

GRILLED SHISHITOS 13
Sea salt / kimchi emulsion

CRISPY BRUSSELS SPROUTS 13
Sweet chili fish caramel / lemon / maldon

SPINACH & ARTICHOKE DIP 14
Roasted artichokes / boursin / ranch cream cheese / tortilla chips

HEARTS OF LITTLE GEM 15
Black radish / carrots / cucumber / candied quinoa
goat cheese / garlic dressing
Add pressed chicken 8

“LOB-STAH” LOUIE* 38
Baby iceberg / maine lobster / lump crab / tomatoes
slab bacon / soft poached egg

ROASTED OLIVES 11
Orange / lemon / fennel / toasted aromatics / grilled bread

CSG 14
Chips / chipotle salsa verde / guacamole



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**Consuming raw or undercooked meats / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness. Please notify us of any food allergy.*

An 18% service charge will be added to all parties of 8 or more.

CRISPY OCTOPUS 18
Patatas bravas / garlic aioli / candied garlic

TUNA POKE* 24
Daikon / pickled ginger / onions / sesame seeds
kaiware sprouts / chili / soy

CRISPY FISH TACOS 22
Avocado & lime crema / cabbage / radish / cilantro / pickled onions

1 LB SALTED CARAMEL LOBSTER ROLL 38
Maine lobster / new england split top roll / fries

ISLAND CREEK OYSTERS* HALF DOZEN 24
Santa barbara uni / apple kombu / yuzu kosho

NORTH END SPICY PAISANO MEATBALLS 18
Burrata / sunday gravy / garlic butter breadcrumbs

CHILAQUILES* 18
Crispy pork carnitas / corn tortilla / chipotle / crema / queso
salsa verde / fried egg

STEAMED BBQ PORK BUN 15
Pickled carrots & daikon / cucumber / cilantro / mint
thai basil / tiger cry

STREET TACOS 15
Crispy pork carnitas / pickled onions / cabbage
radish / cilantro / queso / salsa

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MAPLE BRAISED PASTRAMI POUTINE* 24
Cheese curds / pickled okra / spicy aioli / fried egg

SEAPORT FISH & CHIPS 26
Burnt lemon / old bay rémoulade

BRICK CHICKEN 25
Yogurt / tabouli / chili oil

CUBANO TORTA 22
Porchetta / ham / gruyère / pickles / dijonnaise

DOUBLE DOUBLE BURGER* 18
Velveeta / fried onions / secret sauce / sesame seed bun / fries

CHUP CHUP YUZU FLOAT 12
Coconut / nutella & ninho / maracuja

RANCATORE'S CREAMERY 12
Silly willy peanut butter / callebaut milk chocolate / tiger milk

SALTED CARAMEL SHAKE 12
Nutella / fluff / peanut butter s'more / whipped cream

FRESH FRUIT SKEWER 12
Honey slushie

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DOMESTIC 7
 Bud Light / Budweiser / Coors Light / Miller Lite / Michelob Ultra

CRAFT 9
 Blue Moon Belgian White / Samuel Adams Wicked Easy Lager
 Samuel Adams Seasonal / Harpoon IPA / Voodoo Ranger Juicy Haze

IMPORT 9
 Corona Extra / Peroni / Dos Equis / Heineken

CIDERS & SELTZERS 8
 Truly Hard Seltzer / Angry Orchard Hard Cider
 White Claw Hard Seltzer / Twisted Tea

BUBBLES
 Lunetta Prosecco, Veneto, ITA 9
 Chandon Rosé, CA 15

WHITE
 Kris Artist Cuvée Pinot Grigio, delle Venezie, ITA 10
 Meiomi Rosé, CA 12
 Chateau d'Esclans Whispering Angel Rosé, Provence, FRA 16
 Decoy by Duckhorn Sauvignon Blanc, CA 17
 Wente Vineyards Estate Grown Chardonnay, CA 11
 Kendall-Jackson Chardonnay, CA 13

RED
 Elouan Pinot Noir, OR 15
 Honoro Vera Merlot, Jumilla, Murcia, ESP 10
 Charles Smith Wines Boom Boom! Syrah, Columbia Valley, WA 13
 Joel Gott Red Blend, Columbia Valley, WA 12
 Uppercut Cabernet Sauvignon, CA 12

APEROL	14
Classic Aperitif! Aperol / Lunetta Prosecco / Q Club Soda / orange slice	
PEACH BLOSSOM	15
Ketel One Botanical Peach & Orange Blossom / Lillet Blanc Monin Peach / Lunetta Prosecco / Q Club Soda	
GRAPEFRUIT ELDERFLOWER	15
Aviation Gin / Barmalade Grapefruit-Elderflower Chandon Rosé / Q Club Soda	
GREEN APPLE	14
Jack Daniel's Apple / Carpano Dry Vermouth / Monin Green Apple Lunetta Prosecco / Q Club Soda	
PINEAPPLE	14
Cruzan Light Rum / lime / Pineapple Reàl / Q Ginger Beer	
VANILLA COFFEE	14
Sailor Jerry Spiced Rum / Monin Vanilla / chilled coffee / Q Club Soda	
LIFTED BLOODY CAESAR	15
Svedka Vodka / Clamato / Worcestershire / horseradish / hot sauce Elevated garnish: lobster / grilled shishito / bacon / olive	
	12

LEMON LAVENDER 14

Deep Eddy Lemon Vodka / Monin Lavender / honey
S. Pellegrino Essenza Lemon & Lemon Zest

SALTED WATERMELON 22

Patrón Silver Tequila / Chandon Rosé / lime / Finest Call
Watermelon Purée / salt / the perfect pour with a mini bottle
of Chandon Rosé #summerofspritz

BUILD YOUR OWN WITH TITO'S 14

Tito's Handmade Vodka and choice of Q Club Soda or Q Grapefruit Soda
Choice of fruit garnish: grapefruit / orange & mint / lemon & lime
strawberry, blackberry & raspberry
Enjoy clean or top with fresh grapefruit, lime or cranberry juice

FROZEN FRENCH BERRY FROSÉ 14

Absolut Juice Strawberry / Meiomi Rosé / Island Oasis Raspberry

FROZEN MARGARITA 15

Sauza Silver Tequila / Island Oasis Margarita

FROZEN STRAWBERRY DAIQUIRI 14

Cruzan Light Rum / Island Oasis Strawberry

FROZEN PIÑA COLADA 14

Cruzan Light Rum / Island Oasis Piña Colada

RED SANGRIA

Tempranillo, Spain
orange / strawberry / blueberry / raspberry

SINGLE 9 / PITCHER 36

WHITE SANGRIA

Airén, Spain
orange / strawberry / blueberry / raspberry

SINGLE 9 / PITCHER 36

HEINEKEN 0.0

8

RED BULL

6

RED BULL SUGARFREE

6

ACQUA PANNA 500 ML

5

S. PELLEGRINO 500 ML

5

S. PELLEGRINO ESSENZA

Dark morello cherry & pomegranate / lemon & lemon zest
tangerine & wild strawberry

6