



### "Dailies" \$21

- \*Monday – Cook’s Choice
- \*Tuesday – Mixed Grill
- \*Wednesday – Food Flight
- Thursday – Fried Chicken and Mashed Potatoes
- Friday – Fish & Chips

### Nibbles & Bits

#### Prosciutto Meatballs

House-made Prosciutto Meatballs, Marinara, Mozzarella \$12

#### Steak & Cheese Spring Rolls

Chipotle Ranch \$15

#### Candied Bacon GF

Crusted with Brown Sugar, Chipotle Powder, Cayenne and 5 Spice Powder \$8

#### Smoke House Chicken Wings GF

Grilled, Smoked, Chef’s Style Buffalo Sauce \$12

#### Crispy Salt 'n Pepper Calamari

Hot Peppers, 5 Spice Powder \$15

#### BBQ Chicken Nachos GF

The Usual Suspects \$15

#### Grilled Avocado

Lemon Vinaigrette, Market Selection, Grilled Sourdough Bread \$12

### Food Truck Nation

#### Tacos

“Al Pastor” Pork, Shredded Lettuce, Avocado, Lime Crema, Pineapple \$16

#### Broiled Chicken Curry

Zeera Butter Rice, Creamy Curry, Marinated Chicken \$22

#### \*TAMO Burger

Cheddar Cheese, Caramelized Onion, Bacon, Lettuce, Tomato, Brioche Bun \$16

#### Chicken and Waffles

Fried Chicken, Bacon Waffles, Cole Slaw, Green Tomato-Jalapeno Jam \$12

#### Short Rib French Dip

Miso Braised Beef Short Rib \$16

### Hey, Where You At?

#### North End Pizza

House 4 Cheese Blend, Tomatoes \$14

#### WB Pizza

Sausage, Pepperoni, Jalapeño, Crispy \$18

#### Scallops GF

Sriracha Glazed, Sweet and Sour Cucumber Noodles, Cilantro \$24

#### Clam Chowder

Served with Bacon and Chives \$8

#### Lobster Roll

Warm Buttered Bun with Fries or Salad \$22

#### \*Steak Tips

Seaport Honey Vinaigrette, Simple Salad \$22

#### Short Rib and Cavatelli

Braised Beef Short Rib with Miso and Ricotta Cavatelli \$30

#### Maine Chicken

Potato Thyme Gnocchi, Root Vegetables, Gravy \$30

#### Grilled Lobster Tail GF

Roasted Winter Squash, Black Rice Noodles, Lobster Broth \$34

### Farmer’s Market

#### The Soup \$8

#### The Other Soup \$8

#### Simple Salad GF

Baby Lettuces, Baby Tomatoes, Seaport Honey Vinaigrette \$10

#### \* Ora King Salmon GF

Duck Fat Fingerlings, Cabbage, Bacon, Whole Grain Mustard, Maple Bourbon Glaze \$32

#### Nepalese Dal (vegan upon request)

Spicy Braised Lentils, Naan, Watercress \$21

#### Grilled Rabbit Adobo GF

Cauliflower Rice Stir Fry, Carrots, Coconut, Shallots, Peas \$28

#### Braised Lamb Shank GF

Port, Cauliflower, Rainbow Chard \$30

#### \*Grilled Hanger Steak GF

Sweet Potato Mash, Collard Greens \$28

### Sushi

#### Volcano Roll

Baked Scallop, Crab Meat, Tobiko, set on a Cucumber and Avocado Roll, Toasted Sesame \$15

#### Crab and Mango Sushi Roll

Crab Meat, Micro Cilantro, Sriracha, Mango set on a Cucumber and Avocado Roll \$15

#### \* Spicy Tuna Roll

Raw Tuna, Dynamite Sauce and Tempura Flour Crunch set on a Cucumber and Avocado Roll, Garnished with Potato Sticks \$13

<b>Choose your side \$7</b>	Cauliflower Stir Fry <b>GF, V</b>
Wild Mushrooms <b>GF</b>	Swiss Chard <b>GF</b>
Grilled Asparagus <b>GF</b>	Mac and Cheese

### Eating Wisely & Well At Seaport

At TAMO we’re committed to giving our guests as many opportunities to eat both wisely and well when dining with us! That’s why we provide Gluten Free and Vegetarian options – all of which are marked with an icon next to each item.

Part of eating well also means sourcing locally whenever we can for fresher produce, eggs, fish and meat – supporting local farmers and reducing our carbon footprint:

**EVA'S GARDEN**



JANSAL VALLEY FARM



Makes Everything Better  
**Jonathan's Sprouts**



**IGGY'S**  
bread of the world

We’re also proud to produce our own honey which is used in different menu items and cocktails from our own bee colonies. This provides the freshest honey and helps the environment. And in season we have our own organic herb garden growing fresh herbs and produce.

We hope you enjoy your time with us and that we’re helping you to eat both wisely and well!

\* Contain Raw or Undercooked Ingredients

There may be products that contain raw or undercooked ingredients. The FDA has advised that consuming these raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

**V** Vegan  
**GF** Gluten Free

We observe a “service-inclusive” policy. Please note a discretionary 18% service charge will be added to your bill.

Before placing your order, please inform your server if anyone in your party has a food allergy. Gluten Free Options available upon request.