



FOUR COURSE \$95 PRIVATE PARTY MENU

FIRST COURSE

CLASSIC COMBO

4 oysters, 6 shrimp, 2 crab legs, 4 mussels and 2 clams
served on ice with homemade cocktail sauce, citrus - mustard sauce, lemon and horseradish foam
[serves 6 guests]

SECOND COURSE

"BEST EVER" NEW ENGLAND CLAM CHOWDER
with freshly steamed little neck clams and oyster crackers

WATERMELON "CHUNK" SALAD
with Laura Chenel chèvre cheese, mixed baby greens, sundried raspberries, fresh herbs and pecans in a yuzu - berry dressing

STEAKHOUSE CAESAR
crisp romaine, red oak, arugula and radicchio with parmesan croutons and toasted garlic chips in our homemade dressing

"BIG BOWL" OF GREENS
a selection of organic lettuces, assorted heirloom tomatoes and tangerine greens with nuts, seeds, pumpernickel croutons and fresh salad vegetables
served with your choice of house made dressings

ENTREES

14OZ. NY STRIP STEAK OR 7OZ. FILET OF BEEF
with blackberry cabernet sauce, roasted butternut squash and a sea salt baked potato

CEDAR PLANK ROASTED WILD SALMON
blackened with a bourbon sugar glaze served with miso-mango sweet and sour, sautéed greens, cauliflower smash and a green papaya - watercress salad

STUFFED FLOUNDER
with jumbo shrimp scampi, crispy "half dollar" potatoes and fresh green beans

PAN SEARED BLACK GROUPER
with wild mushroom risotto and a sauce of screaming hot rock shrimp, tomatoes, garlic and white wine

CHICKEN CHOP
grilled 12oz. chicken breast served with natural jus, fresh vegetable of the day and a sea salt baked potato

VEGETARIAN "LASAGNA"
fresh zucchini "noodles", spaghetti squash, roasted eggplant, mushrooms and arugula with tomato vodka sauce and homemade lemon ricotta

DESSERTS

KING OF CHEESECAKE
creamy smooth homemade cheesecake, seasonal fruit, fresh berry syrup

FRESH CARROT CAKE
homemade multilayered cake with pecans, raisins and coconut icing, apple carrot épais, fresh blackberries and vanilla ice cream

CHAMPAGNE ANGEL
chunks of angel food cake with white peach and pistachio gelato in a fresh berry syrup and finished with champagne

[DATE]