

FUNCTION MENU

APPETIZERS

CHACHUTERIE

ASSORTED CHEESES, SMOKED MEATS, PICKLED VEGETABLES

CHERRYSTONES ON THE HALF SHELL

HOUSE COCKTAIL SAUCE AND LEMON

COCONUT CHICKEN

STONE GROUND MUSTARD AND HONEY

CHICKEN SATAY

SPICY THAI MARDINADE, SWEET SOY DRIZZLE

GRILLED CHEESE COCKTAIL

SHARP CHEDDAR, LOBSTER BISQUE SHOOTER

INDIVIDUAL MAC 'N CHEESE

CHEDDAR, GRUYERE, PANKO CRUMBS

OYSTERS ON THE HALF SHELL

HOUSE COCKTAIL SAUCE AND LEMON

SCALLOPS 'N BACON

HONEY SOY DIPPING SAUCE

MINI CRAB CAKES

FRESH JONAH CRAB, REMOULADE

COCKTAIL MEATBALLS

SPICY FRA DIAVLO SAUCE

TENDERLOIN CROSTINI

ARUGULA PESTO, SWEET ONION JAM

SHRIMP COCKTAIL

WILD GULF SHRIMP, HOUSE COCKTAIL SAUCE

VEGETABLE SPRING ROLLS

SWEET AND SPICY CHILE SAUCE

LOBSTER ROLL SLIDERS

MAYO AND CELERY

BURGER SLIDERS

CHEDDAR, KETCHUP, DILL PICKLE

PULLED PORK SLIDERS

SWEET BARBECUE SAUCE, HOUSE COLESLAW

SOUPS AND SALADS

NEW ENGLAND CLAM CHOWDER

FRESH SEA CLAMS, CLAM JUICE, CELERY, POTATO, CREAM, OYSTER CRACKERS

LOBSTER BISQUE

CREAMED LOBSTER STOCK, SHERRY, LOBSTER MEAT GARNISH

CAESAR SALAD

CRISP ROMAINE, CREAMY CAESAR DRESSING, SHAVED PARMESAN, CROUTONS

MESCLUN

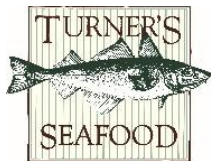
BABY FIELD GREENS, CARROTS, CHERRY TOMATO, BALSAMIC VINAIGRETTE, CROUTON

SEASONAL SALAD

CHEF'S CREATION

CAPRESE

BEEFSTEAK TOMATO, FRESH MOZZARELLA, BASIL, BALSAMIC DRIZZLE



FUNCTION MENU

ENTREES (CHOICE OF TWO OF THE FOLLOWING)

HADDOCK OR CHICKEN MARSALA

SWEET MARSALA, CREAM, PROCUITTO, WILD MUSHROOMS

HADDOCK OR CHICKEN PICATTA

LEMON BUTTER SAUCE, CAPERS

CLASSIC NEW ENGLAND CRAB CAKES

FRESH JONAH CRAB, REMOULADE SAUCE

BAKED SEA SCALLOPS

BUTTERED CRUMBS, LEMON

ROASTED SALMON FILLET

MUSTARD BASIL BUTTER

BAKED STUFFED WILD SHRIMP

SEAFOOD VEGETABLE STUFFING, LOBSTER BASIL CREAM

OVEN ROAST CARVED TURKEY BREAST (BUFFET)

HOUSE MADE CRANBERRY SAUCE

OVEN ROAST SLICED TENDERLOIN (BUFFET)

HORSERADISH SOUR CREAM

BAKED HADDOCK

BUTTERED CRUMBS, LEMON

GRILLED TENDERLOIN- 5 OZ. PETIT OR TWINS

CHARGRILLED MEDIUM RARE, RED WINE DEMI-GLACE

GLOUCESTER SOLE

JONAH CRAB CAKE, LEMON BUTTER SAUCE

BLACKENED SWORDFISH

OVEN ROASTED TOMATOES, STONE GROUND MUSTARD SAUCE AND HONEY

CHARGRILLED RIB EYE

MEDIUM RARE, BLUE CHEESE, RED WINE DEMI-GLACE

LOBSTER PIE

TAIL, CLAW & KNUCKLE MEAT, BUTTERED CRUMBS, LEMON

BOILED LOBSTER (PRE ORDER REQUIRED)

LEMON AND DRAWN BUTTER

BAKE STUFFED LOBSTER (PRE ORDER REQUIRED)

SEAFOOD VEGETABLE STUFFING

SURF AND TURF

MEDIUM RARE PETIT TENDERLOIN, RED WINE DEMI-GLACE, CHOICE OF CRABCAKE, BAKE STUFFED SHRIMP, FULL LOBSTER PIE (8 OZ.) OR PETIT LOBSTER PIE (4 OZ.).

SIDES (CHOICE OF TWO OF THE FOLLOWING)

STEAMED ASPARAGUS

ROASTED SEASONAL VEGETABLE MEDLEY

STEAMED BROCCOLI

WILD RICE

JASMINE RICE

BAKED POTATO

MASHED POTATO

OVEN ROASTED POTATOES

POTATO SALAD

PARMESAN RISOTTO CAKE

DESSERTS (PLEASE CHOOSE ONE)

CHOCOLATE GANACHE TORTE

PECAN SUGAR CRUST, CARAMEL, WHIPPED CREAM

CRÈME BRULE

VANILLA BEAN CUSTARD

INDIVIDUAL SEASONAL CHEESECAKE

KEY LIME PIE

LIME ZEST, WHIPPED CREAM

APPLE CRISP

BROWN SUGAR & OATMEAL, VANILLA ICE CREAM

MIXED BERRY CRISP

PANNA COTTA

VANILLA BEAN

CHOCOLATE POT AU CREME

