



PRIVATE DINING PARTY MENU

OPTION 1

Choice of entrée, served with clam chowder, gumbo or salad,
choice of white rice, rice pilaf, vegetable of the day or baked potato, dinner bread
and refillable non-alcoholic beverages

OPTION 2

Choice of entrée, served with clam chowder, gumbo or salad,
choice of white rice, rice pilaf, vegetable of the day or baked potato, dinner bread
and refillable non-alcoholic beverages, plus 2 glasses of house wine or 2 draft beers

Add Dessert Of Your Choice for additional charge

ENTREE OPTIONS

Atlantic Salmon

Charbroiled or blackened,
served with a sherry dill sauce

Tilapia Meuniere

Tender, flaky white fillet sauteed
in a lemon wine sauce with garlic
and capers

Teriyaki Chicken

Plump, tender chicken breasts
marinated in our own teriyaki
sauce, charbroiled and
served with grilled pineapple

Crunchy Grouper

Red grouper prepared in
lemon-pepper parmesan bread
crumbs and sauteed until
golden brown, baked to
perfection and served with
lemon wine sauce

Petite Filet

A 6-ounce filet served
charbroiled or blackened

Ahi Tuna

Black and white sesame-crust
tuna served with wasabi aioli

Seafood Fettuccine

Sea scallops, crab and shrimp,
and green onion in a light
cream sauce with a hint of
lemon and garlic

Pesto Primavera

Linguini Vegetarian

Linguini tossed with virgin olive oil
and our homemade pesto with
red peppers, artichoke hearts,
asparagus, parmesan cheese
and heirloom tomatoes.

**Option to add charbroiled or
blackened chicken breast or
shrimp*

This menu is provided as a suggestion. Other menu entree items may be substituted.
One week notice required.