

THE Flourly

OYSTER HOUSE

== RAW BAR ==

SEAFOOD TOWER	25pp
lobster tail, oysters, clams, shrimp, marinated mussels	
LOBSTER TAILS	16 ea
lime dijonnaise	
SHRIMP COCKTAILS	3 ea
housemade cocktail sauce	
LOCAL OYSTERS	3 ea
rose mignonette, cocktail sauce	

== STATIONARY ==

MINI LOBSTER ROLLS	10 pp
touch of aioli, chive	
BURGER SLIDERS	7 pp
american cheese, smoked bacon, onions	
FRIED CHICKEN SLIDER	7 pp
pickles, special sauce	
EGGPLANT PARMESAN SLIDER	7 pp
basil, pesto, mozzarella	
SEAFOOD BOARD	17 pp
tuna tartar, smoked brandade, citrus smoked salmon, shrimp ceviche	
CRAB DIP	17 pp
lump crab, pita chips	
CHARCUTERIE	10 pp
marinated olives, pickled vegetables, artisan bread	
LOCAL CHEESE	10 pp
seasonal fruit, artisan bread	
VEGETABLE CRUDITE	7 pp
green goddess	
DESSERT	9 pp
assorted mini pastries	

== PASSED ==

❖ COLD ❖

ROASTED BEETS

goat cheese, orange, toast

SMOKED SALMON ROULADE

boursin, endive

BRUSCHETTA

rosemary, balsamic reduction

DEVILED EGGS

bacon, black garlic aioli, crispy leaks

TUNA TARTARE*

ginger, sesame, crispy wonton

❖ WARM ❖

CROSTINI

fig, goat cheese

BACON WRAPPED SCALLOPS

maple syrup

SEARED TENDERLOIN

horseradish aioli, pickled red onion, toast

MINI CUP OF CHOWDER

bacon

MUSHROOM ARANCINI

truffle oil, parmesan

MINI CRAB CAKE

remoulade

COCONUT SHRIMP

spicy ginger sauce

CHICKEN SATAY

peanut sauce

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