



BUFFET MENU \$75

SALADS & APPETIZERS

CEASAR SALAD STATION

Aged Parmesan, Croutons

LIONI BURRATA

Pickled Strawberries, Balsamic Reduction, Pistachio, Mint, Basil, Grilled Sourdough

WATERMELON & STRAWBERRY SALAD

Heirloom Tomato, Feta Cheese, Mint, Basil, Pistachios, Lemon & Honey Vinaigrette

CHEESE AND CHARCUTERIE BOARD

Selection of house made salami, cured meats & paté, international & local select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini

HUMMUS & ORGANIC VEGETABLE CRUDITE

HOT BUFFET

ROASTED JOYCE FARMS CHICKEN BREAST

Wild Mushroom Morel Sauce, Truffled Polenta Cake, Sugar Snap Peas

ROASTED ATLANTIC SALMON

Green Papaya Salad (Som Tum)

SEAFOOD CIOPINO

Our Fresh Seafood and shellfish tossed in tomato, olives & red Bell Pepper sauce

SHRIMP LINGUINE

Fresh House made linguine; Jumbo Shrimp tossed in our Signature Shellfish Tomato Cream Sauce

MARKET SIDES

WHIPPED POTATOES / COCONUT JASMIN RICE / STEAMED ASPARAGUS / CITRUS BEURRE BLANC

DESSERT

NEW YORK CHEESECAKE

Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream, Florida strawberry compote

GLUTEN FREE MOCHA CAKE

Layers of fluffy Flourless chocolate cake filled with coffee cream and topped with a rich chocolate sauce



BUFFET MENU \$95

SALADS & APPETIZERS

CEASAR SALAD STATION *Aged Parmesan, Croutons*

SPRING ROCK FARMS WAGYU MEATBALLS *Soft Italian Polenta, Aged Parmesan*

LIONI BURRATA *Pickled Strawberries, Balsamic Reduction, Pistachio, Mint, Basil, Grilled Sourdough*

WATERMELON & STRAWBERRY SALAD *Heirloom Tomato, Feta Cheese, Mint, Basil, Pistachios,
Lemon & Honey Vinaigrette*

CHEESE AND CHARCUTERIE BOARD *Selection of house made salami, cured meats & paté, international & local
select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini*

HUMMUS & ORGANIC VEGETABLE CRUDITE

LIVE CHEF STATION (CHOOSE 1)

CARVING *-Roasted Prime Rib, Red Wine Jus, Horseradish Cream Sauce*

CARVING *-Artisanal Roasted Virginia Peach & Maple Glazed Ham, Mustard Cream Sauce*

CARVING *-Southern Roasted Turkey, Jalapeno & Cheddar Corn Bread, Turkey Gravy*

CARVING *-Peppercorn Crust Yellowfin Tuna, Pineapple & Mango Salsa, Kabayaki Sauce*

CARVING *-Whole Atlantic Salmon, Key Lime & Coconut Beurre Blanc*

HOT BUFFET

ROASTED ATLANTIC SALMON *Green Papaya Salad (Som Tum)*

BLACKENED MAHI *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc*

SEAFOOD CIOPPINO *Our Fresh Seafood and shellfish tossed in tomato, olives & red Bell Pepper sauce*

SHRIMP LINGUINE *Fresh House made linguine; Jumbo Shrimp tossed in our
Signature Shellfish Tomato Cream Sauce*

MARKET SIDES

WHIPPED POTATOES / MAC N CHEESE / COCONUT JASMINE RICE /
STEAMED ASPARAGUS / CITRUS BEURRE BLANC

DESSERT

KEY LIME & COCONUT CAKE *Layered Coconut Sponge & Key Lime Filling, Passion Fruit &
Mango Coulis, Coconut Sorbet*

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream,
Florida strawberry compote*

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee cream
and topped with a rich chocolate*



LUNCH MENU \$55

FIRST COURSE (CHOOSE 2).

BOAT TO TABLE CEVICHE *Red onion, lime, cancha, red Fresno chili, cilantro, plantain Chips*
Fish Changes Daily depending on what our fisherman has available today

BIG FIN "GOLDEN SHRIMP" *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

RHODE ISLAND STYLE CALAMARI *Pickled Peppers, Garlic Herb Butter, Chipotle Aioli*

BIGEYE TUNA TARTARE *Crushed Avocado, Charred Lemon Soy*

SMOKED FORT PIERCE SWORDFISH DIP *Red Pepper Jam, Sesame Lavosh*

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER *Tomato Based Chowder, infused with local*
Florida Datil Peppers

WATERMELON & STRAWBERRY SALAD *Heirloom Tomato, Feta Cheese, Mint, Basil, Pistachios,*
Lemon & Honey Vinaigrette

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

BIG FIN HOUSE SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts,*
Cucumber, Lemon & Honey Vinaigrette

ENTRÉE (CHOOSE 2).

BRANZINO ST. TROPEZ *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

FISHERMANS BASKET *Atlantic Cod, Calamari, Shrimp, Fries Tartare & Cocktail Sauce, Lemon*

SHRIMP LINGUINE *Fresh House made linguine; Jumbo Shrimp tossed in our*
Signature Shellfish Tomato Cream Sauce (add crab \$12)

ROASTED ATLANTIC SALMON *Wasabi whipped potato, Green Papaya Salad (Som Tum)*

SEAFOOD CIOPPINO *Our Fresh Seafood and shellfish, tomato, olives & red Bell Pepper sauce, Coconut Rice*

TROUT ALMONDINE *Lemon & Caper Brown Butter Sauce, Haricot Vert, Toasted Almonds*

ROASTED JOYCE FARMS CHICKEN BREAST *Wild Mushroom Morel Sauce, Truffle Polenta Cake,*
Sugar Snap Peas

FILET MIGNON 8oz (\$10 supplement) *Curried mashed potatoes, charred shishito pepper and baby tomatoes.*
Cilantro & Mint Bordelaise

DESSERT (CHOICE OF 2).

(SERVED ALTERNATE FOR GROUPS OVER 20).

VALRHONA CHOCOLATE MOLTEN CAKE *Rich 72% dark chocolate lava cake served with vanilla bean ice cream*

KEY LIME & COCONUT CAKE *Layered Coconut Sponge & Key Lime Filling, Passion Fruit & Mango Coulis, Coconut Sorbet*

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream, Florida strawberry*
compote

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee cream and topped with a rich*
chocolate sauce.



LUNCH MENU \$80

FIRST COURSE

(SERVED FOR THE TABLE).

DELUXE SHELLFISH PLATEAUX

EAST COAST OYSTERS, POACHED JUMBO SHRIMP, JUMBO SNOW CRAB CLUSTER,
BIG EYE TUNA TARTARE, FORT PIERCE SMOKED SWORDFISH DIP. GROUPER CEVICHE

BIG FIN "GOLDEN SHRIMP" *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

SPRING ROCK FARMS WAGYU MEATBALLS *Soft Italian Polenta, Aged Parmesan*

2ND COURSE (CHOOSE 2).

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

BIG FIN HOUSE SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts,
Cucumber, Lemon & Honey Vinaigrette*

ENTRÉE (CHOOSE 2).

BRANZINO ST. TROPEZ *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

BLACKENED MAHI *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc, Coconut Rice, Steamed
Asparagus*

ROASTED ATLANTIC SALMON *Wasabi whipped potato, Green Papaya Salad (Som Tum)*

SEAFOOD CIOPPINO *Our Fresh Seafood and shellfish tossed in tomato, olives & red Bell Pepper sauce,
Coconut Rice*

TROUT ALMONDINE *Lemon & Caper Brown Butter Sauce, Haricot Vert, Toasted Almonds*

FILET MIGNON 8oz *Curried mashed potatoes, charred shishito pepper and baby tomatoes, Cilantro &
Mint Bordelaise*

DESSERT (CHOICE OF 2).

(SERVED ALTERNATE FOR GROUPS OVER 20).

VALRHONA CHOCOLATE MOLTEN LAVA *Rich 72% dark chocolate lava cake served with
Vanilla Bean Ice cream.*

KEY LIME & COCONUT CAKE *Layered Coconut Sponge & Key Lime Filling, Passion Fruit &
Mango Coulis, Coconut Sorbet*

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream,
Florida strawberry compote.*

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee cream and
topped with a rich chocolate sauce.*



DELUXE MENU \$80

FIRST COURSE

(SERVED FOR THE TABLE).

BIG FIN "GOLDEN SHRIMP" *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

&

RHODE ISLAND STYLE CALAMARI *Pickled Peppers, Garlic Herb Butter, Chipotle Aioli*

2ND COURSE (CHOOSE 2).

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

BIG FIN HOUSE SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion,
Candied Walnuts, Cucumber, Lemon & Honey Vinaigrette*

ENTRÉE (CHOOSE 2).

BRANZINO ST. TROPEZ *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

BLACKENED MAHI *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc, Coconut
Rice, Steamed Asparagus*

ROASTED ATLANTIC SALMON *Wasabi whipped potato, Green Papaya Salad (Som Tum)*

SEAFOOD CIOPPINO *Our Fresh Seafood and shellfish tossed in tomato, olives & red Bell
Pepper sauce, Coconut Rice*

TROUT ALMONDINE *Lemon & Caper Brown Butter Sauce, Haricot Vert, Toasted Almonds*

FILET MIGNON 8oz *Curried mashed potatoes, charred shishito pepper and baby
tomatoes, Cilantro & Mint Bordelaise*

DESSERT

(SERVED ALTERNATE FOR GROUPS OVER 20).

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla
Whipped Cream, Florida strawberry compote.*

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee
cream and topped with a rich chocolate sauce.*



ROYALE MENU \$95

FIRST COURSE

(CHOOSE 2 SERVED FOR THE TABLE).

BOAT TO TABLE CEVICHE *Red onion, lime, cancha, red Fresno chili, cilantro, plantain Chips*
Fish Changes Daily depending on what our fisherman has available today

BIG FIN "GOLDEN SHRIMP" *Crispy Shrimp tossed in a Thai sweet chili Aioli*

RHODE ISLAND STYLE CALAMARI *Pickled Peppers, Garlic Herb Butter, Chipotle Aioli*

SALMON CRISPY RICE *Smoked Chipotle Aioli, Soy Caramel*

BIGEYE TUNA TARTARE *Crushed Avocado, Charred Lemon Soy*

SMOKED FORT PIERCE SWORDFISH DIP *Red Pepper Jam, Sesame Lavosh*

2ND COURSE (CHOOSE 2).

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER *Tomato Based Chowder, infused with local Florida Datil Peppers*

WATERMELON & STRAWBERRY SALAD *Heirloom Tomato, Feta Cheese, Mint, Basil, Pistachios, Lemon & Honey Vinaigrette*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

BIG FIN HOUSE SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts, Cucumber,*
Lemon & Honey Vinaigrette

ENTRÉE (CHOOSE 3).

BRANZINO ST. TROPEZ *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

ROASTED ATLANTIC SALMON *Wasabi whipped potato, Green Papaya Salad (Som Tum)*

BLACKENED MAHI *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc, Coconut Rice, Steamed Asparagus*

BIG FIN SWORDFISH *Blackened 14oz Center Cut Filet, Citrus Brown Butter, Crispy Capers, Whipped potato & Steamed*
Asparagus

MISO BUTTERFISH *Miso Glazed Chilean Seabass, Kabayaki Sauce, Poached shiitake, Seaweed Risotto, Bonito Emulsion*

NEW ZEALAND RACK OF LAMB "Smoked and Jerked" *Curried mashed potatoes, charred shishito pepper and baby*
tomatoes. Cilantro/Mint Bordelaise

TROUT ALMONDINE *Lemon & Caper Brown Butter Sauce, Haricot Vert, Toasted Almonds*

RIBEYE 16oz *Whipped potatoes, charred shishito pepper and baby tomatoes. Bordelaise Sauce*

FILET MIGNON 8oz *Whipped potatoes, charred shishito pepper and baby tomatoes. Bordelaise Sauce*

MARKET SIDES

(CHOICE OF 2 FOR THE TABLE).

WHIPPED POTATOES / MAC N CHEESE / TODAYS CHEFS GARDEN VEGATABLES / COCONUT JASMINE RICE /
SEASONED FRENCH FRIES / STEAMED ASPARAGUS / CITRUS BEURRE BLANC / CRISPY BRUSSEL SPROUTS /
BALSAMIC & PARMESAN / PARMESAN & TRUFFLE FRIES / WASABI WHIPPED POTATO

DESSERT (CHOICE OF 2).

(SERVED ALTERNATE FOR GROUPS OVER 20).

VALRHONA CHOCOLATE MOLTEN LAVA *Rich 72% dark chocolate lava cake served with vanilla bean ice cream.*

KEY LIME & COCONUT CAKE *Layered Coconut Sponge & Key Lime Filling, Passion Fruit & Mango Coulis, Coconut Sorbet*

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream, Florida strawberry compote.*

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee cream and topped with*
a rich chocolate sauce.



GRAND MENU \$120

FIRST COURSE

(SERVED FOR THE TABLE).

DELUXE SHELLFISH PLATEAUX

EAST COAST OYSTERS, POACHED JUMBO SHRIMP, JUMBO SNOW CRAB CLUSTER,
BIG EYE TUNA TARTARE, FORT PIERCE SMOKED SWORDFISH DIP. GROUPER CEVICHE

BIG FIN "GOLDEN SHRIMP" *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

SPRING ROCK FARMS WAGYU MEATBALLS *Soft Italian Polenta, Aged Parmesan*

2ND COURSE (CHOOSE 2).

BIG FINS FAMOUS LOBSTER BISQUE *Fresh Maine Lobster Meat*

ST AUGUSTINE MINORCAN STYLE CLAM CHOWDER *Tomato Based Chowder, infused with local Florida Datil Peppers*
WATERMELON & STRAWBERRY SALAD *Heirloom Tomato, Feta Cheese, Mint, Basil, Pistachios, Lemon & Honey Vinaigrette*

CAESAR SALAD *Aged Parmesan, Romaine, Sourdough Croutons*

BIG FIN HOUSE SALAD *Romaine, Field Greens, Olives, Heirloom Tomato, Red Onion, Candied Walnuts, Cucumber, Lemon & Honey Vinaigrette*

ENTRÉE (CHOOSE 3).

PAN SEARED GEORGE BANK SCALLOPS *Truffle Corn Risotto, Watercress, Balsamic Red wine reduction*

BRANZINO ST. TROPEZ *Whipped Potatoes, Spinach, Crispy Capers, Citrus Brown Butter*

ROASTED ATLANTIC SALMON *Wasabi whipped potato, Green Papaya Salad (Som Tum)*

BLACKENED MAHI *Grilled with Mango Salsa, Coconut & Key Lime Beurre Blanc, Coconut Rice, Steamed Asparagus*

BIG FIN SWORDFISH *Blackened 14oz Center Cut Filet, Citrus Brown Butter, Crispy Capers, Whipped potato & Steamed Asparagus*

MISO BUTTERFISH *Miso Glazed Chilean Seabass, Kabayaki Sauce, Poached shiitake, Seaweed Risotto, Bonito Emulsion*

NEW ZEALAND RACK OF LAMB *"Smoked and Jerked" Curried mashed potatoes, charred shishito pepper and baby tomatoes.*

Cilantro/Mint Bordelaise

TROUT ALMONDINE *Lemon & Caper Brown Butter Sauce, Haricot Vert, Toasted Almonds*

RIBEYE 16oz *Whipped potatoes, charred shishito pepper and baby tomatoes. Bordelaise Sauce*

"SURF & TURF"

FILET MIGNON 8oz *Whipped potatoes, charred shishito pepper and baby tomatoes. Bordelaise Sauce*

MARKET SIDES

(CHOICE OF 2 FOR THE TABLE).

WHIPPED POTATOES / MAC N CHEESE / TODAY'S CHEFS GARDEN VEGETABLES / COCONUT JASMINE RICE /

SEASONED FRENCH FRIES / STEAMED ASPARAGUS / CITRUS BEURRE BLANC / CRISPY BRUSSEL SPROUTS /

BALSAMIC & PARMESAN / PARMESAN & TRUFFLE FRIES / WASABI WHIPPED POTATO

DESSERT (CHOICE OF 2).

(SERVED ALTERNATE FOR GROUPS OVER 20).

VALRHONA CHOCOLATE MOLTEN LAVA *Rich 72% dark chocolate lava cake served with vanilla bean ice cream.*

KEY LIME & COCONUT CAKE *Layered Coconut Sponge & Key Lime Filling, Passion Fruit & Mango Coulis, Coconut Sorbet*

NEW YORK CHEESECAKE *Creamy New York Style Cheesecake Topped with Vanilla Whipped Cream, Florida strawberry compote.*

GLUTEN FREE MOCHA CAKE *Layers of fluffy Flourless chocolate cake filled with coffee cream and topped with a rich chocolate sauce.*



CANAPÉS/ HORS D'OEUVRES

*East Coast Oysters \$4 each/ Served Natural / Grilled Garlic & Parmesan /
Grilled New Orleans Style*

Jumbo Shrimp \$4 each / Served with lemon & Cocktail Sauce

PRICE IS PER DOZEN, (MINIMUM 3 DOZEN) / MAXIMUM 5 SELECTIONS PER EVENT.

THE OCEAN CANAPÉS \$48

SCOTTISH SMOKED SALMON BLINI - *Cream Cheese & Dill*

JUMBO LUMP CRAB SALAD - *served on Cucumber.*

TUNA TARTTARE - *Wonton, Avocado, Ponzu Sauce*

STRAWBERRY & LIME SCALLOP CEVICHE - *Pineapple salsa & Candied Jalapeno*

SALMON CRISPY RICE - *Caramel Soy Glaze, Chili Aioli*

BIG FIN'S GOLDEN SHRIMP - *Crispy Shrimp tossed in a Thai sweet chili Aioli.*

BUFFALO COBIA BITES - *Carrot & Celery sticks, blue cheese dressing*

MINI JUMBO LUMP CRAB CAKE - *Tartar Sauce*

THE LAND CANAPÉS \$48

BEEF TENDERLOIN CROSTINI - *Horseradish & Shaved Parmesan*

BEEF YAKITORI SKEWERS - *Toasted Sesame, Yakitori Glaze*

CHICKEN SATAY SKEWERS - *Peanut Sauce*

BEEF AND BLUE CHEESE PHYLLO CUPS - *Fresh Thyme*

BEEF CARPACCIO ROLLS - *Roasted Bell Peppers, Balsamic Glaze*

BEEF WELLINGTON BITES - *Mushroom & Rosemary Duxelles, Filo Cups*

SIGNATURE SMOKED PORK RIBS - *Dry Rubbed & Grilled, Honey & Sriracha Dipping Sauce*

SPRING ROCK FAMRS WAGYU MEATBALLS - *Soft Italian Polenta, Aged Parmesan*

THE GARDEN CANAPÉS \$36

CAPRESE SKEWERS - *Heirloom Tomato, Burrata, Basil, Balsamic Glaze & EVO*

WILD MUSHROOM BRUSCHETTA - *Goats Cheese, Fresh Thyme*

AVOCADO & CUCUMBER - *Cherry Tomato & Olive Oil*

MEDITERRANEAN ROASTED VEGETABLES TARTLETS - *Feta Cheese & Parsley*

HUMMUS STUFFED MINI PEPPERS - *Kalamata Olives*

MIXED MINI VEGETARIAN QUICHE

CARAMELIZED ONION & GOATS CHEESE TARTS



DISPLAYS, PLATTERS & LIVE CHEF STATIONS

(MIN 20 PEOPLE)

LIVE CHEF STATIONS- priced per person

CARVING – Roasted Prime Rib, Red Wine Jus, Horseradish Cream Sauce \$35

CARVING - Artisanal Roasted Virginia Peach & Maple Glazed Ham, Mustard Cream Sauce \$25

CARVING - Southern Roasted Turkey, Jalapeno & Cheddar Corn Bread, Turkey Gravy \$25

CARVING - Peppercorn Crust Yellowfin Tuna, Pineapple & Mango Salsa, Kabayaki Sauce \$30

CARVING - Whole Atlantic Salmon, Key Lime & Coconut Beurre Blanc \$25

PASTA STATION – Meat Sauce, Marinara Sauce, Alfredo Sauce, Shrimp, Chicken, Mushrooms \$25pp

*NODDLE STATION - Egg Noodles & Soba Noodles, Ponzu Sauce selection of vegetables,
Chicken & Shrimp served in noodle boxes & Chopsticks. \$25pp*

SIGNATURE DESSERT - Flambé Bananas Foster, Vanilla Ice Cream \$25pp.

DISPLAYS & PLATTERS priced per person.

BIG FINS FAMOUS RAW BAR

*Maine Lobster, Seasonal Oysters, Jumbo Shrimp, Snow Crab Clusters,
Alaskan King Crab, Seasonal Ceviche, Tuna Tartare, Smoked Swordfish dip.*

\$45 / \$35 without King Crab (minimum 20 guests)

Add a live chef opening oysters to order \$90 for 2 hours.

Add an ice sculpture \$300 1 tier / \$450 2 tier / \$550 3 tier.

(\$100 supplement to add a company logo)

CHEESE AND CHARCUTERIE BOARD \$14 -

Selection of house made salami, cured meats & paté, international & local select cheeses, house made pickles, honeycomb, cornichons, fig jam & crostini.

HUMMUS & ORGANIC VEGETABLE CRUDITE \$9

SMOKED SALMON PLATTER \$12

SEASONAL FRUIT PLATTER \$8

DESSERT BUFFET \$15.

*Chocolate Covered Strawberries, Key lime & Coconut Cake, New York Cheesecake,
Gluten Free Mocha Cake, Chocolate Chip Cookies*



INDIVIDUAL ADD ONS

OYSTERS \$4 each

EAST COAST OYSTERS - *Served Natural*

or

Grilled Garlic & Parmesan / Grilled Rockefeller / Grilled New Orleans Style

JEWELS OF THE SEA

JUMBO SHRIMP COCKTAIL

6pc \$24 12pc \$40

JUMBO SNOW CRAB CLUSTERS 1.5LB \$49

CHILLED ½ MAINE LOBSTER \$27

CHILLED 1.5 LB. WHOLE MAINE LOBSTER \$49

ALASKAN KING CRAB MP

SHELLFISH PLATEAUX

DELUXE

*6 Oysters, 6 Shrimp, 1 Snow Crab Cluster, Tuna Tartare,
Smoked Swordfish dip.*

\$78

ROYALE

*8 Oysters, 8 Shrimp, 1 Snow Crab Cluster, Alaskan King Crab,
1/2 Lb. Lobster, Tuna Tartare, Ceviche, Smoked Swordfish dip*

\$148

GRAND

*12 Oysters, 12 Shrimp, 2 Snow Crab Clusters, Alaskan King Crab, 1 Lb. Lobster, Ceviche, Tuna Tartare,
Smoked Swordfish dip.*

\$195

ENTRÉE ENHANCEMENTS

JUMBO LUMP CRAB CAKE \$22 / COLD WATER LOBSTER TAIL MP / JUMBO SNOW CRAB CLUSTER \$22

GEORGE BANK SCALLOPS (4) \$19 / SMOKED OCTOPUS \$14 / JUMBO SHRIMP (4) \$1

THERMIDOR STYLE JUMBO LUMP CRAB, & 5 CHEESE SAUCE \$20