



THREE COURSE PRIVATE PARTY MENU

\$110 PER GUEST

FIRST COURSE

SHELLFISH TOWER

shrimp, oysters, snow crab clusters, mussels and a whole Maine lobster served with homemade cocktail sauce, yuzu mustard sauce and fresh lemon

SECOND COURSE

CRAB, SHRIMP AND CORN CHOWDER

FRESH

mixed green lettuces, cucumber, radish, heirloom cherry tomatoes served with your choice of dressing

ORGANIC KALE CAESAR

romaine, raddichio, toasted hemp seed

HOMEMADE CRAB CAKES

blue crab cake with citrus mustard sauce

TUNA NEGRIL

Ribbons of fresh tuna, jumbo lump crab, callaloo, crushed wasabi "peas", diced fresh mango and avocado in a citrus flavored sesame-soy

THIRD COURSE

14oz. NY STRIP STEAK OR 10oz. FILET MIGNON

served with black peppercorn demi glaze, fresh broccoli and a sea salt baked potato

BLACKENED SALMON

with brown sugar, jalapenos and pecans, roasted butternut squash, spinach salad

RASTA PASTA

shrimp, little neck clams and mussels with garlic, white wine, fresh tomatoes, sun-dried tomatoes, hearts of artichoke and sweet basil tossed with angel hair pasta and Parmesan cheese

BERKSHIRE PORK SHANK

served with smashed red skin potatoes, grand marnier glazed baby carrots and a BBQ port wine reduction

PEPPERCORN SEARED TUNA

with roasted tomatoes, redskin potatoes, mango and green beans, lemongrass dressing

CRISPY CRAB STUFFED GROUPER

tropical nut, corn flake and plantain crust, jasmine rice, pineapple togarashi butter sauce

FOURTH COURSE

3 LAYER KEY LIME

homemade layers of key lime mousse with a graham cracker crust and whipped cream

COCONUT CREAM PIE

light as feather coconut cream mousse pie with toasted coconut and whipped cream

ASSORTED GELATOS

3 scoops of homemade gelato
ask your server for tonight's selection

[DATE]