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## PLATED HORS' D'OEUVRES

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### SHRIMP COCKTAIL

Mounds of jumbo peeled shrimp with lemon & cocktail sauce

### RAW BAR

Beautiful and bountiful display of fresh, local clams and oysters accompanied by fresh lemon, cocktail sauce & mignonette- shucked continually

### SMOKED TUNA

Local yellowfin tuna, smoked on premises, piped onto a fancy cracker and topped with sea weed salad

### ARTISAN CHEESE & MEAT

A variety of delicious imported cheeses and sliced Italian meat

### VEGGIE SHOOTERS

Individual, seasonal, garden fresh vegetable cups- served with house made cucumber ranch

### FRUIT KABOBS

Seasonal melon, strawberries and pineapple- skewered & served in a giant carved watermelon

### BLACK & BLUE TUNA SPOONS

Fresh Ahi Tuna seared rare, dressed with teriyaki thai and wasabi sauce- topped with sea weed salad and crispy panko

### BRUSCHETTA

Our chef's special version. Chopped Jersey tomatoes, red onion, mozzarella, fresh basil and garlic in a balsamic vinaigrette served on thinly sliced toasted rounds

### CREAMY CRAB DIP

Tender blue claw crab in a piping hot, cheesy casserole, served with toasted baguettes

### JUMBO LUMP CRAB COCKTAIL

A mountain of gigantic fresh picked crabmeat, served with a Florida Keys style mustard sauce

### GRILLED KIELBASA

Plain and simple, served with a spicy mustard

### DEVILED EGGS

What else can we say, an old school classic- topped with crumbled bacon and chives

### SCALLOP CEVICHE

Fresh local scallops, diced & marinated in lime juice with chopped bell peppers & jalapeños

## SUSHI

A variety of house made rolls, featuring tuna, shrimp, cream cheese, avocado and cucumber

### VEGGIE SPRING ROLLS

A vegetable medley, neatly rolled in a crispy wonton

### EDAMAME

Steamed & salted soy beans in the pod

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## PASSED HORS' D'OEUVRES

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(CHOOSE 5)

### CLAMS CASINO

A classic mixture of green peppers, onion, crisp bacon and parmesan cheese with a hint of fresh lemon zest atop little neck clams

### GARLIC CLAMS

Freshly shucked little necks with garlic, lemon and herbed bread crumbs- baked to perfection

### TERIYAKI CHICKEN KABOBS

Marinated chicken, skewered with red onion, green and red pepper & fresh pineapple- grilled to perfection

### MINI LUMP CRAB CAKES

Maryland super lump crab in our island famous recipe

### JUMBO SHRIMP SKEWERS

Extra large pink gulf shrimp margined with sweet spices, wrapped in smoked bacon

### BLACKENED SCALLOPS

Jumbo day boat scallops pan seared with cajun spices, served with a cajun aioli

### SOUP SHOOTERS

A creamy butternut squash, tomato, herb soup served as a shooter- topped with a mini grilled cheese square

### BACON WRAPPED PINEAPPLE SCALLOPS

Jumbo day boat scallops, topped with fresh pineapple, encased in applewood smoked bacon, crispy fried with a teriyaki glaze

### PORTABELLO PESTO CRUSTINI

Fresh pesto spread on thinly sliced Italian bread and topped with a marinated portabello mushroom and melted provolone cheese

### CONCH FRITTERS

Our homemade Florida Keys recipe with a tangy mango key lime dipping sauce

### **COCONUT SHRIMP**

Beer battered, coconut dredged with tangy orange marmalade

### **CRAB CAKE SLIDERS**

Our delicious homemade recipe, lightly fried with avocado & arugula

### **PULLED PORK SLIDERS**

Topped with house made slow

### **SIRLOIN SLIDERS**

Slow roasted angus sirloin with caramelized onions, homemade demi glaze and creamy horseradish

### **MAC & CHEESE SPOONS**

The ultimate comfort food, house made, dusted with parmesan crunchies

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## **SALAD**

(CHOOSE 1)

### **CESAR SALAD**

Romaine lettuce, parmesan cheese, herbed croutons and homemade dressing.

### **FRESH MARKET SALAD**

Assorted leaf lettuce with shredded carrot, cucumber, tomato, sliced red onion, tossed with a homemade vinaigrette.

### **SEA SHELL SALAD**

Delicate field greens and crispy lettuces with red onion, grape tomato, dried cranberries, candied walnuts and chunks of fresh mango. Tossed in a mango vinaigrette and topped with Greek feta cheese.

### **ARUGULA SALAD**

Baby arugula with seasonal berries, crumbled blue cheese and our homemade lemon champagne vinaigrette.

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## **COLD BUFFET ITEMS**

### **SICILIAN PASTA SALAD**

Chef's choice of pasta served with confetti peppers, black olives, red onion and parmesan cheese with a creamy basil vinaigrette.

### **CUCUMBER SALAD**

Delicious fresh cucumbers and sweet onion sliced very thin in a rice wine tarragon vinegar, tossed with feta cheese and a hint of dill.

### **ASPARAGUS**

Tender asparagus spears delicately blanched and drizzled with hollandaise sauce. Served at room temperature.

### **GRILLED VEGETABLES**

A beautiful presentation of red, yellow and green peppers, zucchini and red onion perfectly marinated and grilled, served at room temperature.

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## **PASTA/RICE**

(CHOOSE 1)

### **CITRUS TEQUILA SHRIMP**

Jumbo gulf shrimp, sautéed with summer veggies, Jose Quervo tequila flamed over tangy citrus rice.

### **PASTA SEA SHELL**

Delicate Jersey asparagus and jumbo shrimp, prosciutto and grape tomatoes, sautéed in extra virgin olive oil and a hint of sweet garlic, served over al dente pasta.

### **DRUNKIN SHRIMP OR CHICKEN**

Extra large shrimp or tender chicken pieces in a creamy vodka sauce, served over penne pasta.

### **J & B STIR-FRY**

Tender chicken breast slices with fresh summer vegetables, tossed in a light teriyaki glaze over penne.

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## **FISH**

(CHOOSE 1)

### **ISLAMORDA MAHI MAHI**

Panko encrusted, topped with green onion, roma tomato, parmesan and our lobster cream sauce

### **TUNA STEAK**

Yellowfin loin steak right from the docks of Barnegat Light, perfectly grilled, slightly rare, served with a tangy Thai-ginger sauce and toasted sesame seeds

### **STUFFED SALMON FILET**

Fresh salmon filet delicately stuffed with jumbo lump crab meat, served with a lobster cream sauce

### **MAHI MAHI FIESTA**

Flaky white filet, Cajun rubbed, flame grilled and topped with Mexican pico de gallo and remoulade sauce

### **CHILEAN SEA BASS**

Pan seared and topped with sweet mango chutney, finished under the broiler

### **SWORDFISH**

Locally caught, grilled to perfection. Topped with a sweet, tropical salsa and a teriyaki glaze

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## CHICKEN

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(CHOOSE 1)

### CHICKEN SALTIMBUCA

Sautéed boneless chicken topped with prosciutto, Swiss cheese, sage and a delicate burgundy sauce

### PARMESAN ENCRUSTED CHICKEN

Boneless chicken breast encrusted with fresh shredded Parmigiano-Reggiano, pan seared and topped with tomato basil ragout and lemon buerre blanc

### CHICKEN PICATTA

Time honored recipe - boneless chicken breast sautéed in a lemon infused pan sauce with a hint of fresh garlic, thyme and capers

### ROSEMARY CHICKEN

Bone in chicken rubbed with fresh garlic, olive oil sea salt and infused with fresh rosemary and a hint of lemon

### DUCK KEY CHICKEN

Boneless chicken breast pieces, sautéed and topped with chorizo, Mexican melting cheese, avocado, pickled red onion and a tangy chili lime sauce

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## CARVING STATION

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(CHOOSE 2)

### PRIME RIB

Slow roasted, perfectly done, expertly carved by our staff, accompanied by a Jack Daniels demi-glaze and creamy horseradish sauce.

### ROASTED PORK TENDERLOIN

Crusted with sweet rosemary, tender and juicy inside and served with a tropical salsa and a dark rum, apple, raisin sauce

### ROASTED TURKEY

Herb rubbed free range turkey, perfectly roasted and served with a fresh thyme and sage Pinot Noir pan sauce.

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## VEGETABLES

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(CHOOSE 1)

### BRIGHT GREEN BEANS

sautéed with balsamic, garlic and a hint of fresh ginger

### ZUCCHINI AND RED PEPPER SAUTÉ

### ORIENTAL VEGETABLE STIR-FRY

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## STARCH

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(CHOOSE 1)

### THYME ROASTED BABY BLISS POTATOES

### MASHED POTATOES

### DAUPHINOISE POTATOES

Cheese on cheese on cheese!

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## ADDITIONAL ITEMS- (MARKET PRICE)

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### APPETIZERS

### LOLLIPOP LAMB CHOPS

New Zealand's finest chops, flame grilled and served with a mint demi glaze

### ALASKAN SNOW CRAB CLAWS

A perfect addition to your Raw Bar, Pre cracked and ready to enjoy

### DUCK CONFIT SPOONS

Crispy Duck Confit, nestled atop a dollop of home made cherry hummus-topped with a bing cherry confetti

### ENTRÉE

### LOBSTER MAC & CHEESE

Tender pieces of Maine lobster enrobed in a creamy four cheese sauce with traditional elbow pasta

### CHATEAUBRIAND

Delicious, buttery flavored and delicately tender center Cut Filet Mignon

### LOBSTER TAILS

4 oz cold water lobster tails