



## Catering Menu

### Dinner Buffet Selections

#1

- Garden Salad with Tear Drop Tomatoes, Sweet Red Onions, English Cucumbers & Two Dressings
- Herb Encrusted Atlantic Salmon Lemon Aioli
- Broiled Breast of Chicken Tomato Basil Butter Sauce
- Rice Pilaf & Steamed Vegetables

\$20.99

#2

- Baby Field Greens, Sliced Tomatoes, Carrots, Red Onions, Croutons & Choice of Two Dressings
- Sautéed Tilapia Lemon Butter Sauce
- Marinated & Grilled Chicken Breast Asiago Cream Sauce
- Roasted Red Potatoes & Vegetable Medley

\$22.99

#3

- Mini Crab Cakes with Dill Mustard Sauce
- Smoked Fish Dip, Diced Onions, Tomatoes, Jalapeños, Hot Sauce & Crackers
- Char-Broiled Mahi-Mahi Pineapple Rum Salsa
- Coconut Crusted Chicken Sweet Chili Sauce
- Black Beans & Rice
- Steamed Green Beans & Key Lime Pie

\$24.99

#4

- Rum Cay Conch Fritters
- Garden Salad with Tear Drop Tomatoes, Sweet Red Onions, English Cucumbers & Two Dressings
- Island Spiced Black Grouper Mango & Black Bean Salsa
- Coconut Crusted Jumbo Shrimp Sweet Chili Sauce
- Island Rice & Sautéed Squash

\$34.99

#5

- Garden Salad with Tear Drop Tomatoes, Sweet Red Onions, English Cucumbers & Two Dressings
- Char-Broiled Mahi-Mahi Topped with Golden Pineapple Rum Salsa
- Broiled Breast of Chicken Asiago Cream Sauce
- Sautéed Large Shrimp Scampi, White Wine Tomato Basil Butter Sauce
- Rice Pilaf & Steamed Vegetables

\$28.99

### Seafood Platters

"It's a civilized feeding frenzy"

#### Jumbo Shrimp Cocktail

Wild gulf shrimp, cooked to perfection in old bay, served with lemon & cocktail sauce

Med 2lb., 46 ea. (7-9ppl.)    Lrg 3lb., 69 ea. (12-20ppl)    X-Lrg. 4lb., 92ea (14-30ppl)  
 \$64.99                                    \$91.99                                    \$128.99

#### Blue Crab Cocktail Claws

Jumbo claws cracked & cleaned, served with our signature dill mustard sauce

Med. 2lb (8-12ppl)    Lrg. 3lb (13-14ppl) - market price & availability

#### Shrimp Cocktail & Blue Crab Claws

Ice cold shrimp & jumbo claws, served with lemons, cocktail & dill mustard sauce

Med. 2 lb (8-20ppl) \$102.99    Lrg 3lb (16-35ppl) \$152.99

#### Our Famous Smoked Fish Dip

Made on the premise & served with diced onions, tomatoes, jalapeños & saltine crackers

Med. 2lb (12-18ppl) \$38.99    Lrg. 3lb (24-48ppl) \$54.99

#### House Cured Scottish Salmon

Our hand sliced gravlox is served with diced onions, chopped egg, capers & cream cheese

Med. 2lb (8-12ppl) \$46.99    Lrg. 3lb (13-14ppl) \$68.99

#### Yellow Fin Tuna Carpaccio

Pan seared tuna, thin sliced and served with wasabi, soy, seaweed salad & pickled ginger

Med. 2lb (8-30ppl) \$79.99    Lrg 3lb (15-40ppl) \$105.99

#### Mini Blue Crab Cakes

Handmade with blue crab & served with mustard dill sauce

Med. 2lb (8-12ppl) \$38.99    Lrg. 3lb (13-14ppl) \$55.99

#### Poached Scottish Salmon

Poached & chilled served with diced onions, chopped egg, capers & cucumber dill sauce

Med. 2lb (8-12ppl) \$40.99    Lrg. 3lb (13-14ppl) \$54.99

#### Acapulco Shrimp Cocktail

Mexican shrimp cocktail, tossed with pico de gallo & lime. Served with tri-color chips

Med. 2lb (8-12ppl) \$65.99    Lrg. 3lb (13-14ppl) \$88.99

#### Cedar Key Stone Crabs

Florida's finest stones, cracked & served with mustard sauce

Med. 2lb (8-12ppl)    Lrg. 3lb (13-14ppl) - market price & availability



### New England Clambake

Smoked Fish Dip with Crackers & Hot Sauce, 1 1/4 lb. Boiled Maine Lobster, Littleneck Clams, P.E.I. Mussels, Andouille Sausage, Corn on the Cob, Red Bliss Potatoes, Cole Slaw, Lemons and Drawn Butter \$43.99

### Low Country Shrimp Boil

Mini Crab Cakes with Mustard Sauce, Hushpuppies with Honey & Butter, Large Jumbo Gulf Shrimp, Littleneck Clams, Andouille Sausage, Corn on the Cob, Red Bliss Potatoes, Cole Slaw, Lemons and Drawn Butter \$32.99

### Floridian Fish Fry

Hand Breaded Cracker Style Fish, Crispy French Fries, Hushpuppies, Cole Slaw, Lemon & Tartar Sauce \$19.99

### Bar Harbor Fish & Chips

Wicked Clam Chowda, Beer Battered Haddock, Crispy Chips & Malt Vinegar, Cole Slaw, Lemon, & Tartar \$21.99



\*Prices are subject to change without notice. Items are subject to market availability