

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. - \$105 | 5 LB. - \$165

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. - \$80 | 3 LB. - \$140

BLUE CRAB COCKTAIL CLAWS

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

SM (60-75 CLAWS) - \$175 | LG (100-125 CLAWS) - \$285

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.

\$75

CHEESE AND FRUIT TRAY

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

\$60

DOMESTIC CHEESE PLATTER

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

\$80

IMPORTED CHEESE PLATTER

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

\$100

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 - \$105 | 50 - \$200



SHRIMP SATAY SKEWERS

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

25 - \$75 | 50 - \$115

SCALLOPS WRAPPED WITH BACON

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

25 - \$110 | 50 - \$200

BLACKENED FISH SLIDERS

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

2 dz - \$100 | 4 dz - \$200

JUMBO LUMP CRAB DIP

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

2 lb. - \$115 | 4 lb. - \$220

SPINACH AND ARTICHOKE DIP

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

5 lb. - \$80

SMOKED TUNA DIP

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

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

SALT AIR HERBED GOAT CHEESE SPREAD

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

32 oz. with crackers or veggies - \$60/\$70

48 oz. with crackers or veggies - \$85/\$95

WHOLE SIDES OF SALMON

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

\$105

JAMAICAN JERK CHICKEN SKEWERS

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

25 - \$65 | 50 - \$125

CHICKEN TENDERS PLATTER

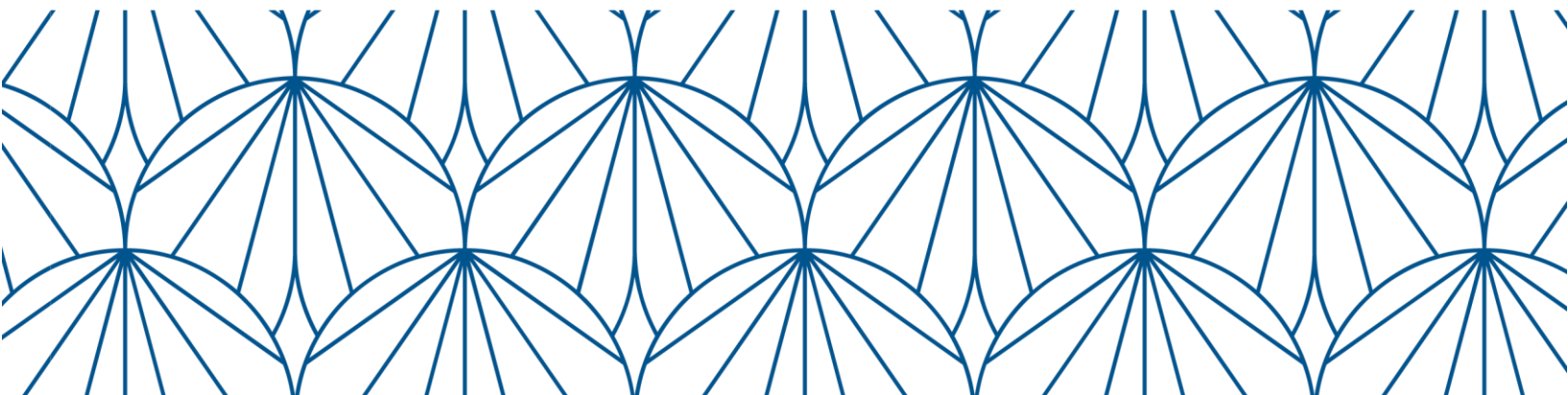
Hand breaded and flash fried chicken tenders served with homemade honey mustard.

25 - \$65 | 50 - \$125

BIG FISH CHICKEN WINGS

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

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



CHICKEN SATAY SKEWERS

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

25 - \$65 | 50 - \$125

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 - \$95 | 100 - \$180

MUSHROOM CROSTINI

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

25 - \$45 | 50 - \$80

BLACKENED CHICKEN QUESADILLAS

Served with Baja sauce, black bean salsa and bruschetta tomatoes

8 Quesadillas - \$85 | Additional Quesadillas - \$9/each

CHIPS AND GUACAMOLE

Our homemade guacamole served with fresh tortilla chips.

3 lb. - \$75

