

Your Choice of:

New England Seafood Chowder

Bay scallops, clams, shrimp and an assortment of fish in a cream broth with fresh herbs, minced garlic, potatoes and mixed bell peppers.

Spinach Salad

Baby spinach tossed in a Dijon vinaigrette with double smoked bacon, roasted red peppers and Bermuda onions then finished with shredded egg and toasted almonds

Crab Cakes

Blue crab, cilantro, red onion, ginger and garlic coated in Panko and deep-fried. Served with baby greens, a sweet corn and pepper salsa and a roasted garlic aioli

Your Choice Of:

Atlantic Lobster Alfredo

Half of a Atlantic lobster, tail and claw, shelled and set on fettuccine noodles tossed in our Alfredo sauce

Stuffed Sole

Sole fillet stuffed with blue crab, green olive and lemon risotto. Served with a Truffle cauliflower puree, wilted garlic spinach and topped with a fresh tomato basil Salsa

Angus Beef Sirloin

Our finest sirloin steak topped with our Black Olive & Rosemary compound butter, Demi Glace and served with pomme frites and seasonal vegetables

Your Choice Of:

Maple Crème Brule

Served with Chantilly crème and fresh berries.

Filo Wrapped Vanilla Cheesecake

Served warm with vanilla ice cream and a wild blueberry Curacao compote.

\$43/person + taxes and gratuities.

***** sorry, no substitutions on party menus *****