

DINNER



2019

SALAD

Field Green Salad
Traditional Caesar Salad

DINNER

CHOICE OF FOUR

(all served as they currently appear on our menu)

Scottish Salmon
Ahi Tuna
Chatham Cod
Sea Scallops
Seasonal Vegetarian Pasta/Risotto
Grilled 12oz. New York Strip Steak
Chicken
Bolognese
Arctic Char
Linguini & Clams
North Atlantic Haddock
Grilled 8oz. Filet Mignon (add \$5)
Lobster Pan Roast (add \$10)

DESSERT

Assorted Miniature Desserts

or

CHOICE OF TWO

Chocolatemousse Cake
Classic Crème Brûlée
Key Lime Tart

\$50 PER PERSON

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

DINNER

MAX
FISH

2019

APPETIZER
CHOICE OF TWO

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

Arrangements for passed/ stationed Hors d'oeuvres can be made instead of a seated course.
Additional charges may apply

SALAD

Field Green Salad
Traditional Caesar Salad

DINNER

CHOICE OF FOUR

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Scottish Salmon
Ahi Tuna
Chatham Cod
Sea Scallops
Seasonal Vegetarian Pasta/Risotto
Grilled 12oz. New York Strip Steak
Chicken
Bolognese
Arctic Char
Linguini & Clams
North Atlantic Haddock
Grilled 8oz. Filet Mignon (add \$5)
Lobster Pan Roast (add \$10)

DESSERT

Assorted Miniature Desserts

or

CHOICE OF TWO

Chocolatemousse Cake
Classic Crème Brûlée
Key Lime Tart

\$60 PER PERSON

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DINNER

MAX
FISH

2019

COCKTAIL HOUR

CHOICE OF FOUR

Chicken Satay
Balsamic Glazed Steak Spedini
Baltimore Style Shrimp Cocktail
Mini Crabcakes
Veggie Bruschetta
Arancini (Fried Risotto)
Seafood Stuffed Mushrooms

SALAD

CHOICE OF TWO

Field Green Salad
Traditional Caesar Salad
Seasonal Salad

DINNER

CHOICE OF FOUR

(all served as they currently appear on our menu)

Scottish Salmon
Ahi Tuna
Chatham Cod
Sea Scallops
Seasonal Vegetarian Pasta/Risotto
Grilled 12oz. New York Strip Steak
Chicken
Bolognese
Arctic Char
Linguini & Clams
North Atlantic Haddock
Grilled 8oz. Filet Mignon
Lobster Pan Roast

DESSERT

Assorted Miniature Desserts

or

CHOICE OF TWO

Chocolatemousse Cake
Classic Crème Brûlée
Key Lime Tart

\$80 PER PERSON

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COCKTAIL
HOUR



2019

APPETIZER ADD-ONS

Cheese & Cracker Platter (for 10 people)	\$30.00
Skyscraper of Shellfish (feeds 6-8 ppl)	\$125.00
Arancini (Fried Risotto)	\$2.75 Per Piece
Assorted Oysters	\$MP
Bacon Wrapped Scallops	\$3.00 Per Piece
Baltimore Style Shrimp Cocktail (16/20)	\$1.45 Per Piece
Bay Scallops	\$3.00 Per Piece
Beef Empanadas	\$2.50 Per Piece
Cherrystone Clams / Littleneck Clams	\$2.35 Per Piece
Chicken Empanadas	\$2.50 Per Piece
Chicken Satay	\$2.25 Per Piece
Colossal Shrimp Cocktail	\$3.95 Per Piece
Crab Salad BLT	\$3.00 Per Piece
Lobster Salad Sliders	\$5.50 Per Piece
Mini Crabcakes	\$3.75 Per Piece
Seafood Stuffed Mushrooms	\$2.75 Per Piece
Sirloin & Blue Cheese Bruschetta	\$3.00 Per Piece
King Crab Legs	\$5.00 Per Piece
Tuna Tartar Wontons	\$3.00 Per Piece
Vegetarian Mixed Bruschetta	\$1.75 Per Piece
Yellow Curry Grilled Shrimp Satay	\$2.00 Per Piece
Antipasti Station	\$3.50 Per Person
Chateau Briand (roasted filet mignon) (2-3oz per person)	\$7.00 Per Person
Chicken Station	\$3.00 Per Person
Fried Calamari	\$2.00 Per Person
Salmon Station (2-3oz per person)	\$6.00 Per Person

DESSERT MINI ADD-ONS

Assorted Cupcakes	\$3.00 Per Piece
Cake Truffles	\$3.00 Per Piece
Cheesecake	\$3.00 Per Piece
Chocolate Mousse Cake	\$3.00 Per Piece
Flourless Chocolate Cake	\$3.00 Per Piece
Key Lime Tart	\$3.00 Per Piece