

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  
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  
(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  
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**  
NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY  
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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  
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**

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

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