



## 4 COURSE \$95 PERSONAL PARTY MENU

### FIRST COURSE

#### SHELLFISH TOWER

8 shrimp, 4 oysters, 2 snow crab clusters,  
8 mussels and a whole Maine lobster  
served with homemade cocktail sauce, yuzu mustard sauce and fresh lemon (1 tower per 6 guest)

### 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, Florida stone, Alaskan snow crab, 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 glace, 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, 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

#### APPLE WOOD GRILLED PORK CHOP

14oz. center cut pork chop served with  
roasted vegetables, smashed potatoes and Knob Creek maple bourbon demi

#### 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 ]