

APPETIZER PLATTERS

SHRIMP COCKTAIL

Steamed 21/25 tiger shrimp seasoned with Old Bay and served with homemade cocktail sauce and fresh lemon wedges.

3 LB. - \$69 | 5 LB. - 95

GULF SHRIMP COCKTAIL

Peeled and deveined 16/20 Gulf shrimp steamed and served with homemade cocktail sauce and lemon wedges.

3 LB. - \$79 | 5 LB. - \$125

JUMBO U-10 GULF SHRIMP COCKTAIL

Peeled and deveined jumbo Texas Supreme Gulf shrimp steamed and served with homemade cocktail sauce and lemon wedges.

3 LB. - \$155 | 5 LB. - \$240

SASHIMI TUNA

Blackened, seared rare Ahi tuna served over cold Hawaiian noodles with seaweed salad, pickled ginger, wasabi and soy sauce.

1.5 LB. - \$52 | 3 LB. - \$99

BLUE CRAB COCKTAIL CLAWS

The perfect cocktail party snack! Served with mustard sauce, cocktail sauce and fresh lemon wedges.

SM (60-75 CLAWS) - \$120 | LG (100-125 CLAWS) - \$200

MEZZE PLATTER

Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, charcuterie, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and homemade parmesan crisps.

\$70

CHEESE AND FRUIT TRAY

French Brie and Danish blue cheese with grapes, strawberries, toffee pecans, dried fruit and homemade Parmesan crackers.

\$56

DOMESTIC CHEESE PLATTER

Aged cheddar, Havarti, smoked Gouda and Emmenthaler with charcuterie, dried fruit and nuts with homemade Parmesan crisps.

\$75

IMPORTED CHEESE PLATTER

Spanish Manchego, Danish blue, Swiss Gruyere, Dutch goat Gouda, charcuterie, dried fruit, toffee pecans and homemade parmesan crisps.

\$95

JUMBO LUMP BABY CRAB CAKES

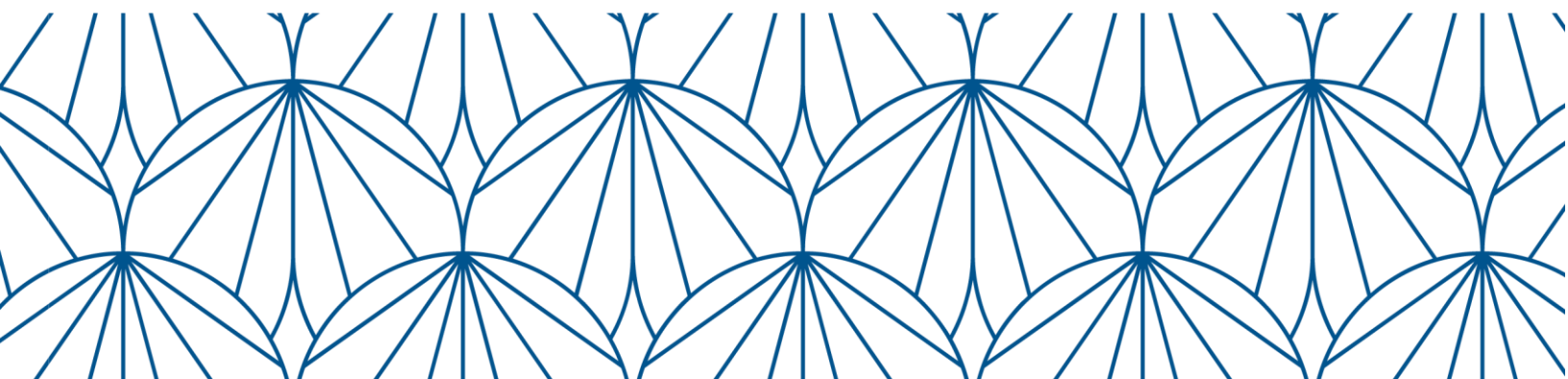
Served with homemade tartar sauce and lemon

25 - \$140 | 50 - \$280

BABY SEAFOOD CAKES

Shrimp, crab and scallop blended with our house recipe Imperial sauce and served with lobster sauce.

25 - \$140 | 50 - \$115



SHRIMP SATAY SKEWERS

25 - \$45 | 50 - \$85

Thai marinated, skewered, and grilled 16/20 shrimp served with a sweet and sour dipping sauce.

SCALLOPS WRAPPED WITH BACON

25 - \$90 | 50 - \$165

Fresh, dry packed, day boat scallops wrapped with Applewood smoked bacon and served with pineapple hoisin sauce.

BLACKENED FISH SLIDERS

2 dz - \$85 | 4 dz - \$160

Blackened cod, tartar sauce, lettuce and tomato served on a soft slider bun.

JUMBO LUMP CRAB DIP

2 lb. - \$99 | 4 lb. - \$199

Our homemade recipe with jumbo lump crab meat and served with French bread toasts.

SPINACH AND ARTICHOKE DIP

5 lb. - \$75

Our homemade recipe topped with Jack cheese and served with tortilla chips, salsa and sour cream.

SMOKED TUNA DIP

3 lb. - \$45 | 5 lb. - \$65

Our homemade smoked tuna dip served with homemade cocktail sauce and parmesan crisps.

SALT AIR HERBED GOAT CHEESE SPREAD

Our delicious, creamy goat cheese spread served with homemade Parmesan crisps

32 oz. with crackers or veggies - \$50/\$60

48 oz. with crackers or veggies - \$75/\$85

WHOLE SIDES OF SALMON

\$75

Grilled, caramelized or lemon herb sides of Scottish salmon served with French bread toasts, capers, diced red onion, chopped egg and honey mustard.

JAMAICAN JERK CHICKEN SKEWERS

25 - \$50 | 50 - \$90

Skewered chicken tenders marinated in our homemade jerk seasoning and served with pineapple hoisin sauce.

CHICKEN TENDERS PLATTER

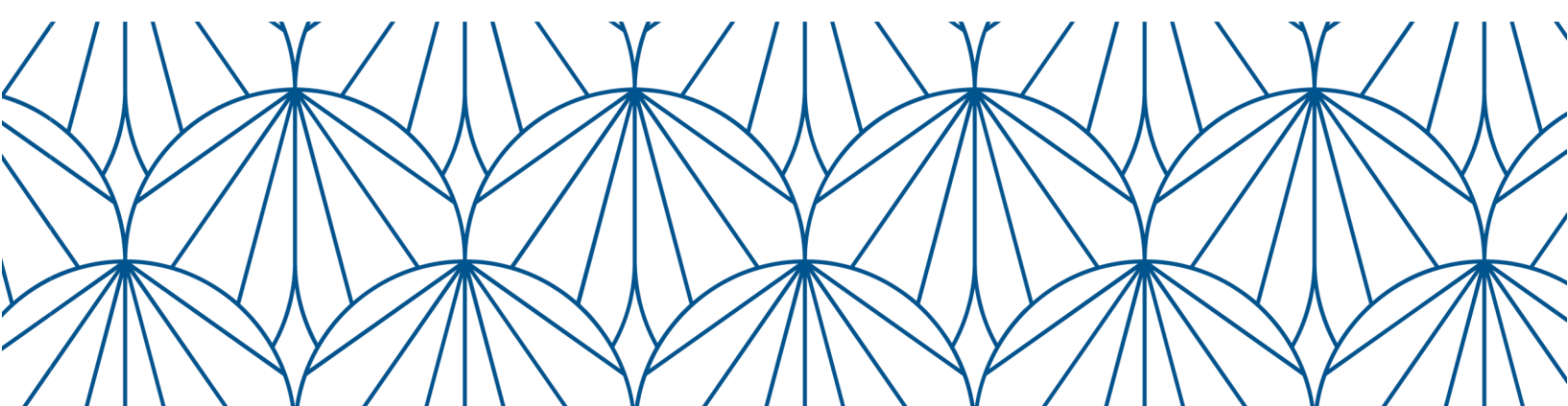
25 - \$45 | 50 - \$85

Hand breaded and flash fried chicken tenders served with homemade honey mustard.

BIG FISH CHICKEN WINGS

10 lb. (approx. 40 wings) - \$85

Brined, jumbo chicken wings served naked, buffalo, Hawaiian bbq or honey Tabasco with celery and homemade buttermilk ranch blue cheese dip.



CHICKEN SATAY SKEWERS

25 - \$45 | 50 - \$85

Asian spices seared chicken skewer topped with sesame seeds and served with peanut dipping sauce.

COCKTAIL MEATBALLS

Homemade beef cocktail meatballs served in marinara or veal cocktail meatballs served in mushroom demi glaze.

Beef meatballs - 50 - \$75 | 100 - \$145

Veal meatballs - 50 - \$85 | 100 - \$170

MUSHROOM CROSTINI

25 - \$40 | 50 - \$70

Mushrooms, smoked Gouda, Swiss, fresh rosemary, mayo and bacon served on a French bread crostini and baked to a crisp golden brown.

BLACKENED CHICKEN QUESADILLAS

Served with Baja sauce, black bean salsa and bruschetta tomatoes

8 Quesadillas - \$75 | Additional Quesadillas - \$8/each

CHIPS AND GUACAMOLE

3 lb. - \$75

Our homemade guacamole served with fresh tortilla chips.

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