



## Appetizer Selections

(Priced per item)

### Raw Bar:

- Jumbo Shrimp Cocktail, Horseradish Cocktail Sauce 4.00**
- Chilled Oysters, Mignonette 3.00**
- Lobster Cocktail, Old bay aioli 9.00**
- Seafood Tower, Oysters, Lobster Cocktail, Shrimp cocktail 54.00**

### Hors D'oeuvres:

- Lobster Arancini Crispy Lobster and Rice Ball 3.00**
- Bacon Wrapped Sea Scallops, Tangerine Buerre Blanc 3.50**
- Maryland Crab Cake, Blue Crab, Lobster Cream Sauce 2.50**
- Tuna Tartare, Chives, Rice Cracker, Chili Vinaigrette 3.00**
- Crab Stuffed Mushrooms, Lobster Cream Sauce 2.50**
- Mozzarella and Tomato Bruschetta, Balsamic Glaze 2.00**
- Mac and Cheese Fritters, Marinara Sauce 2.00**
- Vegetable Spring Rolls, Thai Chili Sauce 2.50**
- Buffalo Chicken Spring Rolls, Blue Cheese 2.50**
- Steak and Cheese Spring Rolls, Steakhouse Mayo 3.00**
- Cheeseburger Sliders, Steakhouse Mayo, Brioche Roll 3.50**
- Mini Lobster Rolls, New England Style 8.00**
- Tenderloin Crostini Caramelized Onions, Steakhouse Mayo 3.50**
- Lamb Lollipop, Herb Crusted, Mint Demi-Glace 3.50**
- Buttermilk Battered Chicken, Sweet Chili Sauce 2.00**
- Buffalo Tender 2.00**

### Flatbread Pizza ( feed 4-6)

**\$10 ea**

- \*Prosciutto, Fig, Blue Cheese, Caramelized Onion**
- \* BBQ Chicken, aged cheddar, crispy applewood smoked bacon, scallions**
- \*Margherita, Marinara, Mozzarella, Fresh Basil**

### Platters: ( 25-30 ppl)

**Aged Cheddar Cheese and Crackers \$60**

**Fresh Cut Vegetable Crudite Platter, homemade Ranch Dip \$60**  
**Hummus Dip w/ Roasted Red Pepper, Toasted Tortilla Chips \$50**