

# On the Waterfront

Seaspice Brasserie and Lounge enchants with their sights, seafood, and sweets

WORDS BY VANESSA PASCALE

There is a charming restaurant that overlooks the Miami River where they serve the freshest seafood, diners can arrive by boat, as well as catch some air on a wooden swing in the entryway —its name: Seaspice Brasserie and Lounge. Offering a gastro-classic dining experience, Seaspice has lured in everyone from locals and tourists to celebrities like Dwayne Johnson, Justin Bieber, and Lebron James. An incredibly 'grammable space, every corner of Seaspice provides a beautiful backdrop for photo opps.

Situated in a post-industrial warehouse with nautical touches, the 350+ seat brasserie +

lounge has a variety of spaces for dining: the main dining room and bar, the garden bar, covered patio... But the most enchanting spot in Seaspice is a table on their back deck during nightfall, beneath a velvety-blue sky and strings of twinkling lights. This is where we request to dine the night of our visit.

Boats slowly cruise along an inky-hued river as we bask in the laidback ambiance and downtown Miami's glowing skyline. With the help of the candle light on our table, my guest and I review the Mediterranean-inspired menu featuring crudos, oysters, and caviar from their Raw Bar; entrées like Sea Scallops and Hudson

Valley Duck; pastas and pizzettas; and Australian Rack of Lamb and Prime US Bone-In Ribeye from the Hot Stones menu.

Our server arrives and after a few recommendations, we start off with the Truffle Brie Tart, a wheel of brie infused with black truffle mascarpone and wrapped in puff pastry. As soon as the dish is placed on the table, we are captivated by the sweet smell of truffle. I take a bite of the creamy, flaky appetizer and relish the mélange of flavors. It is delicious.

For the main course, we go with a warm, comfort food-type dish, the Lobster Risotto







sprinkled with English peas and chives, and a classic, the Seafood Platter with a one-pound lobster, 4 jumbo prawn, 6 oysters, and Alaskan King Crab. The risotto is rich and features sizeable chunks of succulent lobster, while the platter boasts the freshest offerings from the ocean. I recommend ordering the Seafood Platter for its freshness and large pieces—it was the star of the meal.

Once the table is cleared, we request the dessert menu, and after careful consideration, choose the Seaspice Sundae and Tres Leches. The oversized sundae is made with a few scoops of housemade ice cream, banana coriander,

toasted strawberry, honey, almond chocolate bark, and bing cherries served with shot glasses of chocolate fudge and salted caramel sauce. Presented in a chic glass bowl, it's above and beyond your average ice cream sundae. The Tres Leches is our favorite though—a sweet sponge cake in a jar topped with strawberries, blueberries, and Ivoire pearls. The textures and sweetness are perfectly combined in this scrumptious dessert.

Our dining experience is nothing short of magical—from the atmosphere to the food and friendly service, Seaspice is a restaurant that easily becomes diners' go-to spot after

their first visit. I am looking forward to dining here for brunch, served on Saturdays and Sundays from noon to 3:30 pm, and trying their Short Rib Benedict or Steak and Eggs. And I hear that Seaspice Live—live musical performances by talented entertainers, followed by a live DJ after-show—is the best time to come by, so I hope to check that out soon, too. [ML](#)

*Seaspice is located at 422 Northwest North River Drive, Miami, FL 33128.*

*For more information, call 305-440-4200 or visit [www.seaspicemiami.com](http://www.seaspicemiami.com)*

