



Appetizers

~ Sharing is Caring! Share One or Share a Few ~

Crispy Calamari \$15

Hot Peppers, Spice Powder, Marinara Sauce

Thai Style Steamed Mussels \$14 ^{GF}

Coconut Curry Sauce

Maine Lobster Rangoon \$16

Sweet Chili Sauce

Salt and Vinegar Potato Hash \$14 ^{GF}

Sirloin Steak Hash, Fingerling Potatoes, Caramelized Onions, Gorgonzola Cheese

New England Charcuterie \$16

Locally made Cured Meats and Sausage, Cornichons, Mustard, Sliced Baguette

Crispy Avocado Fries \$12 ^V

Spicy Aioli, Housemade Ketchup

Soups/Salads

Clam Chowder \$8

Applewood Smoked Bacon, Chive

Autumn Squash Bisque \$8

Apples, Spiced Crème Fraiche

Simple Salad \$10

Baby Lettuce, Grape Tomatoes, English Cucumbers, Radish, Herb Vinaigrette

Frisee and Radicchio Salad \$12

*Crispy "Froached" Egg, Roasted Autumn Vegetables, Preserved Lemon Vinaigrette

Caesar Salad Wedge \$12

Romaine Hearts, Croutons, Shaved Parmesan, Crispy White Anchovies

ADD: Chicken \$7, Shrimp \$7, Tuna \$10, Steak \$10



Sandwiches

Turkey BLT \$14

Turkey, Bacon, Iceberg Lettuce, Tomato, Mayo on a Wrap

***TAMO Burger \$16**

Cheddar Cheese, Caramelized Onion, Bacon, Lettuce, Tomato, Brioche Bun

Buffalo Chicken Stack \$15

Grilled Buffalo Chicken, Lettuce, Tomato, Carrot Ribbons, Blue Cheese Spread on Grilled Sourdough

***TAMO Tuna Classic \$18**

Fresh Grilled Tuna, Lettuce, Tomato, Spicy Kewpie Mayo, Brioche Bun

Seaport Classic Lobster Roll \$22

Buttered Brioche Bun

Pizza Your Way

Seaport Classic \$14

Tomato Sauce, 3 Cheese Blend

1 topping \$16

2 topping \$18

3 topping \$20

Toppings: Pepperoni, Sausage, Ham, Pineapple, Onions, Peppers, Black Olives, Jalapeno, Mushrooms

Seaport Special Pizza

Margherita: Fresh Roma Tomatoes, Buffalo Mozzarella, Fresh Basil \$18

Wild Mushrooms, Goat Cheese, Arugula, Truffle Oil \$20

Buffalo Chicken, Baby Spinach, Blue Cheese, 3 Cheese Blend \$22

New England Lobster, White Wine Sauce, Toasted Corn Niblets, 3 Cheese Blend \$28



Entrees

Baked Bay Scallops \$24

Parmesan and Panko Crust, Garlic and White Wine Butter, Baby Spinach

Prosciutto Wrapped Cod \$28 ^{GF}

Heirloom Tomato Risotto, Broccoli Rabe

*** TAMO Classic Filet Mignon \$36**

Wrapped in Applewood Bacon, Sautéed Potatoes, Haricot Verts, Mushroom Red Wine Sauce

Grilled Marinated Steak Tips \$26 ^{GF}

Simple Salad, Seaport Honey Vinaigrette

Pan Seared Chicken \$28 ^{GF}

Fingerling Potato and Frisee Salad, Preserved Lemon Sauce

Indonesian Randang \$30 ^{GF}

Curried Beef Tenderloin, Potatoes, Sliced Cucumber, Fried Shallots, Purple Jasmine Rice

Sri Lankan Beetroot Curry \$26 ^{GF V}

Red Rice, Coriander, Lime

Tagliatelle Bolognese \$24

Parmesan Reggiano, Herbs

Sautéed Scallop Pappardelle \$28

Roasted Tomatoes, Pesto Cream Sauce

Eggplant Involtini \$18 ^{GF}

Lemon Ricotta, Marinara, Mozzarella, Parmesan Reggiano, White Bean Ragout

V Vegan GF Gluten Free

*Contains 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.

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.



Desserts

Warm Molten Chocolate Cake \$9

Sweet Ricotta Cream, Sour Cherry Reduction

Seaport Cheesecake \$10

Freshly Whipped Cream, Sugared Strawberries

Banana Split \$9 ^{GF}

Vanilla Bean, Chocolate and Caramel Ice Cream, Freshly Whipped Cream, Chocolate Sauce, Chopped Nuts

Maple Crème Brulee \$10 ^{GF}

Maple Sugar, Toasted Hazelnuts, Pecans

Espresso Semifreddo \$9

Feuilletine Crumble, Raspberry Coulis

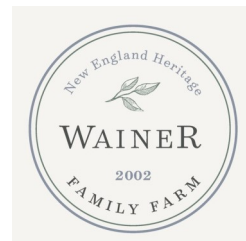
Eating Wisely & Well at Seaport

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.

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!



EVA'S GARDEN



BEER

BOTTLES & CANS

Budweiser, Bud Light, Coors Light, Miller Lite, Michelob Ultra 6.50

Corona, Heineken, Stella Artois, Amstel Light, Shipyard Pumpkin Ale, Sam Adams Oktoberfest 7

COCKTAILS \$12

Take Me Back: Oxley Gin, Cucumber, Fresh Lemon and Lime Juices, Splash of Cranberry

Purple Haze: Stolichnaya Blueberry Vodka, Cedilla Acai, Pomegranate Juice

Apple Mule: Grey Goose Vodka, Caramel Syrup, Apple Cider, Ginger Beer

TAMO Margarita: Casamigos Reposado, Cointreau, Chambord, Fresh Lime and Lemon Juices

Spiked Coffee: Crème de Cocoa, Brandy, Kahlua, Hot Coffee, Whipped Cream

Irish Coffee: Black Coffee, Sugar Cube, Jameson Irish Whiskey

Cinnamon Maple Whiskey Sour: TAMO Angel's Envy Bourbon, Maple Syrup, Fresh Lemon Juice, Bitters, Cinnamon

MARTINIS \$14

Pear Cosmopolitan: Grey Goose Poire Vodka, Grand Marnier, White Cranberry Juice, Fresh Lime Juice

Pumpkin Pie Martini: Pumpkin Infused Vodka, Rum Chata, Half and Half, Cinnamon Sugar Rim

Cranberry Martini: Cranberry Infused Vodka, Orange Liqueur, White Cranberry Juice, Sugar Rim

Espresso Martini: Grey Goose La Vanille Vodka, Espresso, Baileys Irish Cream, Kahlua

SANGRIA—GLASS \$12

Seaport Fall Sangria: Red Wine, Apple Cider, Amaretto, Fresh Fruits, Orange and Cranberry Juice, Cinnamon Stick

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SPARKLERS \$12

Hibiscus Fizz: Prosecco & Hibiscus Flower

Seaside Sparkle: Prosecco, St-Germain, Fresh Cranberries, Kir Royale, Côté Mas Crémant Rosé, Chambord, Raspberries

Red & Green: Côté Mas Crémant Rosé, Pomegranate, Mint

French 75: Prosecco, Gin, Lemon Juice, Sugar

NON-ALCOHOLIC MOCKTAIL \$6

Seaport Sparkler: Pomegranate Juice, Mint, Club Soda

Novo Bloody Mary: House Bloody Mary Mix

Fruit Punch: Orange Juice, Grapefruit Juice, Grenadine

TAMO "Beer": Ginger Beer, Apple Cider, Cinnamon Sugar Rim

SODA and WATER \$6

Pepsi, Diet Pepsi, Schweppes Ginger Ale, Sierra Mist, Iced Tea, Fiji Water, Club Soda, Perrier Sparkling Water, Lemonade



WINES BY THE GLASS

Rosé	5 oz.	8 oz.
Boya, Leyda Valley '18	10	14

Sparkling Wine	5 oz.	
Valdo, Prosecco Brut NV	11	
Cote Mas, Rosé, Cremant de Limoux NV	12	

White Wine	5 oz.	8 oz.
Chardonnay, Xanadu, Margaret River '17	10	14
Macon Milly Lamartine, Pierreclos '16 (Chardonnay)	12	15
Riesling, Dr. Loosen, "GG", Fisherei Vineyard, Moser 15	20	24
Pinot Gris, Cooper Hill, Willamette s 17	9	13
Sauvignon Blanc, Momo, Marlborough' 19	10	14
Alvarinho, Santiago, Moncão & Melgaço '17	11	15

Red Wine	5 oz.	8 oz.
Claret, Bonny Doon, California '14	8	12
Cabernet Sauvignon, Los Vascos, Chile '17	10	14
Cabernet Sauvignon, Ferrari-Carano,	15	19
Alexander Valley '16	15	19
Pinot Noir, Erath, Oregon' 18	12	16
Malbec, La Posta, "Fazzio" Mendoza, Argentina '17	10	14
Quinta de Romaneira, Syrah, Portugal '16	10	14
Marsannay, Domaine Coillot • 13 (Pinot Noir)	15	19
Cabernet Franc, Turtle Creek, Naggiar Vineyard	15	19



HALF BOTTLE LIST

Champagne/Sparkling Wine

216	Champagne, G.H. Mumm, Cordon Rouge, Reims NV 187 ML	25
217	Champagne, Taittinger, Brut "La Francais", Reims NV	55
218	Gloria Ferrer, Blanc de Noirs, Carneros NV	25

White Wine

221	Sauvignon Blanc, Villa Maria, Marlborough `18	30
222	Pinot Grigio, Mongris, Collio `17	25
220	Chardonnay, Louis Jadot, Macon Village `15	20

Red Wine

631	Cabernet Sauvignon, Hess Select, Napa `17	30
632	Cotes du Rhone, Guigal `11	20

Sweet/Dessert Wine

201	Muscat de Beaufort de Venise, Jaboulet, "Le Chant des Griolles", Rhone, France `07	35
202	Moscato d'Asti, Michele Chiarlo, Novole `16	28
203	Riesling, Pacific Rim, Vin d'Glaciere, Ice Wine, Columbia Valley `14	34



WHITE WINE

263	Pinot Gris, Trimbach, Alsace '12	45
200	Sauvignon Blanc, Cakebread, Napa '17	50
268	Sauvignon Blanc, Cloudy Bay, Marlborough '17	50
197	Sauvignon Blanc, Chateau Ste. Michelle, 'Horse Heaven' '16	45
216	Chardonnay, Grgich Hills, Napa `14	90
153	Chardonnay, Trefethen, Oak Knoll District, Napa `16	50
270	Riesling, Sleight of Hand, The Magician, Columbia Valley `15	45
260	Savennieres, Domaine du Closel, Loire, France `12	54
264	Gewurztraminer, Zind Humbrect, Alsace `12	50

RED WINE

447	Pinot Noir, Chehalem, Three Vineyard, Willamette Valley `16	55
457	Pinot Noir, Flowers, Sonoma `16	90
364	Pinot Noir, En Route, "Les Pommieres", Russian River `15	80
472	Zinfandel, Renwood, Grandpere Vineyard, Amador, CA `10	180
342	Le Cigare Volant, Bonny Doon, California `12	80
528	Machete, Orin Swift, California `15	70
509	Barolo, Marchesi di Barolo, Piedmont, Italy `13	88
508	Meritage, Trefethen, "Double T", Napa `16	48
515	Cabernet Sauvignon, The Illusionist, Columbia Valley `14	80
355	Cabernet Sauvignon, Raymond, Reserve, Napa `13	75
367	Cabernet Sauvignon, Mt. Veeder, Napa `16	87
361	Cabernet Sauvignon, Stag's Leap, Napa `15	90
362	Cabernet Sauvignon, Frog's Leap, Napa `16	85
358	Cabernet Sauvignon, Grgich Hills, Napa `14	125



RED WINE continued...

510	Meritage, Symmetry, Alexander Valley `13	68
578	Gigondas, Domaine de Capes `15	45
860	St Julien, Chateau Gloria, Bordeaux `08	150

SPARKLING WINE

113	Domaine Carneros, Taittinger, Napa `13	65
109	Taittinger, Cuvee Prestige, Brut, Reims, France NV	78
106	Veuve Clicquot, "Yellow Label," Reims, France NV	120
102	Moet & Chandon, Cuvee Dom Perignon, Epernay, France `03	420

DESSERT WINE

205	Moscato d'Asti, Michele Chiarlo, Novole, `16 375 ml	28
206	Riesling, Pacific Rim, Vin d'Glaciere, Ice Wine, Columbia Valley `14 375 ml	34
207	Tokaji Aszu, Oremus, 6 Puttonyos, Hungary `00 750 ml	150
208	Sauternes, Chateau Lamothe-Guinard, `97 750 ml	60
209	Sauternes, Chaetau D'Yquem, `95 375 ml	350
210	Riesling, JJ Prum, Gracher Himmelreich, Auslese `03 750 ml	60
211	Muscat de Beauges de Venise, Jaboulet, "Le Chant des Griolles", Rhone `07 375 ml	35



As we seasonally rotate our stock, we are pleased to offer these fabulous bottles of wine at incredible values of \$40 and under per bottle.

WHITE WINE

Chateau Gravelle-Lacoste, Graves	32
Sancerre, Champ Pendu `17	32
Proprietary Blend, Conundrum, California `14/`15	40
Chardonnay, Drumheller, Columbia Valley `17	29
Chardonnay, Au Bon Climat, Santa Barbara, California `16	39
French Rose, Maiden + Liberty, Appellation D'origine Protegee `17	29
Brut Rose, 14 Hands, Columbia Valley `16	30

RED WINE

Bonny Doon Merlot California `14	32
Cabernet Sauvignon, Drumheller, Columbia Valley `15	29
Pallazo della Torre, Veronese `14	30
Cabernet Sauvignon, Drumheller, Columbia Valley `15	29
Black Slate, Porrera Catalonia, Spain `16	34
Little James Basket Press, France, `19	29

**Please be advised, wines are subject to change, based on availability.*



RYE

Bulleit	12
Dad's Hat White	12
Dad's Hat	12
High West, Rendezvous	18
Sazerac	15
Whistlepig 10 yr	17
Whistlepig 15 yr	24
Whistlepig 12 yr Bespoke Cask Finish	20
High West, A Midwinter Night's Dram	20

BOURBON

Angel's Envy TAMO Blend Private Barrel	14
Angel's Envy Cask Strength	20
Basil Hayden	12
Baker's 7 yr	12
Blanton's Single Barrel	14
Knob Creek 9 yr	12
Weller 7 yr Special	22
Woodford Reserve	12
Woodford Double Barrel	16
Pappy Van Winkle 23 yr	88
Old Rip Van Winkle 10 yr	24

WHISKEY

Brenne 7 yr, Cognac Barrel	12
Jameson, Irish	11
Teeling, Small Batch, Irish	12
Teeling, Single Grain, Irish	12
Teeling 34 yr, Single Malt, Irish	450
Johnnie Walker Black Label Scotch	14
Johnnie Walker Green Label Scotch	24
Johnnie Walker Blue Label Scotch	55
High West, Campfire	20
Michael Collins 8 yr, Irish	9
Red Breast Single Pot Still 12 yr	18
South Boston Irish	12
Suntory Toki	12
Irish American Single Malt 10 yr	14

Our Neat and Rocks pours are 2 oz., charged an additional \$2



SINGLE MALT

Aultmore 18 yr, Speyside	18
Bowmore 12 yr, Islay	14.50
Cragganmore 12 yr, Speyside	13
Craigellachie 23 yr, Speyside	68
Craigellachie 33 yr, Speyside	300
Deveron 12 yr, Highland	12
Glenlivet 18 yr, Speyside	42
Glenmorangie Original, Highland	14
Glenmorangie 18 yr, Highland	42
Jura 10 yr, Isle of Jura	12
Macallan 12 yr, Highland	16
Macallan 18 yr, Highland	50
Macallan 25 yr, Highland	125
Oban 14 yr, Highland	12
Springbank, Campbeltown	14
Talisker 10 yr, Isle of Skye	11
Yamazaki 18 yr, Japan	48
Nikka, Miyagikyo, Japan	36
Nikka, Barrel Strength, Japan	20

COGNAC

Courvoisier VSOP	13
Courvoisier XO	30
Dussé VSOP	12
Dussé XO	48
Hennessey VSOP	13
Hennessey XO	30
Kelt VSOP	13
Kelt XO	40
Louis XIII de Remy Martin	275
Remy Martin VSOP	13

GIN

Oxley, England	14
Bombay Sapphire, England	12
Hendricks, Scotland	14
Empress 1908, British Columbia	14
Cruxland, South Africa	10
Monkey 47, Germany	14
SippSmith, London	12
Tanqueray, England	12
Tanqueray 10, England	14

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RUM

Bacardi, Cuatro 4 yr	8
Bacardi, Gran Reserva Diez 10 yr	12
Santa Theresa, Solera	12
Banks, 7 Island	12
Pilar, Bourbon Cask Aged	14

TEQUILA & MEZCAL

Corzo, Reposado	12
Hotel California, Reposado	12
Hotel California, Anejo	14
Suerte, Extra Anejo	16
Patron, Silver	12
Roca Patron, Anejo	28
Del Maguey, Tobala, Mezcal	16
Leyenda, Guerrero, Mezcal	14

PORT

Taylor Fladgate 40 yr Tawny	27
Taylor Fladgate 30 yr Tawny	24
Sandeman 20 yr Tawny	18
Cockburn's 10 yr Tawny	12
Fonseca, Late Bottled Vintage	10
Ramos, Lagrima, White	10
Fonseca, Bin 27	8

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