# CHOICE OF TWO

Clam Chowder Seasonal Salad Field Green Salad Traditional Caesar Salad

## II

#### **CHOICE OF FOUR**

(all served as they currently appear on our menu)

Norwegian Salmon
North Atlantic Haddock
Seasonal Vegetarian Pasta
Linguini & Clams
Bombolotti
Chicken Parmesan
Grilled New York Strip Steak (add \$5)
Grilled 8oz. Filet Mignon (add \$10)

# LHOICE OF TWO

Chocolate Mousse Crème Brûlée Seasonal Cheesecake

# \$60 PER PERSON NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

#### **DINNER**



2023

### **DINNER**



2023

# L CHOICE OF TWO

Maryland Jumbo Lump Crab Cake New England Clam Chowder Baltimore Style Shrimp Cocktail Hummus Plate

# $\overline{\mathbf{II}}$

#### CHOICE OF TWO

Clam Chowder Seasonal Salad Field Green Salad Traditional Caesar Salad

## III

#### **CHOICE OF FOUR**

(all served as they currently appear on our menu)

Norwegian Salmon
North Atlantic Haddock
Seasonal Vegetarian Pasta
Linguini & Clams
Bombolotti
Chicken Parmesan
Grilled New York Strip Steak
Sea Scallops (add \$5)
Ahi Tuna (add \$5)
Grilled 8oz. Filet Mignon (add \$5)
Lobster Pan Roast (add \$10)

## IV

#### **CHOICE OF TWO**

Chocolate Mousse Crème Brûlée Seasonal Cheesecake

#### \$75 PER PERSON

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

### **DINNER**



2023

#### **CHOICE OF FOUR**

Chicken Satay Sirloin & Blue Cheese Bruschetta Baltimore Style Shrimp Cocktail Mini Crabcakes Veggie Bruschetta Arancini (Fried Risotto) Seafood Stuffed Mushrooms

#### **CHOICE OF TWO**

Clam Chowder Seasonal Salad Field Green Salad Traditional Caesar Salad

#### **CHOICE OF FOUR**

(all served as they currently appear on our menu) Norwegian Salmon North Atlantic Haddock Seasonal Vegetarian Pasta Linguini & Clams Bombolotti Chicken Parmesan Grilled New York Strip Steak Sea Scallops Ahi Tuna Grilled 8oz. Filet Mignon



Lobster Pan Roast

#### CHOICE OF TWO

Chocolate Mousse Crème Brûlée Seasonal Cheesecake

#### \$100 PER PERSON

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

### COCKTAIL HOUR



2023

#### **APPETIZER ADD-ONS**

Cheese & Cracker Platter (for 10 people)	\$50.00
Skyscraper of Shellfish (feeds 6-8ppl)	\$145.00

Arancini (Fried Risotto)	\$2.75 Per Piece
Assorted Oysters	\$MP
Bacon Wrapped Scallops	\$5.00 Per Piece
Baltimore Style Shrimp Cocktail (16/20)	\$1.60 Per Piece
Cherrystone Clams / Littleneck Clams	\$2.60 Per Piece
Chicken Satay	\$2.50 Per Piece
Clams Casino	\$3.00 Per Piece
Colossal Shrimp Cocktail	\$MP
Crab Avocado Toast	\$4.00 Per Piece
Crab Salad BLT	\$4.00 Per Piece
Mini Crabcakes	\$5.00 Per Piece
Seafood Stuffed Mushrooms	\$2.75 Per Piece
Sirloin & Blue Cheese Bruschetta	\$3.75 Per Piece
Tuna Tartar Wontons	\$3.75 Per Piece
Vegetarian Mixed Bruschetta	\$2.00 Per Piece
Yellow Curry Grilled Shrimp Satay	\$2.00 Per Piece

Antipasti Station	\$4.50 Per Person
Chateau Briand (roasted filet mignon) (2-3oz per person)	\$7.00 Per Person
Chicken Station	\$3.50 Per Person
Fried Calamari	\$2.75 Per Person
Salmon Station (2-3oz per person)	\$6.00 Per Person

### **DESSERT MINI ADD-ONS**

Cake Truffles	\$3.50 Per Piece
Cheesecake	\$3.50 Per Piece
Chocolate Mousse Cake	\$3.50 Per Piece