



Seafood Selections

Clams Casino

Freshly shucked clams topped with seasoned bread crumbs, garlic and bacon

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 Provencale

Large shrimp sautéed with our special recipe provencale (tomato and garlic) sauce

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 an orange chili 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 Miriam

Sautéed chicken tenders, served with Miriam Sauce (lemon herb & fresh mushrooms)

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