

Dinner Buffet Selections

Minimum 20 people

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

\$24.99

2#

Baby Field Greens, Sliced tomatoes, Carrots, Red Onions, Crotons, & 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 Dill Mustard Sauce

Smoked Fish dip, Diced Onions, Tomatoes, Jalapenos, 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

\$26.99

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 w/ Golden Pineapple Rum Salsa

Broiled Breast of Chicken Asiago cream sauce

Sautéed Large Scampi White Wine Tomato Basil Butter Sauce

Rice Pilaf & Steamed Vegetables

\$28.99

availability & prices subject to change 1-17-20

New England Fish Market & Restaurant

Seafood Platters

Jumbo Shrimp Cocktail	med. 74.99	Lrg. 104.99	X-Lrg. 134.99
	48ea. 2 lb. 7-9 ppl.	72 ea. 3 lb. 12-20ppl	96ea 4 lb. 14-30ppl
Wild Gulf Shrimp, cooked to perfection in old bay, served with lemon & cocktail sauce			
Blue Crab Cocktail Claws	med. 79.99	Lrg. 112.99	
	2 lb 8-12ppl	3 lb 13- 14ppl	
Jumbo Claws cracked & cleaned, Served with our signature dill mustard sauce			
Shrimp Cocktail & Blue Crab Claws	med. 134.99	Lrg. 194.99	
	2 lb 8-20ppl	3 lb 16-35ppl	
Ice Cold Shrimp & Jumbo Claws, served with lemons, cocktail, & dill mustard sauce			
Our Famous Smoked Fish Dip	med. 42.99	Lrg. 57.99	
	2 lb 12-18ppl	3 lb 24-48ppl	
Made on premise served with diced onions, tomatoes, jalapeños & saltine crackers			
House Cured Scottish Salmon	med. 68.99	Lrg 86.99	
	2 lb 8-12ppl	3 lb 13- 14ppl	
Our hand sliced Gravlax is served with diced onions, chopped egg, capers & cream cheese			
Yellow Fin Tuna Carpaccio	med. 89.99	Lrg 134.99	
	2 lb 8-30ppl	3 lb 15-40	
Pan Seared Tuna is sliced thin and served with wasabi, soy, seaweed salad, & pickled ginger			
Mini Blue Crab Cakes	med. 48.99	Lrg. 72.99	
	2 lb 32 ea. 8-12ppl	3 lb 48 ea. 13- 14ppl	
Hand made with Blue Crab served with mustard dill sauce. 1 oz. Mini Crab Cake			
Poached Scottish Salmon	med. 54.99	Lrg 69.99	
	2 lb 8-12ppl	3 lb 13- 14ppl	
Poached & Chilled served with diced onions, chopped egg, capers & cucumber dill sauce			
Acapulco Shrimp Cocktail	med. 65.99	Lrg 88.99	
	2 lb 8-12ppl	3 lb 13- 14ppl	
Mexican Shrimp cocktail tossed with Pico de Gallo & Lime. Served with Tri-color chips			
Cedar Key Stone Crabs	market	market	
	2 lb 8-12ppl	3 lb 13- 14ppl	
Florida's finest Stones, Cracked & served with Mustard sauce			

availability & prices subject to change 1-17-20

New England Fish Market & Restaurant

New England clambake

Smoked Fish Dip w/ Crackers & Hot Sauce
1 1/4 Boiled Maine Lobster,
Littleneck Clams, P.E.I. Mussels, Andouille Sausage,
Corn-on-the-Cob, Red Bliss Potatoes, Lemons,
And Drawn Butter

Key Lime Pie

\$43.99

Low Country Shrimp Boil

Mini Crab Cakes-Mustard Sauce
Large Jumbo Gulf Shrimp,
Littleneck Clams, Andouille Sausage,
Corn-on-the-Cob, Red Bliss Potatoes, Cole slaw, Lemons,
And Drawn Butter

\$24.99

Floridian Fish Fry

Hand Breaded Cracker Style Fish
Crispy French Fries
Hushpuppies
Cole Slaw

Lemon & Tarter

\$22.99

Bar Harbor Fish & Chips

Wicked Clam Chowder
Beer Battered Haddock
Crispy Chips & Malt Vinegar
Cole Slaw, Lemon, & Tarter

\$24.99

Prices subject to change & availability

Minimum 20 guests

1-17-20