

Cocktail Appetizers (cold)

Seasonal Fruit Skewers – \$2.5pp

Anointed w/ Honey Yogurt

Honeydew Melon – \$2.5

Wrapped in Prosciutto

Caprese Skewer – \$2.25

w/ Extra Virgin Olive Oil and Balsamic Vinegar Demi-Glaze

Smoked Turkey – \$3.5

Wrapped fresh Asparagus

Cherry Tomato Bomb – \$2.5

Filled w/ Crumbled Bleu Cheese, Bacon and Avocado

Shrimp & Snow Pea – \$3

Chilled Dijon Marinated Shrimp Wrapped in fresh Snow Pea

Lobster Tortilla w/ Roasted

Corn Relish – \$4.5

Lump Crab Salad on

Cucumber Rounds – \$4.5

Cucumber Boursin Cheese – \$2

w/ Roasted Red Pepper Garnish

Crabmeat Stuffed Cherry Tomatoes – \$4

Shrimp and Tomato Bruschetta – \$4

Assorted Crostinis – \$3.5

Choose 3

Beef Filet w/ Horseradish Cream

Goat Cheese & Sundried Tomato Pesto

Avocado, Tomato & Basil

Shrimp & Dill Salad

Artichoke & Olive Tapenade

Lump Crab Parmesan, Sherried Lobster Cream, Crab Loius
add \$1

Chilled Soup Shooters

Watermelon \$2.25 Gazpacho \$2.5

Passion Fruit Melon \$2.5

Cocktail Appetizers (hot)

Stuffed Mushrooms - \$3.5

Choice of Spinach & Feta; Broccoli & Aged Cheddar;
Andouille Sausage & Pepper; Grilled Vegetable

Lump Crab Parmesan Puff Pastry – \$4.5

Tender Marinated Beef Skewers – \$3.5

Teriyaki, Cajun or Rosemary Garlic

Chicken Tenderlion Skewers – \$3

Pesto, Sezchuan, Sweet N' Sour, Buffalo

Sherried Lobster Parmesan Puff Pastry

So Decadent! – \$4.5

Broccoli Cheddar En Croute Bites – \$3.5

Tender Beef Wellington – \$4.5

Boasting a Wild Mushroom Duxelle

Char Grilled Rosemary Garlic Lamb

Lollipops – \$5

Grilled Local Scallops Wrapped in Applewood Smoked Bacon – \$6.5*

Risotto Arancini – \$3

Roast Tomato Coulis

Oysters Rockefeller – \$6.5*

New England fresh Oysters

Clams Casino – \$6

Grilled Quesadillas Pulled Pork or Chicken – 3.75

w/ Tomato Salsa, Guacamole, and Sour Cream

Asparagus and Asiago – 3

Wrapped in a Puff Pastry

Soup Shooters

Lobster Bisque \$5 Crab Corn Bisque \$4

Southwest Chicken Tortilla \$3

*Pricing subject to change due to market pricing