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## Appetizer Selections

(Priced per item)

### Raw Bar:

**Jumbo Shrimp Cocktail** | Horseradish Cocktail Sauce 4.50

### Ocean Tower

mkt price  
6 fresh shucked east coast oysters | 4 jumbo shrimp cocktail | 6 oysters boom  
c & k lobster cocktail

**Chilled Oysters** | Mignonette 3.00

### 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

**Coconut Shrimp** | Coconut Cream Sauce 3.00

**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 4.00

**Tenderloin Crostini** | Caramelized Onions | Steakhouse Mayo 3.50

**Lamb Lollipop** | Herb Crusted | Mint Demi-Glace 3.50

**Buttermilk Battered Chicken** | Sweet Thai Chili Sauce or Buffalo 2.00

**Buffalo Tender** 2.00




### Flatbread Pizza ( feed 4-6)

\$14 each

\* **Sausage** | italian sausage | house marinara | mozzarella parmesan | sweet basil

\* **BBQ Chicken** | aged cheddar | crispy applewood smoked bacon | scallions

\* **Margherita** | Marinara | Mozzarella | Fresh Basil



### Platters: ( 25-30 guests)

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

**Fresh Cut Vegetable Crudite Platter** | homemade Ranch Dip \$60

**Hummus Dip** | Roasted Red Pepper | Toasted Tortilla Chips \$50