

## APPETIZER PLATTERS

### SHRIMP COCKTAIL

3 LB. - \$79 | 5 LB. - \$105

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

### GULF SHRIMP COCKTAIL

3 LB. - \$85 | 5 LB. - \$130

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

### JUMBO U-10 GULF SHRIMP COCKTAIL

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

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

### SASHIMI TUNA

1.5 LB. - \$75 | 3 LB. - \$135

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

### BLUE CRAB COCKTAIL CLAWS

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

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

### MEZZE PLATTER

\$70

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.

### CHEESE AND FRUIT TRAY

\$56

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

### DOMESTIC CHEESE PLATTER

\$75

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

### IMPORTED CHEESE PLATTER

\$95

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

### JUMBO LUMP BABY CRAB CAKES

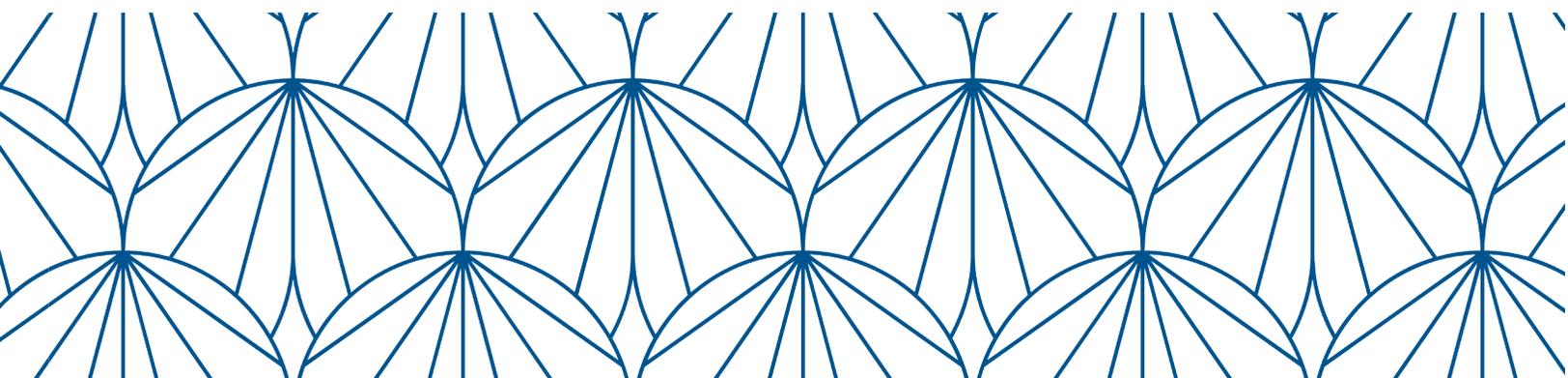
25 - \$140 | 50 - \$280

Served with homemade tartar sauce and lemon

### BABY SEAFOOD CAKES

25 - \$75 | 50 - \$140

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



## 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. - \$105 | 4 lb. - \$210

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. - \$50 | 5 lb. - \$70

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

\$90

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 - \$50 | 50 - \$90

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

## BIG FISH CHICKEN WINGS

10 lb. (approx. 40 wings) - \$125

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 - \$50 | 50 - \$90

*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 - \$45 | 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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