

# SEAFOOD MENU

## PER 50 PIECES

### Shellfish selection

- Maine oysters w/ \$5.00  
mignonette & cocktail sauce
- Countneck clams \$3.00
- Poached shrimp \$5.50
- Crab claws \$5.50

## PER 50 PIECES

- House made potato chips \$3.00  
w/ clam and herb dip
- Mini Maine lobster rolls \$12.00
- Sesame ginger seared tuna \$5.00
- Smoked fish dip w/ house  
made potato chips \$3.00
- Oyster Rockefeller \$6.00
- Clams casino \$4.00

## PER PERSON PRICING

- Blueberry Pie \$10.00
- Brownies & Blondies \$8.00
- Coconut Tapioca w/ \$9.00  
tropical fruit
- Strawberry galette \$12.00
- Key lime pie \$10.00

## PER 50 PEOPLE

- Clam chowder \$10.00
- Lobster bisque \$10.00
- Monkfish stew \$12.00
- Seafood boil: \$65.00  
(shrimp, lobster tail, crab  
claws)
- 1.5 lb Steamed \$60.00  
Maine lobster
- Seared salmon \$40.00
- Roasted sirloin \$40.00
- Mussels Steamed \$12.00  
in wine and butter
- Grilled andouille \$5.00  
sausage
- Maine steamers, \$12.00  
clams & broth

## PICK 2 FOR \$10.00

- Corn on the cob &  
potato salad
- Pasta and Chickpeas  
(roasted tomato and  
lemon dressing)
- Summer vegetable  
coleslaw
- Quinoa and grilled  
vegetables
- White bean, garlic  
& herbs
- Boiled potato

## Sides

