

## APPETIZER PLATTERS

### **SHRIMP COCKTAIL**

*Steamed 21/25 tiger shrimp seasoned with Old Bay and served with homemade cocktail sauce and fresh lemon wedges.*

**3 LB. - \$79 | 5 LB. - \$105**

### **GULF SHRIMP COCKTAIL**

*Peeled and deveined 16/20 Gulf shrimp steamed and served with homemade cocktail sauce and lemon wedges.*

**3 LB. - \$85 | 5 LB. - \$130**

### **JUMBO U-10 GULF SHRIMP COCKTAIL**

*Peeled and deveined jumbo Texas Supreme Gulf shrimp steamed and served with homemade cocktail sauce and lemon wedges.*

**3 LB. - \$155 | 5 LB. - \$240**

### **SASHIMI TUNA**

*Blackened, seared rare Ahi tuna served over cold Hawaiian noodles with seaweed salad, pickled ginger, wasabi and soy sauce.*

**1.5 LB. - \$75 | 3 LB. - \$135**

### **BLUE CRAB COCKTAIL CLAWS**

**SM (60-75 CLAWS) - \$120 | LG (100-125 CLAWS) - \$200**

*The perfect cocktail party snack! Served with mustard sauce, cocktail sauce and fresh lemon wedges.*

### **MEZZE PLATTER**

*Hummus, olives, dolmas, cubed feta, roasted red peppers, marinated artichoke hearts, charcuterie, sliced cucumbers, toasted chickpeas, fresh goat cheese, dried figs and homemade parmesan crisps.*

**\$70**

### **CHEESE AND FRUIT TRAY**

*French Brie and Danish blue cheese with grapes, strawberries, toffee pecans, dried fruit and homemade Parmesan crackers.*

**\$56**

### **DOMESTIC CHEESE PLATTER**

*Aged cheddar, Havarti, smoked Gouda and Emmenthaler with charcuterie, dried fruit and nuts with homemade Parmesan crisps.*

**\$75**

### **IMPORTED CHEESE PLATTER**

*Spanish Manchego, Danish blue, Swiss Gruyere, Dutch goat Gouda, charcuterie, dried fruit, toffee pecans and homemade parmesan crisps.*

**\$95**

### **JUMBO LUMP BABY CRAB CAKES**

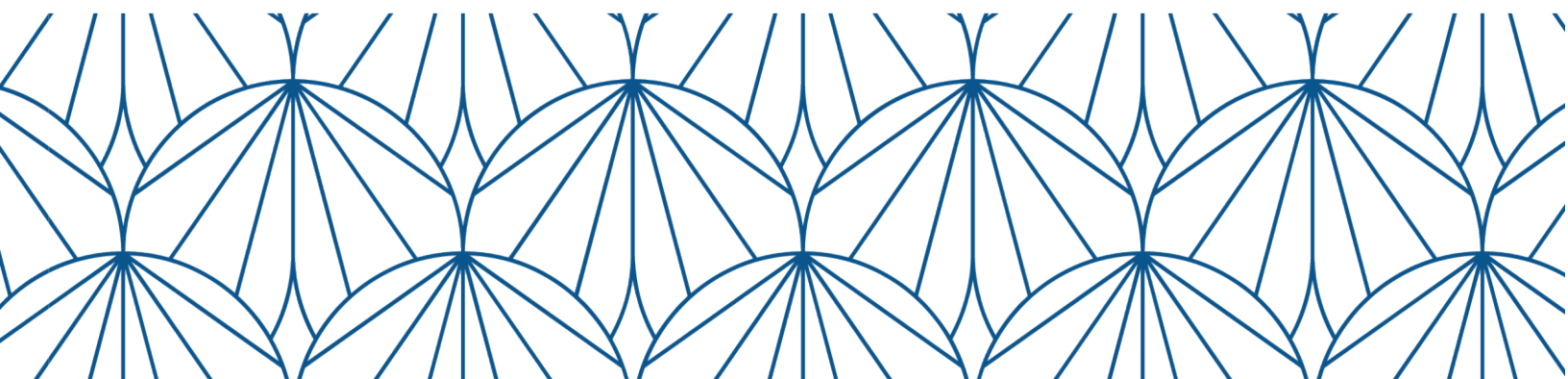
*Served with homemade tartar sauce and lemon*

**25 - \$140 | 50 - \$280**

### **BABY SEAFOOD CAKES**

*Shrimp, crab and scallop blended with our house recipe Imperial sauce and served with lobster sauce.*

**25 - \$75 | 50 - \$140**



### SHRIMP SATAY SKEWERS

25 - \$45 | 50 - \$85

*Thai marinated, skewered, and grilled 16/20 shrimp served with a sweet and sour dipping sauce.*

### SCALLOPS WRAPPED WITH BACON

25 - \$90 | 50 - \$165

*Fresh, dry packed, day boat scallops wrapped with Applewood smoked bacon and served with pineapple hoisin sauce.*

### BLACKENED FISH SLIDERS

2 dz - \$85 | 4 dz - \$160

*Blackened cod, tartar sauce, lettuce and tomato served on a soft slider bun.*

### JUMBO LUMP CRAB DIP

2 lb. - \$105 | 4 lb. - \$210

*Our homemade recipe with jumbo lump crab meat and served with French bread toasts.*

### SPINACH AND ARTICHOKE DIP

5 lb. - \$75

*Our homemade recipe topped with Jack cheese and served with tortilla chips, salsa and sour cream.*

### SMOKED TUNA DIP

3 lb. - \$50 | 5 lb. - \$70

*Our homemade smoked tuna dip served with homemade cocktail sauce and parmesan crisps.*

### SALT AIR HERBED GOAT CHEESE SPREAD

*Our delicious, creamy goat cheese spread served with homemade Parmesan crisps*

**32 oz. with crackers or veggies - \$50/\$60**

**48 oz. with crackers or veggies - \$75/\$85**

### WHOLE SIDES OF SALMON

\$90

*Grilled, caramelized or lemon herb sides of Scottish salmon served with French bread toasts, capers, diced red onion, chopped egg and honey mustard.*

### JAMAICAN JERK CHICKEN SKEWERS

25 - \$50 | 50 - \$90

*Skewered chicken tenders marinated in our homemade jerk seasoning and served with pineapple hoisin sauce.*

### CHICKEN TENDERS PLATTER

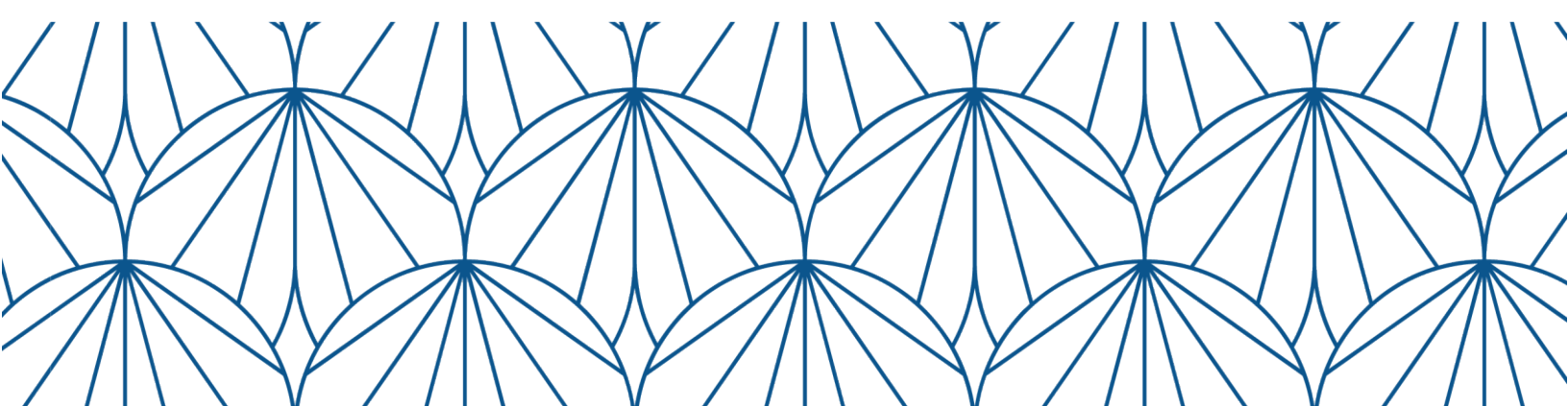
25 - \$50 | 50 - \$90

*Hand breaded and flash fried chicken tenders served with homemade honey mustard.*

### BIG FISH CHICKEN WINGS

10 lb. (approx. 40 wings) - \$125

*Brined, jumbo chicken wings served naked, buffalo, Hawaiian bbq or honey Tabasco with celery and homemade buttermilk ranch blue cheese dip.*



### CHICKEN SATAY SKEWERS

25 - \$50 | 50 - \$90

*Asian spices seared chicken skewer topped with sesame seeds and served with peanut dipping sauce.*

### COCKTAIL MEATBALLS

*Homemade beef cocktail meatballs served in marinara or veal cocktail meatballs served in mushroom demi glaze.*

**Beef meatballs – 50 - \$75 | 100 - \$145**

**Veal meatballs – 50 - \$85 | 100 - \$170**

### MUSHROOM CROSTINI

25 - \$45 | 50 - \$70

*Mushrooms, smoked Gouda, Swiss, fresh rosemary, mayo and bacon served on a French bread crostini and baked to a crisp golden brown.*

### BLACKENED CHICKEN QUESADILLAS

*Served with Baja sauce, black bean salsa and bruschetta tomatoes*

**8 Quesadillas - \$75 | Additional Quesadillas - \$8/each**

### CHIPS AND GUACAMOLE

3 lb. - \$75

*Our homemade guacamole served with fresh tortilla chips.*

