## Lunch

Private room seats up to 36 people
\$500 Food \& Beverage minimum Monday through Sunday $\qquad$ Initial

Casual dining room (Shark Bar) Seats up to 60 People \$850 Food \& Beverage minimum Monday through Sunday $\qquad$ Initial

Heated Patio (Seasonal) Seats up to 70 People \$1000 Food \& Beverage minimum Monday through Sunday $\qquad$ Initial
$\qquad$ A three course menu ( $\$ 30$ per person)

- Salad
- Entrée
- Dessert
$\qquad$ A Two course menu ( $\$ 25$ per person) Any 2 courses
- Salad
- Entrée
- Dessert


## Additional charges will include:

* All beverages are charged upon consumption
* $6.35 \%$ CT Sales Tax \& 18\% Service charge (at no time will these items be included towards the minimum rental fee for the room) Initial $\qquad$
Menu choices are due $\mathbf{7 2}$ hours prior to the event date.
A $\$ 150.00$ non-refundable, non-transferable deposit is required to confirm your date and hold the private room

If your event cancels within 48 hours prior to the event there will be a $\$ 150.00$ additional charge to your credit card on file. (totaling \$300.00)

If cancel your event the day of, or do not show up for your event you will be charged the full minimum amount of your event

I understand this contract and agree to pay for all charges incurred:
Signature $\qquad$ Date $\qquad$
Credit Card Number $\qquad$ exp $\qquad$

Print name $\qquad$ Date of event $\qquad$

## SOUP/SALAD OPTIONS

CHOICE OF TWO:

Field Green Salad
Hand gathered field greens, sherry vinaigrette
Traditional Caesar Salad
Hearts of Romaine, Croutons, Shaved Parmesan
New England Clam Chowder
Loaded with clams
Items subject to change

## ENTREES

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

"Bomster Brothers" Stonington, CT<br>Scallops A la Plancha<br>Loch Duart Salmon<br>Bistro Steak<br>Max Classic Cheeseburger French fries<br>Blackened Fish Tacos<br>Achiote rice and red beans<br>Pan Roasted Chicken Breast<br>Seasonal Pasta<br>Lobster Cobb Salad (\$5 upcharge per order)

Items subject to change
If you see an item on our current dinner menu that does not appear on this list, arrangements can be made to add them to the menu for your event. Please inquire with the manager arranging your event and they will assist you.

Additional charges may apply
DESSERT OPTIONS
(choice of 2)

## Chocolate Cake

Classic Crème Brûlée
Key Lime Tart

Items subject to change
You may substitute a cake for your group if you do not want individual desserts
Please inquire with the manager arranging your event and they will assist you. Additional charges may apply

## ALSO AVAILABLE FOR COCKTAIL HOUR OR GUEST RECEPTION:

Skyscraper of Shellfish (feeds 6-8ppl) 105.00
Cheese \& Cracker Platter (for 10 people) 30.00
Fried Calamari 2.00 per person Chicken Satay 2.25 each
Chicken Empanadas 2.50 each
Beef Empanadas 2.50 each
Vegetarian Mixed Bruschetta 2.75 each
Baltimore Style Shrimp Cocktail (I 6/20 sized shrimp) I. 45 each
Crab Salad BLT 3.00 each
Mini Crabcakes Old Bay remoulade 3.00 each
Bacon Wrapped Scallops orange-jalapeno syrup 3.00 each
Tuna Tartar Wontons miso, wasabi emulsion 3.00 each
Sirloin \& Blue Cheese Bruschetta 3.00 each
Yellow Curry Grilled Shrimp Satay 3.00 each
Arancini (Fried Risotto) 2.75 each
Seafood Stuffed Mushrooms 2.75 each
Lobster Salad Sliders 4.00 each
Colossal Shrimp Cocktail 3.95 each
Antipasti Station 3.00 per person
Snow Crab Claws 3.00 each
Cherrystone Clams / Littleneck Clams 2.00 each
Bay Scallops 3.00 each
Assorted Oysters 2.30 each
Chateau Briand (roasted filet mignon) (2-3oz per person) 7.00 per person
Salmon Station (2-3oz per person) 6.00 per person
Chicken Station 3.00 per person
Other fish available upon request availability
Mini Desserts Available By The Piece (\$3.00 each)
Cheesecake
Chocolate Mousse Cake
Flourless Chocolate Cake
Assorted Cupcakes
Keylime Tarts
Cake Truffles

