

SEA STATE

CATERING MENU 2025

Offering changes seasonally and with local availability. We accommodate all dietary restrictions and preferences. Please inquire about our separate brunch, lunch or corporate catering menus. For quotes or inquiries please contact jenny@seastatefoods.com

RAW BAR STATION

SIGNATURE RAW BAR LOCAL OYSTERS, LITTLENECK CLAMS, GULF SHRIMP, SEASONAL MIGNONNETTES, COCKTAIL SAUCE, HOT SAUCES, LEMONS
Add on any chilled seafood dish as part of a stationed raw bar

HORS D'OEUVRES (PASSED OR STATIONED)

SEAFOOD All of our seafood is responsibly harvested, traceable, and chemical free.

COMPOSED OYSTERS LOCAL OYSTERS, DRESSED WITH PICKLED PLUM, SEABEAN AND TOBIKO

LOBSTER + CAVIAR BLINIS NATIVE LOBSTER, CITRUS AIOLI, CHOICE OF CAVIAR

LOBSTER + SWEET CORN TOSTADAS NATIVE LOBSTER, SWEET CORN CREMA, CHIVES (also available as single mini cups for stationed)

MINI LOBSTER ROLLS HOUSE BRIOCHE BUN, CITRUS AIOLI, CHIVES

MINI WONTON TUNA TACOS -OR- CRISPY RICE YELLOWFIN TUNA TARTAR, YUZU SESAME, WASABI AVOCADO, MICRO RADISH

TUNA POKE SPOONS YELLOWFIN TUNA, YUZU SESAME, SPICY AIOLI, FURIKAKE (also available as single mini cups for stationed)

SCALLOP CRUDO SPOONS DAYBOAT SCALLOPS, PEACH, BASIL OIL, FERMENTED CHILI (also available as chilled platter for stationed)

MINI CRAB CAKES BITE SIZE, WASABI CREMA, MICRO RADISH

SWORDFISH -OR- LOCAL CATCH TOSTADA GRILLED SWORDFISH OR LOCAL SEASONAL CATCH, CHIMICHURRI AIOLI

GRILLED SHRIMP ON A STICK CILANTRO LIME, CHILI DUSTED PINEAPPLE

SHRIMP TOAST SESAME, YUZU CHILI AIOLI

CAPE COD CLAM FRITTERS TARTAR CREMA, MICRO GREENS

STUFFED TOPNECK CLAMS LINGUICA, BUTTER HERB CRUMB

WHITE CLAM TOAST HERBS, CASTELVETRANO OLIVE, PRESERVED LEMON

MEATS All of our meat is sourced from local pasture-raised and grassfed farms.

SPICY MEATBALLS BEEF + PORK, TAMARI, BLACK GARLIC, CHILI

SECRET BURGER SLIDER AGED CHEDDAR, CRISPY ONION, SECRET SAUCE, HOUSE SESAME BUN

SHORT RIB POLENTA BITES BRAISED SHORT RIB, BLUE CHEESE

PORK BELLY BAO BUN PICKLED CARROT, CUCUMBER, GOCHUJANG AIOLI

CHICKEN -OR- PORK TOSTADAS PULLED CHICKEN OR PORK, HOUSE TOSTADA, CHARRED CORN, PICKLED RADISH + RED ONION, CILANTRO CITRUS AIOLI

FRIED CHICKEN BITES HOT HONEY, PICKLE

MASHED POTATO BACON FLATBREAD CREME FRAICHE, CHIVE

PROSCIUTTO + PEAR FLATBREAD ORANGE BLOSSOM HONEY, RICOTTA SALATA

CHARCUTERIE + CHEESE CUPS ARTISTNAL CHARCUTERIES, AGED CHEESES, BREAD STICK, SEEDED CRACKER, FRUIT, CORNICHON, CANDIED PECAN

VEGETABLE All of our produce and cheeses come from local farms.

STUFFED DATES GORGONZOLA, HOT HONEY

FRUIT + CHEESE CUPS AGED CHEESES, BREAD STICK, SEEDED CRACKER, SEASONAL FRUIT, CORNICHON, CANDIED PECAN

WILD MUSHROOM POLENTA BITES BRAISED MUSHROOMS, FRIED SAGE

BRAISED PORTOBELLO BAO BUN PICKLED CARROT, CUCUMBER, GOCHUJANG AIOLI

MINI VEGETABLE TOSTADA FIRE ROASTED ZUCHINI, HOUSE TOSTADA, CHARRED CORN, PICKLED RADISH + RED ONION, CILANTRO CITRUS AIOLI

CUCUMBER COCKTAIL SANDWICH SAL AGRIDULCE, MEZCAL WHIPPED CREAM CHEESE

SMOKED TOMATO + BRIE TART MICRO BASIL

BEET + WHIPPED FETA CROSTINI BLOOD ORANGE MARMALADE, FENNEL POLLEN, PISTACHIO

SAFFRON ARANCINI HARISSA JAM, MICROGREEN

SOUPS, SALADS + BREADS (SERVED TABLESIDE OR FROM STATION)

SOUPS

CAPE COD CLAM CHOWDER CREAM, POTATOES, CLAM, OYSTER CRACKERS
LOBSTER BISQUE CREAM, NATIVE LOBSTER
WILD MUSHROOM BISQUE HERBS, WILD MUSHROOM, CREAM (vegetarian, can be vegan)
PORTUGUESE STYLE KALE CHOWDER LINGUICA, POTATOES, KALE

SALADS

LOCAL GREENS FALL/WINTER CHICORIES, WINTER RADISH, SHAVED PARM, CITRUS VINAIGRETTE
LOCAL GREENS SPRING/SUMMER GEM LETTUCCES, FRISEE, PEA TENDRILS, SHAVED PARM, CITRUS DIJON VINAIGRETTE
KALE CEASAR LACINTO KALE, TREVISANO, TOASTED BREADCRUMB, HOUSE CEASAR, SHAVED PARM
SUMMER TOMATO HEIRLOOM CHERRY TOMATO, SHALLOT VINAIGRETTE, RED ONION, SHAVED PARM, GRILLED CIABATTA
ROASTED HONEYNUT SQUASH ARUGULA, CANDIED PEPTIAS, GOAT CHEESE, PERSIMMON POPPYSEED VINAIGRETTE
GRILLED VEGETABLE HERB ARUGULA, SEASONAL GRILLED VEGGIE WITH PRESERVED LEMON VINAIGRETTE, MANY HERBS, TAHINI DRIZZLE, PISTACHIO

BREAD SERVICE

PARKER HOUSE ROLLS -OR- HOUSE CORNBREAD HONEY SALTED BUTTER

MAINS (PASSED OR STATIONED. OUR MAINS ARE TYPICALLY HIGHLY CUSTOMIZED. THIS IS A SAMPLE OF WHAT WE CAN DO)

SEAFOOD

CIOPPINO LOBSTER TAIL AND CLAW CIOPPINO WITH MUSSELS, CLAMS AND GULF SHRIMP, GRILLED CIABATTA (plated only)
ROASTED HAKE -OR- SWORDFISH BRAISED GARLIC GREENS, MINI TRI COLOR POTATOES, SHALLOW BOUILLABAISSÉ BROTH
MISO BUTTER HALIBUT -OR- SESAME GINGER SALMON PETITE CARROT AND SESAME GINGER RICE, PICKLED CUCUMBER
LOBSTER BOIL NATIVE LOBSTERS 1.5lb, BUTTERED CORN, MINI TRI COLOR POTATOES, GRILLED LINGUICA, SEAWEED BUTTER
ELEVATED LOBSTER ROLL DINNER OVERSTUFFED LOBSTER ROLL, BRIOCHE BUN, CITRUS AIOLI, CHIVES, BUTTERED CORN, MINI TRI COLOR POTATOES

MEAT

BRAISED STATLER CHICKEN HERB POTATO STACK, SAVORY LEEKS + GRAPES
GRILLED PAPRIKA CHICKEN CHERRY TOMATO CONFIT, BASIL PRESERVED LEMON COUSCOUS, SHAVED PARM, PEA TENDRILS
BUTTERMILK FRIED CHICKEN HONEY BBQ AIOLI, PICKLES, SLAW, BUTTERED CORN, MINI TRI-COLOR POTATOES (also available as sandwich)
GRILLED FLATIRON STEAK CHIMMICHURRI BUTTER, WHIPPED PARSIP, PETITE CARROT
BRAISED SHORT RIBS CREAMY POLENTA, HORSERADISH CREMA, FRENCH GREEN BEANS

VEGGIES

VERDE VEGETABLE LASAGNA VERDE SAUCE, LOCAL RICOTTA, PARMESAN
WILD RICE STUFFED DELICATA SQUASH CHERRIES, TOASTED PINENUT (vegan)
BRAISED WILD MUSHROOMS RAINBOW CHARD, CREAMY POLENTA, FRIED SAGE

SIDES (PASSED OR STATIONED. CAN BE PAIRED WITH ANY MAIN ABOVE A LA CARTE)

TOMATO FARRO CHERRY TOMATO, RED ONION, SHAVED PARM, CAPERS, EVOO
BUTTERED CORN NATIVE CORN WITH BUTTER AND SEA SALT
ROASTED POTATOES BABY POTATOES ROASTED WITH HERBS, LEMON, GARLIC
SEASONAL ROASTED VEGETABLES HERB + PRESERVED LEMON ROASTED, TAHINI HARISSA DRIZZLE, PISTACHIO OR TOASTED ALMOND

DESSERTS (SERVED TABLESIDE OR FROM STATION)

HOUSE TIRAMISU SPONGE CAKE, COFFEE LIQUOR, SWEET MASCARPONE, SHAVED COCOA

LEMON ALMOND CAKE RICOTTA CAKE, SWEET LEMON, TOASTED ALMOND

FLOURLESS CHOCOLATE TORTE DENSE CHOCOLATE, RASPBERRY VANILLA WHIP

SEASONAL SHORTCAKE SPONGECAKE, VANILLA WHIP, SEASONAL FRUIT

BUILD YOUR OWN ICE CREAM SUNDAE BAR ASSORTED ICE CREAMS, WHIPPED AND FRUIT TOPPINGS, CANDY, SPRINKLES