



\$75 PERSONAL PARTY MENU

ADD TO YOUR EXPERIENCE!

OYSTERS ON THE HALF SHELL

plate of 12 (serves 6 guests) 8.0 per guest

FRESH FLORIDA STONE CRAB

available when in season. recommend 2 per person [market price per medium claw]

SHELLFISH TOWER

8 shrimp, 4 oysters, 2 clusters of snow crab, 8 mussels, whole Maine lobster (serves 6 guests) 19.50 per guest

FIRST 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

ENTREES

GRILLED 7oz. FILET OF BEEF

served with an au poivre sauce, island vegetables and your choice of roasted sweet potato, sea salt baked potato or steak fries

ORGANIC CHICKEN BREAST

served with island vegetables and your choice of roasted sweet potato, sea salt baked potato or steak fries

BLACKENED SALMON

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

RASTA PASTA

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

CRISPY CRAB STUFFED GROUPER

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

DESSERTS

COCONUT CREAM PIE

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

3 LAYER KEY LIME

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

[DATE]