SALAD

Seasonal Salad Traditional Caesar Salad

DINNER

CHOICE OF FOUR (all served as they currently appear on our menu)

Norwegian Salmon Sea Scallops Ahi Tuna Seasonal Vegetarian Pasta Grilled New York Strip Steak (add \$5) North Atlantic Haddock Chicken Parmesan Linguini & Clams Grilled 8oz. Filet Mignon (add \$10) Lobster Pan Roast (add \$12)

DESSERT

CHOICE OF TWO Chocolate Mousse Bomb Crème Brûlée Key Lime Tart

\$55 PER PERSON NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

DINNER



202I

APPETIZER

CHOICE OF TWO

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

<u>SALAD</u>

Seasonal Salad Traditional Caesar Salad

DINNER

CHOICE OF FOUR (all served as they currently appear on our menu) Norwegian Salmon Sea Scallops Ahi Tuna Seasonal Vegetarian Pasta Grilled New York Strip Steak (add \$5) North Atlantic Haddock Chicken Parmesan Linguini & Clams Grilled 8oz. Filet Mignon (add \$10) Lobster Pan Roast (add \$12)

DESSERT

CHOICE OF TWO Chocolate Mousse Bomb Crème Brûlée Key Lime Tart

\$65 PER PERSON NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY

DINNER



202I

APPETIZER

CHOICE OF FOUR

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

SALAD CHOICE OF TWO

Seasonal Salad Traditional Caesar Salad

DINNER

CHOICE OF FOUR (all served as they currently appear on our menu)

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

DESSERT

CHOICE OF TWO Chocolate Mousse Bomb Crème Brûlée Key Lime Tart

\$85 PER PERSON

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

DINNER



202I

APPETIZER ADD-ONS

Cheese & Cracker Platter (for 10 people)	\$30.00
Skyscraper of Shellfish (feeds 6-8ppl)	\$145.00
Arancini (Fried Risotto)	\$2.75 Per Piece
Assorted Oysters	\$MP
Bacon Wrapped Scallops	\$3.50 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	\$4.40 Per Piece
Crab Avocado Toast	\$3.00 Per Piece
Crab Salad BLT	\$3.00 Per Piece
Mini Lobster Rolls	\$7.00 Per Piece
Mini Crabcakes	\$4.00 Per Piece
Seafood Stuffed Mushrooms	\$2.75 Per Piece
Sirloin & Blue Cheese Bruschetta	\$3.00 Per Piece
Tuna Tartar Wontons	\$3.00 Per Piece
Vegetarian Mixed Bruschetta	\$2.00 Per Piece
Yellow Curry Grilled Shrimp Satay	\$2.00 Per Piece
Antipasti Station	\$3.75 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	5

Assorted Cupcakes Cake Truffles Cheesecake Chocolate Mousse Cake Flourless Chocolate Cake Key Lime Tart

\$3.00 Per Piece \$3.00 Per Piece

COCKTAIL HOUR



2021