

# Sample Menu Items

This is a sample of local favorites and personal specialties. If there is anything particular you would like please don't hesitate to ask. Children and vegetarian options available. Breakfast, lunch, dinner, and everything inbetween is also available. Please inform Chef of any food allergies or dietary restrictions.

## Appetizers

*Bacon Wrapped Shrimp- tequila, lime, cilantro aioli*

*Crab Balls- mini crab cakes with tartar and cocktail sauce*

*Baked Oysters- lump backfin crab, panko bread crumbs, wasabi crema (fresh lobster may be substituted)*

*Pan Seared Scallops with balsamic reduction*

*Steamed Mussels- thai ginger, tomato base, wine base broths available*

*Quesadillas- choice of steak, chicken, seafood. Shredded cheese, tomatoes, scallions, avocado, spicy siracha aioli*

*Prosciutto Wrapped Asparagus with balsamic glaze*

*Sliders of your Choice- meat, seafood, poultry styles available*

*Cheese Platter- Variety of cheeses available with crackers, breads, fruits, and other pairings*

*Charcuterie Board- Think cheese plate...but with meat. Selection of smoked and dried cured meats, cheese selection, fresh fruit, and other pairings*

*Smoked Salmon Bruschetta- Chive cream cheese, capers, red onion, tomato*

*Stuffed Mushrooms- Spinach, garlic, fresh parmesan*

*Cucumber Cups -sliced cucumber filled with smoked salmon mousse*

*Pan Fried Pierogies- Onion filled, grilled shrimp, jalapeno cream sauce*

*Lobster Rangoons- Cream cheese, chive, tail, knuckle, and claw meat*

## Soups/Salads

*Clam Chowder- Gluten free and not as thick as your average chowder. Potatoes, clams, onion, celery, and bacon*

*Lobster Bisque- Classic, smooth, and creamy with sherry and brandy.*

*Roasted Tomato Bisque- Smooth and creamy with fresh basil creme fraiche*

*Classic Caesar Salad (Grilled Available) - Romaine, croutons, fresh parmesan*

*Garden Salad- Blend of lettuce, cucumber, grape tomatoes, red onion, carrot*

*Spinach Salad- Almonds, walnuts, crumbled bleu cheese, pear, tomato*

## **Entrees**

### **Meats:**

*Bourbon Marinated Steak Tips- Side of starch and vegetable*

*Beer Braised Short Ribs- Slow cooked for 12hrs with root vegetables and natural pan demi glaze*

*Rack of Lamb- Dry rubbed, mint jelly*

*Baked Stuffed Pork Chops- Apple and walnut with a sweet bbq glaze*

*Slow Cooked Baby Back Ribs- Any way you like! Variety of sauces and cooking methods*

*Prime Rib- Baked with garlic and herb butter, fresh cracked pepper, horseradish cream side*

### **Seafood:**

*Pan Seared or Grilled Salmon- Horseradish cream sauce, shredded potato pancake with Vegetables*

*Twin Crab Cakes- Lump backfin crab, panko, scallion. All meat and no filler!*

*Pan Seared or Grilled Scallops- over choice of risotto*

*Baked Stuffed Lobster- The name says it all, delicious!*

*Cioppino- Classic seafood stew. Mussels, clams, fish, shrimp all in a tomato based broth.*

### **Poultry:**

*½ Roasted Chicken- Natural pan gravy, roasted vegetables, classic stuffing*

*Cornish Hen- Slow roasted with garlic and rosemary*

*Duck Multiple Ways- Grilled, seared, confit, roasted, you name name we shall do it.*

*Stuffed Chicken Breast- Many styles available. Popular choice is spinach, garlic, tom, and feta stuffed.*

## **Dessert**

*Oh My Gods- Almond macaroons double dipped in chocolate.*

*Chocolate or Lemon Mousse- Light and airy with whipped cream and fresh berries*

*Chipwich- 2 large chocolate chip cookies with ice cream, nuts, and sauce*

*In addition to traditional sit down dinner service there are other classic family style options. Traditional clam bakes are always available with lobsters, corn, potatoes, and clams. Cooked on site and served buffet style.*

*Traditional "Backyard Cookout"- Hot dogs, burgers, chicken, sausage, or whatever you like. Everything cooked on site while you sit back and enjoy the outdoors.*

*"Family BBQ"- Pulled pork, brisket, fried chicken and all the fixins!*

*Pricing:*

*All food is given at cost with an itemized receipt. As much as possible, food is purchased from local sources. Local Cape markets and farms are used as well as seafood coming either straight from the dock or local fish companies.*

*Chef Time is \$75/hour which includes all shopping, prep, and cooking time as well as on-site time.*

*Servers and Bartenders available upon request or if party/event is large enough to require*