



— STATIONARY —

RAW BAR*

Seafood Tower 15 pp

oysters, clams, shrimp, marinated mussels

Lobster Tails 16 ea

lime dijonnaise

Cape Cod Clams 1.5 ea

pickled ginger mignonette

Shrimp Cocktail 3 ea

housemade cocktail sauce

Local Oysters 3 ea

fennel & white balsamic mignonette

Mini Lobster Rolls

touch of mayo

\$8 per person

Burger Sliders

american cheese, smoked bacon, crispy onions, brioche

\$5 per person

Vegetable Sliders

crispy goat cheese, basil mayonnaise

\$5 per person

Seafood Board*

spicy tuna roll, smoked brandade, citrus smoked salmon

\$9 per person

Charcuterie

marinated olives, pickled vegetables, artisan bread

\$7 per person

Local Cheese

seasonal fruit, artisan bread

\$7 per person

Vegetable Crudités

green goddess

\$5 per person

Dessert

almond cake, chocolate mousse, lemon bars

\$8 per person

— 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

Choice of five passed hors d'oeuvres

\$30 per person, per two hours

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

**Please inform your server of any allergies prior to ordering.

***Menus subject to change seasonally