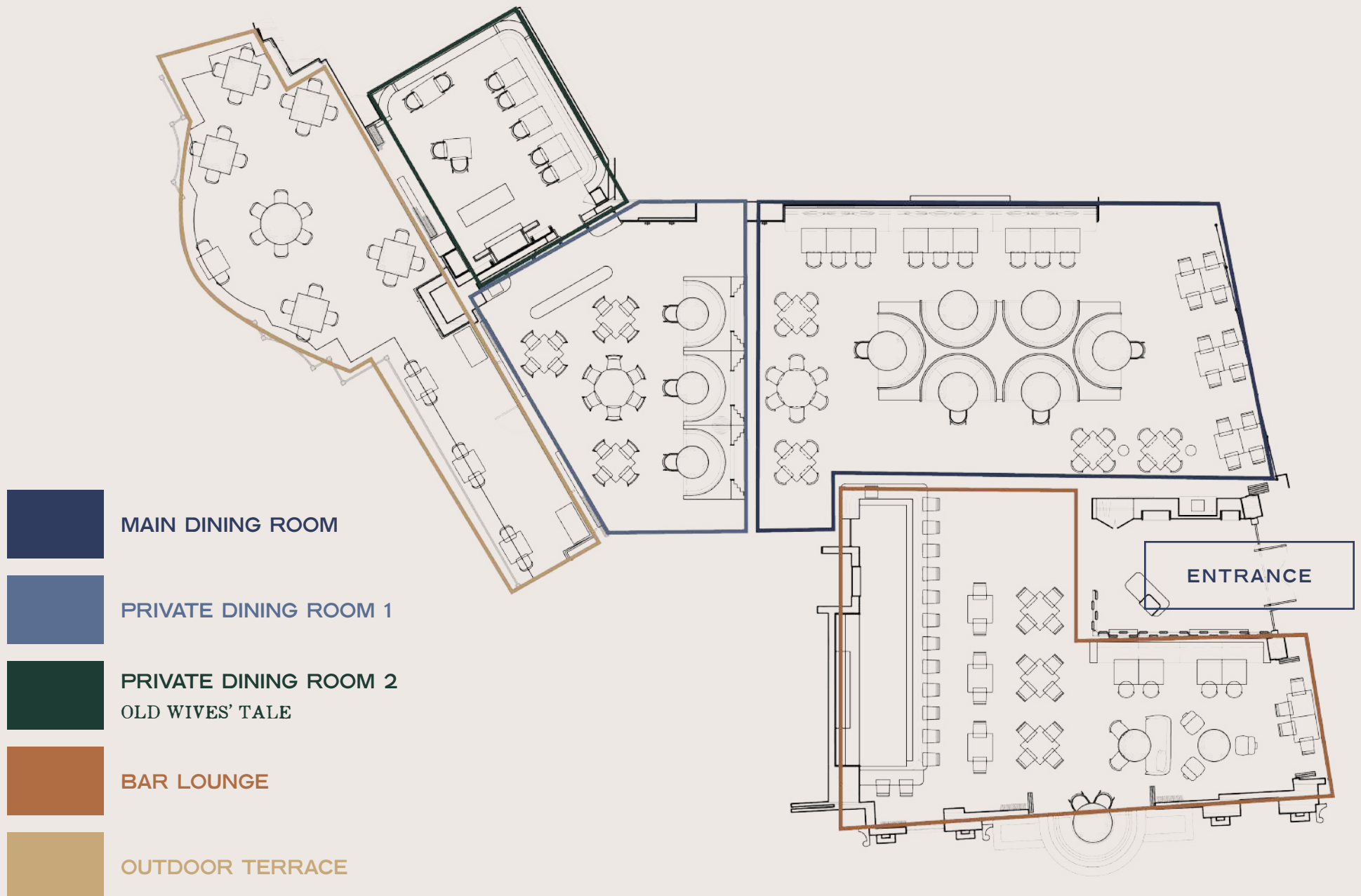
Designed by the award-winning architecture firm Rockwell Group, the space exudes maritime elegance and offers a stunning backdrop for a wide range of special occasions. Hidden inside Seamark is Old Wives' Tale, a speakeasy inspired by the golden age of seafaring, which can be transformed into an intimate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

The space boasts two private dining rooms and can host up to 217 seated guests and 310 standing.





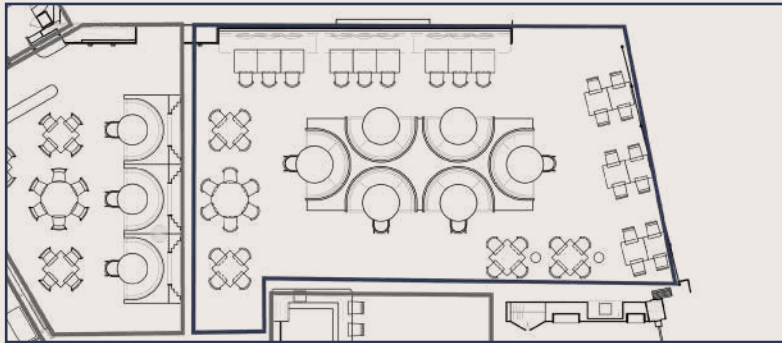
PROPERTY OVERVIEW



ENTRANCE



MAIN DINING ROOM

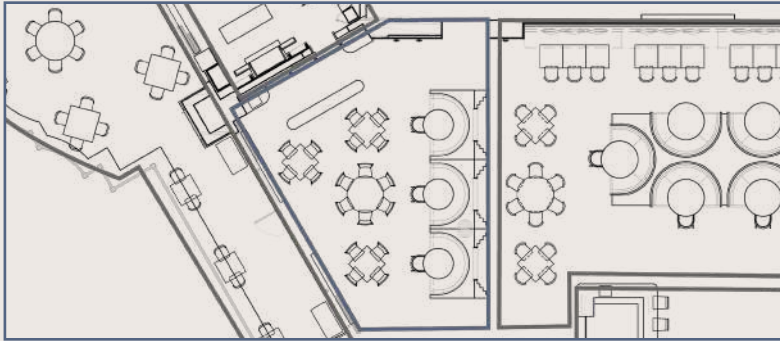


CAPACITY

Seated: 86
Standing: 110



PRIVATE DINING ROOM 1



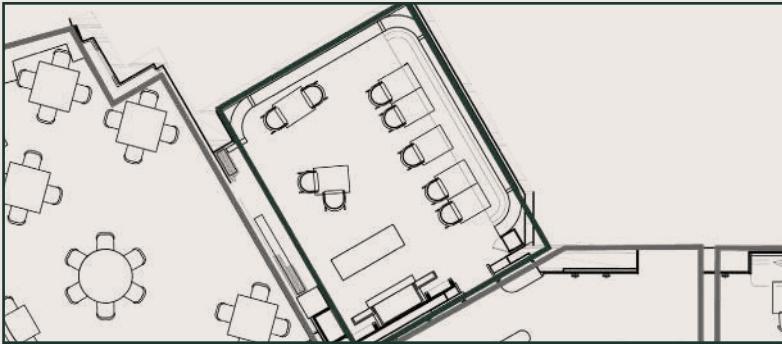
CAPACITY

Seated: 39
Standing: 50



PRIVATE DINING ROOM 2 - OLD WIVES' TALE

FLOOR PLAN A



CAPACITY

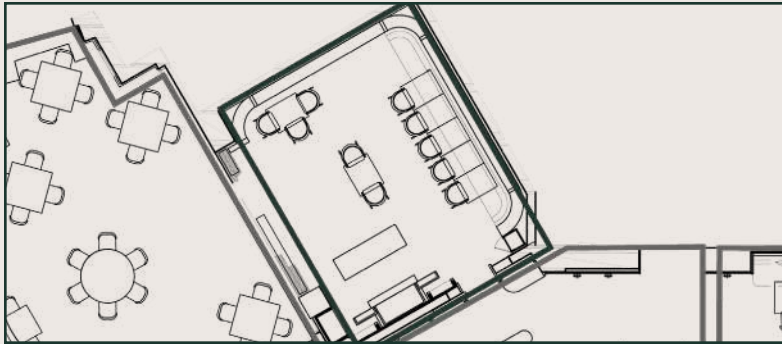
Seated: 16

Standing: 25

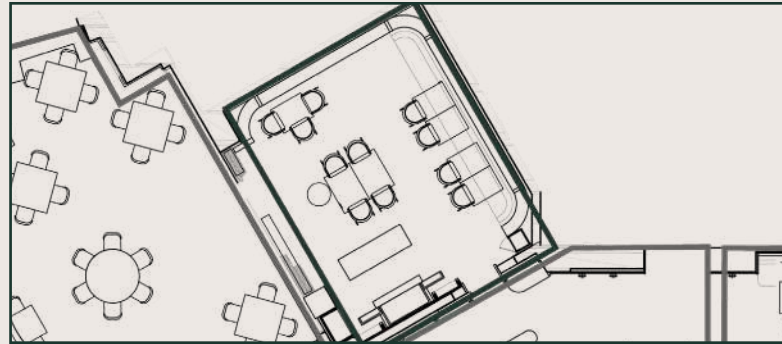


PRIVATE DINING ROOM 2 - OLD WIVES' TALE

FLOOR PLAN B



FLOOR PLAN C



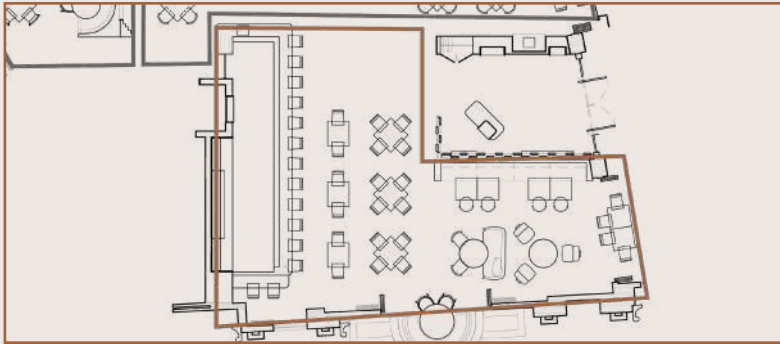
CAPACITY

Seated: 16

Standing: 25



BAR LOUNGE



CAPACITY

Seated: 42

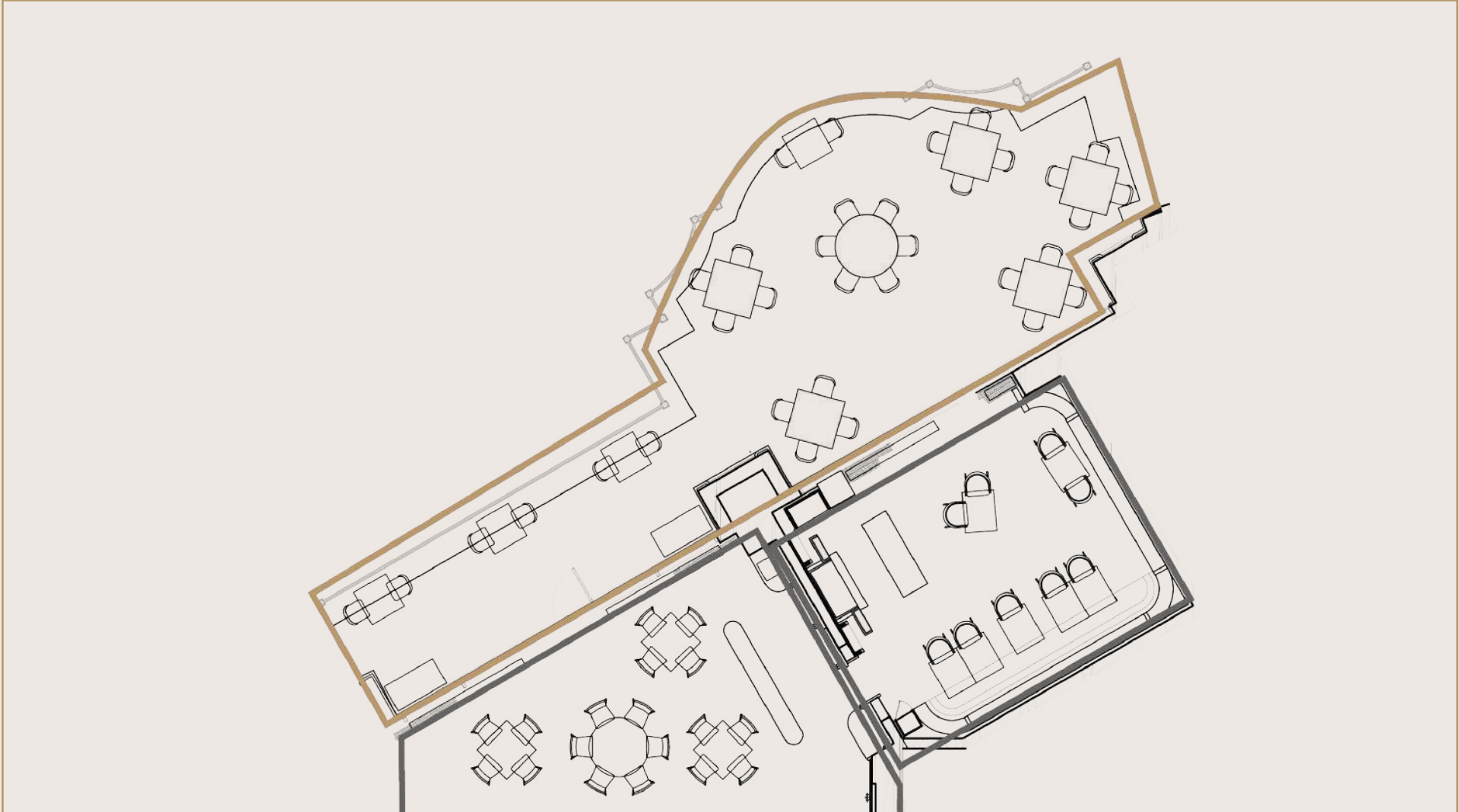
Standing: 75



OUTDOOR TERRACE

CAPACITY

Seated: 34
Standing: 50





PASSED CANAPÉS

SELECT FIVE - 1ST HOUR \$55_{PP}, 2ND HOUR \$45_{PP}

TUNA TARTARE, Ponzu, Caviar, Toasted Brioche

LOBSTER TOSTADAS, Cucumber, Chipotle, Avocado (+\$5)

SALMON RILLETTE, Dijon, Cornichon, Toasted Brioche

LOBSTER BAO BUNS, Sriracha, Mint, Lime (+\$5)

CRISPY CRAB ARANCINI, Yuzu-Chile Aioli

SMOKED SALMON, Dill, Creme Fraiche, Dark Rye

PRIME BEEF TARTARE, Truffle, Fresh Herbs, Toasted Brioche

FILET MIGNON, Yuzu Bernaise, Chives, Crostini (+\$5)

FRENCH HAM, Gruyere, Dijon, Griddled Bread

MINI TRUFFLED GRILLED CHEESE, Mushroom Duxelle (Vegetarian)

FRESH MOZZARELLA, Tomato, Basil, Crostini (Vegetarian)

ROASTED CAULIFLOWER, Spicy Chickpea Puree, Harissa (Vegan, GF)

SICILIAN EGGPLANT CAPONATA, Tomato, Capers, Crostini (Vegetarian)

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

CRUDITÉ AND DIPS

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

CHEF'S ASSORTED SWEETS BOARD



RAW BAR

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

PETITE RAW BAR: \$85^{PP}

JUMBO SHRIMP COCKTAIL

LOCAL OYSTERS

LITTLE NECK CLAMS

TODAY'S CEVICHE

MUSSELS PROVENCAL

GRANDE RAW BAR: \$130^{PP}

LOCAL OYSTERS

LITTLE NECK CLAMS

CHILLED LOBSTER

JUMBO LUMP CRABMEAT

JUMBO SHRIMP COCKTAIL

TODAY'S CEVICHE

CHILLED MUSSELS PROVENCAL

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



MENU 1

SERVED PLATED OR FAMILY STYLE - \$95^{PP}

FAMILY STYLE FOR PARTIES OVER 20

APPETIZERS

SELECT TWO

CLASSIC CAESAR SALAD, Parmigiano, Garlicky Breadcrumbs

SHRIMP TEMPURA, Yuzu Chile Aioli

BABY ARUGULA SALAD, Mushrooms, Truffle, Lemon, Parmigiano

SEAMARK CEVICHE, Shrimp, Scallops, Calamari, Lime, Chiles, Cilantro

RIPE TOMATO SALAD, Cucumber, French Feta, Black Olives, Oregano

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

FAMILY STYLE SIDES

SELECT TWO

SPICY CRAB FRIED RICE (+\$7)

ASPARAGUS, Truffle Hollandaise

BABY STRING BEANS, Shallots, Butter, Sea Salt

GARLIC AND ROSEMARY ROASTED POTATOES

FRENCH FRIES, Sea Salt, Parsley

ROASTED WILD MUSHROOMS, Fresh Herbs, Madeira

ENTRÉES

SELECT TWO

ORA KING SALMON, Butter, Chives, Lemon

GRILLED SWORDFISH, Rosemary, EVOO, Chives

LEMON AND GARLIC CHICKEN, Parsley, Pan Sauce

ROASTED CAULIFLOWER "STEAK" (Vegan, GF)

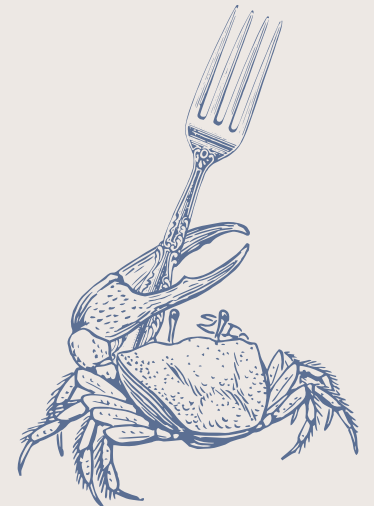
MEZZI RIGATONI A LA VODKA (Vegetarian) (add Lobster +\$10)

PRIME FILET MIGNON, Red Wine Sauce (+\$10)

POTATO GNOCCHI, Gulf Shrimp, Asparagus, Butter, Lemon, Chives

FAMILY STYLE DESSERT

ASSORTED DESSERTS FROM OUR PASTRY CHEF



MENU 2

SERVED PLATED OR FAMILY STYLE - \$145^{PP}

FAMILY STYLE FOR PARTIES OVER 20

APPETIZERS

SELECT THREE

CLASSIC CAESAR SALAD, Parmigiano, Garlicky Breadcrumbs

ICED JUMBO SHRIMP, House Cocktail Sauce

BABY ARUGULA SALAD, Mushrooms, Truffle, Lemon, Parmigiano

SEAMARK CEVICHE, Shrimp, Scallops, Calamari, Lime, Chiles, Cilantro

JIMMY'S CHOPPED, Homemade Thousand Island Dressing

RIPE TOMATO SALAD, Cucumber, French Feta, Black Olives, Oregano

CRAB CAKES, Avocado, Corn, Chipotle

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

SHRIMP TEMPURA, Yuzu-Chile Aioli

PRIME STEAK TARTARE, Dijon, Capers, Truffle, Frico Chips

FAMILY STYLE SIDES

SELECT THREE

SPICY CRAB FRIED RICE (+\$7)

ASPARAGUS, Truffle Hollandaise

SILKY POTATO PUREE, Butter, Chives

ROASTED WILD MUSHROOMS, Fresh Herbs, Madeira

BABY STRING BEANS, Shallots, Butter, Sea Salt

ROASTED CAULIFLOWER, Rosemary, Butter, Parmigiano

GARLIC AND ROSEMARY ROASTED POTATOES

FRENCH FRIES, Sea Salt, Parsley

ENTRÉES

SELECT THREE

ORA KING SALMON, Butter, Chives, Lemon

GRILLED SWORDFISH, Lemon, Rosemary, EVOO

PRIME NY STRIP, Bistro Sauce

LEMON AND GARLIC CHICKEN, Pan Sauce

ROASTED CAULIFLOWER "STEAK" (Vegetarian)

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

PRIME FILET MIGNON, Red Wine Sauce

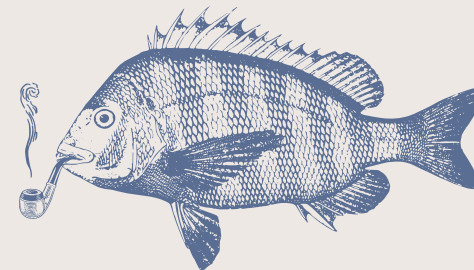
POTATO GNOCCHI, Gulf Shrimp, Asparagus, Butter, Lemon, Chives

SEARED SCALLOPS, Wild Mushrooms, Peas, Pearl Onions

PENNE PASTA, San Marzano Tomatoes, Basil, EVOO, Parmigiano

FAMILY SYLE DESSERT

ASSORTED DESSERTS FROM OUR PASTRY CHEF



BEVERAGE STATIONS

PRICING IS BASED ON ONE HOUR OF SERVICE

\$85 BARTENDER FEE APPLIES TO ALL BEVERAGE STATIONS
1 BARTENDER PER 75 GUESTS

SPARKLING BAR

SPARKLING WINE & ASSORTED JUICES - \$32^{PP}

CHAMPAGNE & ASSORTED JUICES - \$38^{PP}

BLOODY MARY BAR - \$32^{PP}

PREMIUM VODKA / BLOODY MARY MIX /
ASSORTMENT OF FANCY GARNISHES

NON-ALCOHOLIC DRINKS - \$15^{PP}

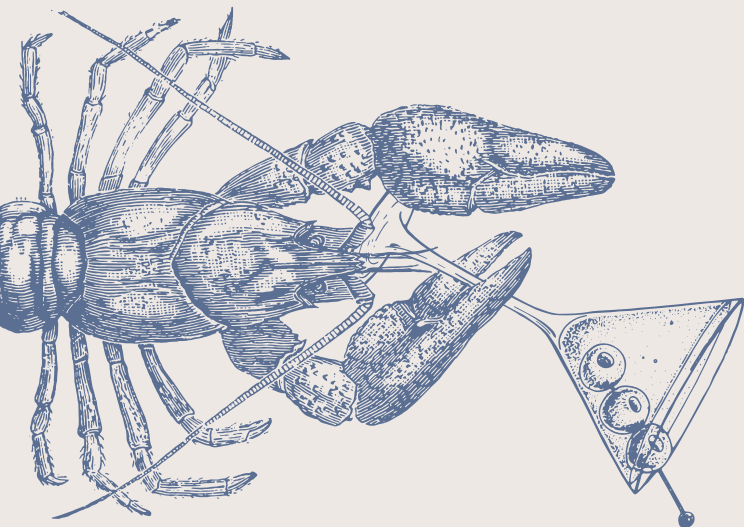
SPARKLING & STILL WATER / BOTTLED JUICES / ASSORTED
REGULAR & DIET SODAS

COFFEE & TEA SERVICE - \$25^{PP}

REGULAR & DECAF COFFEE / TEA /
FRESHLY BREWED ICED TEA

BEVERAGE BREAK - \$32^{PP}

REGULAR & DECAF COFFEE / TEA / FRESHLY BREWED ICED
TEA / SPARKLING & STILL WATER / BOTTLED
JUICES / ASSORTED REGULAR & DIET SODAS



BEVERAGE PACKAGES

PRICING IS BASED ON TWO HOURS OF SERVICE

\$175 BARTENDER FEE APPLIES TO ALL BEVERAGE PACKAGES
1 BARTENDER PER 75 GUESTS

ALL PACKAGES INCLUDE:

Sparkling & Still Water / Bottled Juices / Assorted Regular & Diet Sodas

WINE & BEER PACKAGE - 1ST HOUR \$50_{PP}, 2ND HOUR \$25_{PP}

WINE: 1 Red / 1 White / 1 Sparkling

BEER: 1 Domestic / 1 Imported

GOLD PACKAGE - 1ST HOUR \$70_{PP}, 2ND HOUR \$35_{PP}

WINE: 1 Red / 1 White / 1 Sparkling

BEER: 1 Domestic / 1 Imported

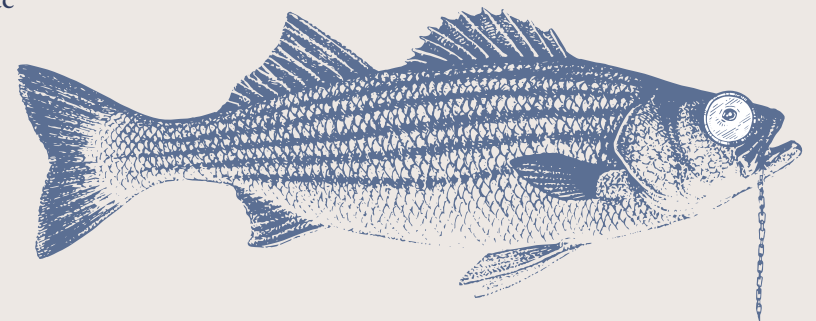
PREMIUM LIQUOR: Vodka / Gin / Tequila / Whiskey / Scotch / Bourbon / Rum / Cognac

PLATINUM PACKAGE - 1ST HOUR \$90_{PP}, 2ND HOUR \$45_{PP}

WINE: 1 Red / 1 White / 1 Sparkling

BEER: 1 Domestic / 1 Imported

ULTRA-PREMIUM LIQUOR: Vodka / Gin / Tequila / Whiskey / Scotch / Bourbon / Rum / Cognac



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.

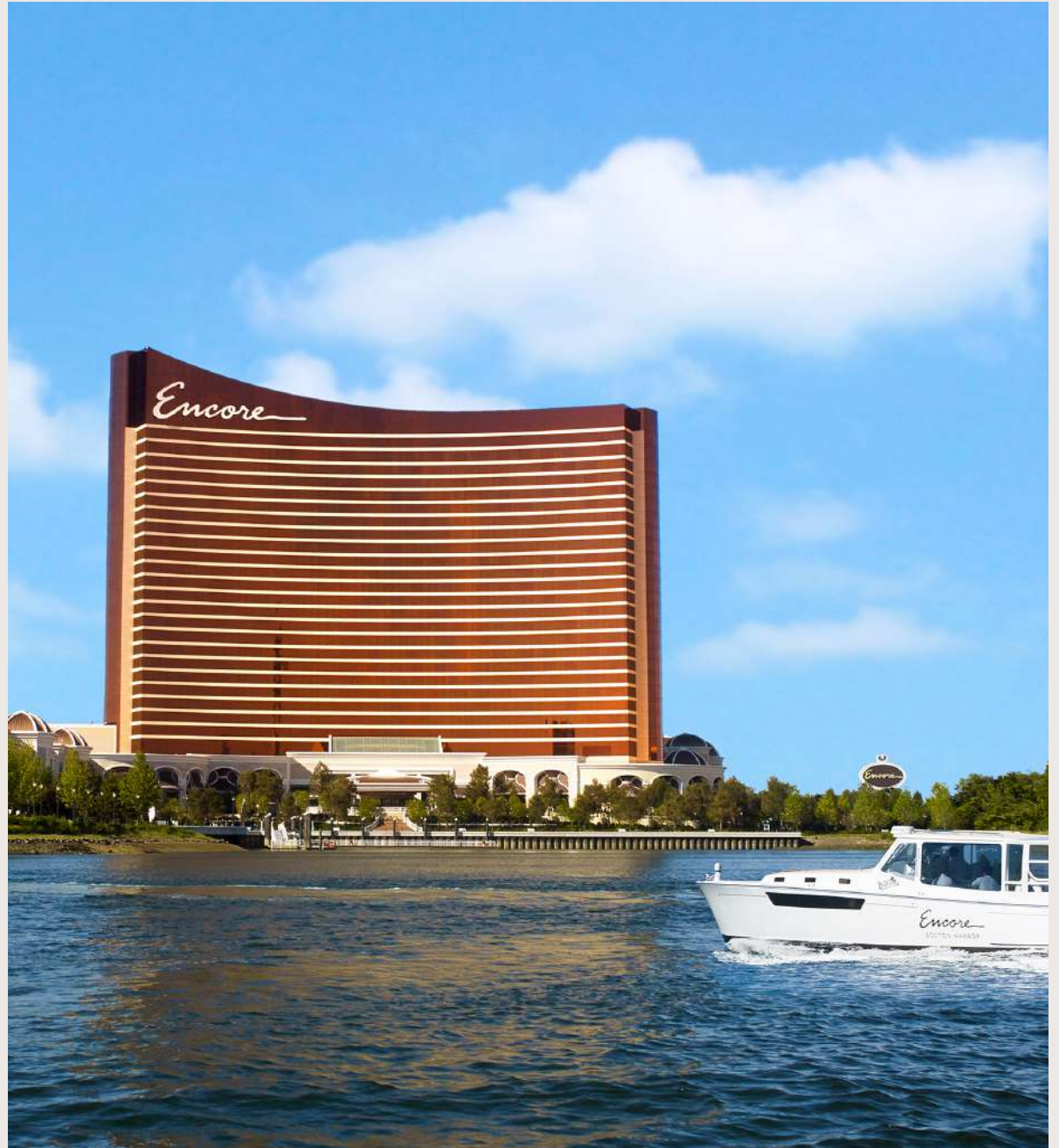
Following hors d'oeuvres, your group will be guided through your customized, five-course tasting menu by James Beard Award-Winning Chef Michael Schlow with wine pairings by Master Sommelier Steve Geddes. After dessert and digestifs, your party will have exclusive access to Old Wives' Tale to enjoy one-of-a-kind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

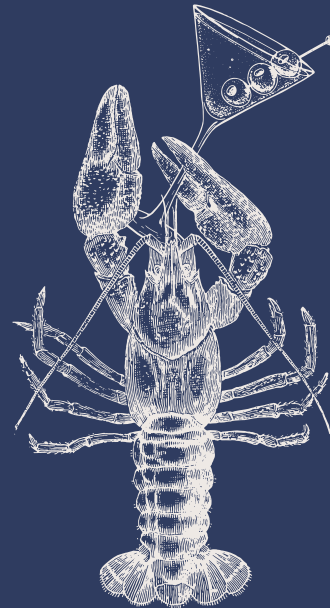
\$1,000PP FOR PARTIES OF 3 OR MORE

Pricing is inclusive of tax and gratuity.



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EVENTS@SEAMARKENCORE.COM

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HOSPITALITY

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A WYNN RESORT