



Appetizers

Clam Chowder

Served with Bacon and Chives \$8

The Soup \$8

The Other Soup \$8

Crispy Salt 'n Pepper Calamari

Hot Peppers, 5 Spice Powder \$15

Lamb Spare Ribs

Seaport Honey, Asian Spices, Napa Cabbage \$14

Tamo Tater Tots

Potatoes, Potato Starch, Spicy Ketchup \$12

Steak & Cheese Spring Rolls

Chipotle Ranch \$15

Prosciutto Meatballs

House-made Meatballs, Marinara, Mozzarella \$12

Grilled Avocado

Lemon Vinaigrette, Market Vegetables, Grilled Iggy's Bread \$12

Pickled Vegetable Crudit 

Whole grain Mustard \$12

Simple Salad GF

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

Entrees

***Tuna Niçoise Salad GF**

Seared Tuna with Hard Boiled Egg, Green Beans, Tapenade, Green Goddess Dressing \$18

***TAMO Burger**

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

Sriracha Fried Chicken Sandwich

Buttermilk Marinated Fried Chicken with Manchego Cheese, Lettuce, Tomato, Onion, Sriracha Aioli on a Brioche Roll \$15

"Cubano"

Pork, Ham, Swiss Cheese, Pickles, Mustard, Ciabatta, Fried Yucca \$16

***Grilled Hanger Steak GF**

Garlic Rosemary Fingerling Potatoes, Saut ed Greens, Peppercorn Sauce \$28

Scallops GF

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

Lobster Roll

Warm Buttered Bun with Fries or Salad \$22

WB Pizza

Sausage, Pepperoni, Jalape o, Crispy \$18

North End Pizza

House 4 Cheese Blend, Tomatoes \$14

***Steak Tips**

Seaport Honey Vinaigrette, Simple Salad \$22

Cobb Wedge Salad

Grilled Chicken, Iceberg, Spinach, Bacon, Avocado, Croutons, Tomatoes, Buttermilk Blue Cheese Dressing \$20

***Western Omelette**

Peppers, Onions, Ham, Swiss Cheese, Choice of Fries or Salad \$18

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

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



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.