

3 COURSE DINNER 2025

- APPETIZER
kindly choose two

Seasonal Salad
Caesar Salad
Field Greens Salad
Clam Chowder

- ENTREE
kindly choose four

Hidden Fjord Salmon
North Atlantic Cod
Chicken Parmesan
Linguini & Clams
Vegetarian Pasta
Grilled New York Strip Steak (+\$5)
Grilled 8oz Filet Steak (+\$10)

You may substitute a cake for your group if you do not want individual desserts

- DESSERT
kindly choose two

Seasonal Cheesecake
Chocolate Mousse
Creme Brulee

\$65 PER PERSON

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY



4 COURSE DINNER 2025

- APPETIZER

kindly choose two

Jumbo Lump Crab Cake (+\$5)

Baltimore Style Shrimp

Cocktail Hummus Plate

New England Clam Chowder

- SALAD

kindly choose two

Seasonal Salad

Caesar Salad

Field Greens Salad

New England Clam Chowder

- ENTREE

kindly choose four

Hidden Fjord Salmon

North Atlantic Cod

Chicken Parmesan

Linguini & Clams

Vegetarian Pasta

Grilled New York Strip Steak (+\$5)

Grilled 8oz Filet Steak (+\$10)

Jumbo Sea Scallops (+\$5)

Ahi Tuna (+\$5)

Lobster Pan Roast (+\$10)

You may substitute a cake for your group if you do not want individual desserts

- DESSERT

kindly choose two

Seasonal Cheesecake

Chocolate Mousse

Creme Brulee

\$75 PER PERSON

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY



GRAND DINNER 2025

• COCKTAIL APPETIZERS

kindly choose four

Chicken Satay
Sirloin & Blue Cheese Bruschetta
Baltimore Style Shrimp Cocktail
Mini Crabcakes
Veggie Bruschetta
Arancini (Fried Risotto)
Seafood Stuffed Mushrooms

• SALAD

kindly choose two

Seasonal Salad
Caesar Salad
Field Greens Salad
New England Clam Chowder

• ENTREE

kindly choose four

Hidden Fjord Salmon
North Atlantic Cod
Chicken Parmesan
Linguini & Clams
Vegetarian Pasta
Grilled New York Strip Steak (+\$5)
Grilled 8oz Filet Steak (+\$10)
Jumbo Sea Scallops
Ahi Tuna
Lobster Pan Roast

You may substitute a cake for your group if you do not want individual desserts

• DESSERT

kindly choose two

Seasonal Cheesecake
Chocolate Mousse
Creme Brulee

\$100 PER PERSON

NOT INCLUSIVE OF BEVERAGES, TAX AND GRATUITY
ITEMS SUBJECT TO CHANGE ACCORDING TO AVAILABILITY



APPETIZER ADD-ONS

Cheese & Cracker Platter (for 10 people)	\$50.00
Skyscraper of Shellfish (feeds 6-8 ppl)	\$145.00
Arancini (Fried Risotto)	\$2.75 Per Piece
Assorted Oysters	\$MP
Bacon Wrapped Scallops	\$5.00 Per Piece
Baltimore Style Shrimp Cocktail (16/20)	\$1.60 Per Piece
Cherrystone Clams / Littleneck Clams	\$2.60 Per Piece
Chicken Satay	\$2.50 Per Piece
Clams Casino	\$3.00 Per Piece
Colossal Shrimp Cocktail	\$MP
Crab Avocado Toast	\$4.00 Per Piece
Crab Salad BLT	\$4.00 Per Piece
Fried Calamari	\$2.75 Per Person
Mini Crabcakes	\$5.00 Per Piece
Seafood Stuffed Mushrooms	\$2.75 Per Piece
Sirloin & Blue Cheese Bruschetta	\$3.75 Per Piece
Tuna Tartar Wontons	\$3.75 Per Piece
Vegetarian Mixed Bruschetta	\$2.00 Per Piece
Yellow Curry Grilled Shrimp Satay	\$2.00 Per Piece

STATION ADD-ONS

Antipasti Station	\$6.50 Per Person
Chateaubriand (roasted filet mignon) (2-3oz per person)	\$12.00 Per Person
Chicken Station	\$4.50 Per Person
Salmon Station (2-3oz per person)	\$8.00 Per Person

DESSERT MINI ADD-ONS

Cake Truffles	\$3.50 Per Piece
Cheesecake	\$3.50 Per Piece
Chocolate Mousse Cake	\$3.50 Per Piece

