



Seafood Selections

Crab Rangoon

A savory mouth-watering mix of crab meat, cream cheese, and the finest Asian seasonings stuffed inside a crisp, hand-rolled Chinese pastry, served with a sweet and spicy chili sauce for dipping.

Coconut Shrimp

Our unique blend of rum, Coco Lopez and coconut batter on a butterflied shrimp.

Fried Calamari

Fresh calamari dusted with seasoned breading and deep fried.

Fried Shrimp

Plump shrimp, breaded and deep fried, served with a tangy cocktail sauce.

Homemade Crab Dip

Blend of cheeses, seasonings and crab meat, baked to perfection, served with homemade chips.

Oysters Rockefeller

Freshly shucked oysters topped with spinach in a special cheese blend.

Padded Oysters

Plump oysters gently tossed with seasoned bread crumbs and lightly sautéed.

Salmon Crostini

Flaked herb salmon on a potato pancake garnished with dill sour cream.

Scallops in Wine

Fresh sea scallops sautéed in a delicate white wine sauce.

Scallops Wrapped in Bacon

Plump scallops, wrapped in Bacon and baked to perfection.

Shrimp Scampi

Large shrimp sautéed with traditional scampi sauce.

Poultry Selections

Buffalo Wings

A choice of Hot & Spicy, Bar-B-Que, or Italian wings.

Chicken and Biscuit

Crispy white meat chicken served atop a savory cheddar and rosemary biscuit finished with a maple glaze.

Chicken Drumsticks

Breaded chicken wings marinated with the sweet taste of honey.

Chicken Kabob with Pineapple

Teriyaki marinated chicken with green and red peppers, and a chunk of pineapple on a wooden skewer.

Chicken Marsala

Sautéed chicken tenders, served with a Marsala wine sauce.

Chicken Scampi

Sautéed chicken tenders, served with a Scampi Sauce (traditional white wine, garlic & butter).

Coconut Chicken

Strips of tender chicken breaded with panko and coconut milk and rolled in shredded coconut.

Sesame Chicken

A strip of tender chicken breast is marinated in oil, dipped in a light tempura batter and rolled in a blend of sesame seeds and Japanese bread crumbs.

Upgraded Hors D'Oeuvres

Substitute for any of the (6) Hors D'Oeuvres

Miniature Crab Cakes

Market Price

Bite-sized temptations of lump crabmeat combined with our secret seasoning blend and cooked to perfection

Tenderloin Tips

\$3.00pp

Choice tips of filet mignon grilled in their natural juices with a hint of teriyaki

Mini Beef Wellington

\$3.00pp

A savory piece of beef tenderloin accented with a mushroom duxelles encased in a French-style puff pastry