



-STATIONARY-

SEAFOOD TOWER oysters, clams, shrimp, marinated mussels	17pp
LOBSTER TAILS lime dijonnaise	16 ea
LITTLE NECK CLAMS rose minoinette	1.50 ea
SHRIMP COCKTAILS housemade cocktail sauce	3 ea
LOCAL OYSTERS rose minoinette	3 ea

MINI LOBSTER ROLLS

touch of aioli, chive
10 pp

BURGER SLIDERS

american cheese, smoked bacon, onions
6 pp

VEGETABLE SLIDERS

crispy goat cheese, basil aioli
5 pp

SEAFOOD BOARD

spicy tuna roll, smoked brandade, citrus smoked salmon
12 pp

CHARCUTERIE

marinated olives, pickled vegetables, artisan bread
9 pp

LOCAL CHEESE

seasonal fruit, artisan bread
10 pp

VEGETABLE CRUDITES

green goddess
5 pp

DESSERT

assorted mini pastries
9 pp

-PASSED-

❖ **COLD** ❖

ROASTED BEETS

goat cheese, orange, toast

SMOKED SALMON ROULADE*

boursin, endive

TUNA TARTARE*

ginger, sesame, crispy wonton

STEAK TARTARE*

salt & vinegar potato chip

❖ **WARM** ❖

CROSTINI

mushroom, goat's milk ricotta

SEARED TENDERLOIN

horseradish aioli, pickled red onion, toast

LOBSTER VOL-AU-VENT

cognac, tarragon

MINI CRAB CAKE

remoulade

FRIED OYSTER

preserved lemon aioli

SHRIMP TEMPURA

spicy ginger sauce

CHORIZO STUFFED MUSHROOMS

parmesan, herbs

MINI CUP OF CHOWDER

bacon

**Choice of five hors d'oeuvres
\$35 per person, per two hours**