



Herb & Sea

MENUS







## MENU UPGRADES

### ✦ ADDITIONAL COURSE + \$10 PER GUEST

- ✦ *gem salad* (PLATED)
- ✦ *parker house rolls* (SHARED)

### ✦ SEAFOOD PLATTER ADD ON + \$20 PER GUEST

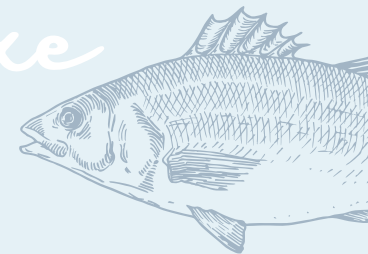
- ✦ *oysters on the half shell, Chef's seasonal crudo, poke, salad & accoutrements*

✦ Recommended before the 1st course

### ✦ PORK CHOP TO REPLACE ANY ENTREE + \$10 PER GUEST

### ✦ PRIME FILET TO REPLACE ANY ENTREE + \$15 PER GUEST

# Prix - Fixe



## \$70 family style menu

### FIRST COURSE - SHARED

- ✦ **Focaccia**, *buratta, pine nut gremolata, burnt aleppo honey*
- ✦ **Seared Shrimp**, *smoked jalapeno yogurt, pickled pepperonata, lime, tajin*
- ✦ **Baba Ganoush**, *assorted farmer's market pickles and vegetables, pita*

### SECOND COURSE - SHARED

- ✦ **Plancha Fired Whole Branzino**, *castelvetro olives, calabrian chili, citrus & fennel*
- ✦ **Roasted Chicken**, *salsa verde, tuscan kale, lemon, capers*
- ✦ **Rigatoni Puttanesca**, *oregano, red onion, calabrian chili, olives, capers*

### SHARED SIDES - CHOICE OF 2

- ✦ **Crispy Boardwalk Potatoes**, *old bay, malt vinegar, lemon aioli*
- ✦ **Roasted Baby Carrots**, *cashew sesame relish, aleppo yogurt, carrot top pesto*
- ✦ **Embered Beets**, *pistachio butter, date vinaigrette, crispy mediterranean oil*
- ✦ **Crispy Brussel Sprouts**, *caramelized shallot agrodolce, horseradish "cream", fried walnuts, watermelon radish*

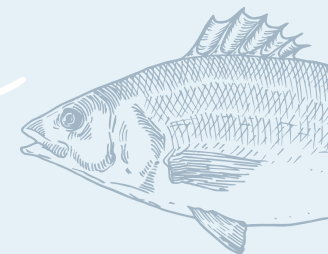
### DESSERT - SHARED

- ✦ **Lava Cake**, *truffle center, vanilla & chocolate sauce, mint ice cream*
- ✦ **Butterscotch Budino**, *salted caramel, lavender cream, shortbread cookies*

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip

✦ menu items are subject to change

# Prix - Fixe



## \$85 family style menu

### FIRST COURSE - SHARED

- ✦ **Lamb Meatballs**, cucumber tabbouleh, zhug, pomegranate, za'atar
- ✦ **Ceviche**, mahi mahi, leche de tigre, coconut, plantain chips
- ✦ **Focaccia**, buratta, pine nut gremolata, burnt aleppo honey

### SECOND COURSE - SHARED

- ✦ **Plancha Fired Whole Branzino**, castelvetrano olives, calabrian chili, citrus & fennel
- ✦ **Glazed Pork Brisket**, pomegranate gastrique, raita, pickled peppadew, mustard frill
- ✦ **Roasted Chicken**, salsa verde, tuscan kale, lemon, capers

### SHARED SIDES - CHOICE OF 2

- ✦ **Crispy Boardwalk Potatoes**, old bay, malt vinegar, lemon aioli
- ✦ **Roasted Baby Carrots**, cashew sesame relish, aleppo yogurt, carrot top pesto
- ✦ **Embered Beets**, pistachio butter, date vinaigrette, crispy mediterranean oil
- ✦ **Crispy Brussel Sprouts**, caramelized shallot agrodolce, horseradish "cream", fried walnuts, watermelon radish

### DESSERT - SHARED

- ✦ **Lava Cake**, truffle center, vanilla & chocolate sauce, mint ice cream
- ✦ **Lemon Tart**, orange passionfruit sauce, toasted meringue

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip  
 ✦ menu items are subject to change

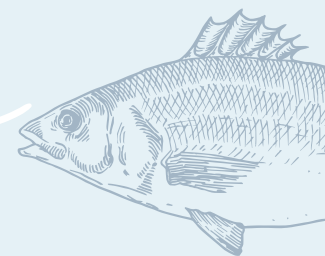


### MENU UPGRADES

- ✦ **ADDITIONAL COURSE + \$10 PER GUEST**
  - ✦ *gem salad* (PLATED)
  - ✦ *parker house rolls* (SHARED)
- ✦ **SEAFOOD PLATTER ADD ON + \$20 PER GUEST**
  - ✦ *oysters on the half shell, Chef's seasonal crudo, poke, salad & accoutrements*
  - ✦ Recommended before the 1st course
- ✦ **PRIME FILET TO REPLACE ANY ENTREE + \$15 PER GUEST**



# Prix - Fixe



## \$115 family style menu

### FIRST COURSE - SHARED

- ✦ **Kanpachi Crudo**, cucumber water, chamomile oil, red zhug, crispy shallots
- ✦ **Lamb Meatballs**, cucumber tabbouleh, zhug, pomegranate, za'atar
- ✦ **Fennel Sausage Pizza**, broccolini, garlic, lemon, tomato, ricotta, grana, parsley
- ✦ **Baba Ganoush**, assorted farmer's market pickles and vegetables, pita

### SECOND COURSE - SHARED

- ✦ **Seared Barramundi**, toasted orzo chorizo risotto, braised fennel, sungold tomato, soft herbs
- ✦ **Wood Fired Prime Filet**, tuscan kale, rosemary chimichurri
- ✦ **Roasted Chicken**, salsa verde, tuscan kale, lemon, capers

### SHARED SIDES - CHOICE OF 2

- ✦ **Crispy Boardwalk Potatoes**, old bay, malt vinegar, lemon aioli
- ✦ **Roasted Baby Carrots**, cashew sesame relish, aleppo yogurt, carrot top pesto
- ✦ **Embered Beets**, pistachio butter, date vinaigrette, crispy mediterranean oil
- ✦ **Crispy Brussel Sprouts**, caramelized shallot agrodolce, horseradish "cream", fried walnuts, watermelon radish

### DESSERT - SHARED

- ✦ **Lemon Tart**, orange passionfruit sauce, toasted meringue
- ✦ **Lava Cake**, truffle center, vanilla & chocolate sauce, mint ice cream
- ✦ **Butterscotch Budino**, salted caramel, lavender cream, shortbread cookies

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip  
 ✦ menu items are subject to change



### MENU UPGRADES

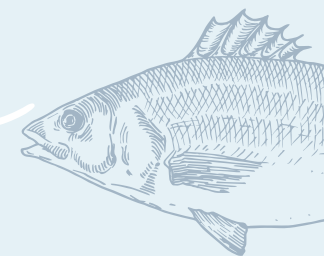
#### ✦ ADDITIONAL COURSE + \$10 PER GUEST

- ✦ *gem salad* (PLATED)
- ✦ *parker house rolls* (SHARED)

#### ✦ SEAFOOD PLATTER ADD ON + \$20 PER GUEST

- ✦ *oysters on the half shell*, Chef's seasonal crudo, poke, salad & accoutrements
- ✦ Recommended before the 1st course

# Prix - Fixe



## \$155 duet menu

### FIRST COURSE - SHARED

✦ **Seafood Platter**, maine lobster, oysters on the half shell, Chef's seasonal crudo, poke, salad & accoutrements

### SECOND COURSE - PLATED

- ✦ **Gem Salad**, feta, pickled onion, sunflower seed, everything spice, buttermilk dill dressing
- ✦ **Parker House Rolls**, warm herb & honey butter, flake salt

### THIRD COURSE - PLATED

✦ **Wood Fired Prime Filet + Jumbo Prawns**

### SHARED SIDES - CHOICE OF 2

- ✦ **Crispy Boardwalk Potatoes**, old bay, malt vinegar, lemon aioli
- ✦ **Roasted Baby Carrots**, cashew sesame relish, aleppo yogurt, carrot top pesto
- ✦ **Embered Beets**, pistachio butter, date vinaigrette, crispy mediterranean oil
- ✦ **Crispy Brussel Sprouts**, caramelized shallot agrodolce, horseradish "cream", fried walnuts, watermelon radish

### DESSERT - SHARED

- ✦ **Lemon Tart**, orange passionfruit sauce, toasted meringue
- ✦ **Lava Cake**, truffle center, vanilla & chocolate sauce, mint ice cream
- ✦ **Butterscotch Budino**, salted caramel, lavender cream, shortbread cookies

+ 8% surcharge/admin fee + 7.75% sales tax + recommended 18% discretionary tip  
✦ menu items are subject to change





# The Details

*Please note our current reservation policies:*

- ✦ An 8% surcharge/admin fee, a 7.75% sales tax and a recommended 18% discretionary tip will be added to all food & beverage minimums.
- ✦ A 50% deposit is required for all parties contracted parties.
- ✦ Check may be split by a maximum of 5 payment methods.
- ✦ Outside wines are not available for parties over 12 guests. Outsourced cakes for special occasions are allowed for an additional \$3.50 per person plating fee.
- ✦ No balloons, party favors, exotic straws or confetti are allowed. We do encourage low-profile flowers (12-inches maximum height), if you desire.
- ✦ The event begins at the time of contract, not the time the group has been seated, so please encourage your guests to arrive on time.

We know this is a lot of information, so please, drop us a line via email, phone call or carrier pigeon, we're here to help.

Contact us

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herbandsea.com  
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