

## **Your Choice Of:**

### **New England Seafood Chowder**

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

### **House Salad**

Baby greens tossed in a Mandarin orange and ginger vinaigrette with herb dusted croutons and roasted red peppers.

### **Calamari Flowers**

Lightly dredged in flour and deep-fried until crisp, sprinkled with Szechuan pepper and salt. Served with a sweet and hot plum sauce.

## **Your Choice Of:**

### **Crispy Ale Battered Cod**

Served with a caper and pearl onion aioli, pomme frites and seasonal vegetables.

### **Seafood Ravioli**

Giant shellfish ravioli stuffed with blue crab, lobster and shrimp. Baked in a smoked tomato sauce with an Asiago béchamel drizzle.

### **Chinese Five Spice & Ginger Chicken Supreme**

Pan roasted chicken supreme marinated in Chinese five spice and ginger. Served with a Tahitian Vanilla sweet potato puree, wild mushroom ragout and spicy apricot chutney.

## **Your Choice Of:**

### **Key Lime Pie**

A fresh key lime custard in a graham cracker crust topped with a crisp baked meringue. Garnished with preserved limes and a key lime honey drizzle.

### **Carrot Cake**

Two layer carrot cake with cream cheese frosting and sliced toasted almonds.

**\$26 / Person + taxes and gratuities**

**\*\*\* Sorry, no substitutions on party menus \*\*\***