

Taco Bar Choice of 3 - \$24

~ House pulled BBQ Pork

~ Shredded Beef Short Ribs

~ Sticky Huli Huli Chicken

~ Seasoned ground Beef

~ Flaked fresh Haddock

~ Jamaican seasoned Gulf Shrimp

~ Choice of: Island Coleslaw or creamy New England Coleslaw

~ Includes House Dirty Rice, our Refried Beans, Street Corn and Black Bean salad

~ Silky Mac and Cheese add \$3

Accompaniments: shredded lettuce, diced tomatoes, Pico de Gallo, shredded Jack cheese, Avocado crème, Lava Lava sauce, sour cream, Cajun aioli, Pineapple BBQ, Queso, hard and soft shells

Slider Passion Choice of 3 - \$26

~ Grilled Baja Chicken

~ Carved smoked Beef Brisket

~ BBQ pulled Pork

~ Pulled Szechuan Beef Short Ribs

~ Vegetarian Black Bean Burger

~ Fresh Lobster salad (mkt)

~ Seared Ahi Tuna (mkt)

~ Ground Chuck Burger

~ Includes: creamy Macaroni Potato salad, our Baked Beans w/ Bacon, Pasta salad

Accompaniments: pickled onions, lettuce, sliced tomatoes, Pico de Gallo, shredded Jack cheese, creamy ColeSlaw, Citrus aioli, Avocado crème, Lava Lava sauce, Pineapple BBQ, Cajun aioli, Horseradish sauce

Grilling Indulgence

Choice of 2 - \$27

~ Char grilled Sirloin Tips

~ Grilled Pesto Turkey Tips

~ Grilled Island Style Chicken

~ Braised Beef Short Ribs

~ Sweet Italian Sausage

~ Swordfish kabobs

~ Grilled Shrimp Scampi skewer

~ St. Louis BBQ Ribs

Includes choice of three sides from below



BBQ SensationChoice of 2 - \$27

- ~ House Pineapple BBQ pulled Pork
- ~ Huli Huli Chicken thighs & drums
- ~ Smoked Beef Brisket add \$4
- ~ Grilled Jamaican Shrimp skewer
- ~ Bistro Tenderloin
- ~ Grilled Island BBQ Chicken Breast

Accompaniments: house Corn Bread, Bacon scallion Potato salad, our slow cooked Baked Beans w/ pork, Cucumber salad, pickled onions,

Our Silky Cheddar & Jack Macaroni & Cheese Bowl Choice of 3 - \$16

- ~ Applewood smoked Bacon
- ~ Virginia Baked Ham
- ~ Pulled BBQ Chicken
- ~ Crisp Chicken nuggets
- ~ Buffalo Chicken
- ~ Southwest Shrimp salad
- ~ Grilled Balsamic Chicken

- ~ Szechuan Beef Short Ribs
- ~ Jamaican Shrimp
- ~ Atlantic Lobster mkt price
- ~ fresh Crab Louis mkt price
- ~ BBQ pulled Pork
- ~ Corn & Black Beans

Accompaniments: shredded Jack cheese, Bleu cheese crumble, crushed Cheez-its blend, scallions, broccoli, Pico de Gallo, Ranch, Sriracha sauce, Lava Lava sauce

Side Dish options

- ~ Red Bliss potato salad
- ~ Macaroni potato salad
- ~ Black Bean/ Street Corn salad
- ~ Garlic roasted potato wedges
- ~ Slow nurtured Baked Beans w/ Pork
- ~ Southwest Rice w/ Black Beans
- ~ Greek Cucumber & Feta Salad

- ~ Local corn on the cob
- ~ Grilled seasonal vegetables
- ~ Our house Corn Bread
- ~ Tossed or Caesar salad
- ~ Marinated Pasta salad
- ~ Silky Cheddar & Jack Mac +\$2



Condiment Options

~ House Island BBQ sauce

~ Con Queso

~ Pico de Gallo

~ Fruit salsa

~ Tomato salsa

~ Remoulade sauce

Volcano sauce

~ Pineapple Salsa Lava Lava sauce ~ Avocado crème

~ Lime aioli

~ Louis dressing

~ Balsamic demi

~ Cool Ranch

Soups & Chowders shooters or bowls

~ House made Beef Chili

~ Vegetarian Chili

~ New England Clam Chowder

~ Corn Chowder

~ Lobster Bisque

~ Chicken Tortilla soup

~ Gazpacho w/ Street Corn

~ Chilled Melon soup

Slushy Bar *Choice of 2 - \$7* pp

~ Cherry

~ Raspberry

~ Watermelon

~ Pina Colada

~ Lemon Lime

Full Bar Service Available! Mocktails too!! Ask us for details

Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of food-borne illness.

Inform us if any of your guests have any food allergies or dietary restrictions

Pricing does not include labor, 8.5% administrative fee, travel cost or gratuity