



CATERING MENU

SHRIMP COCKTAIL TRAY

Wild caught Shrimp on a bed of Kale w/ Cocktail Sauce & Lemon

2lb Tray (34 pieces)	\$45.99
3lb Tray (51 pieces)	\$65.99
4lb Tray (68 pieces)	\$85.99
5lb Tray (85 pieces)	\$105.99

- *Available in any size, each additional pound \$19.99*
- *Add Snow Crab Claws \$45.99/lb*
- *Add Lobster Tails \$45.99/lb*
- *Add Jumbo Lump Crab Meat \$49.99/lb*

OYSTERS ON THE HALF SHELL

Choice of East Coast or West Coast Oysters w/ Cocktail Sauce & Lemon **\$24.00 per dozen**

**Additional Charge for West Coast Oysters*

FRIED FISH TRAY

Choice of Tartar Sauce, Cocktail Sauce, or Marinara Sauce

- 1/2 Tray (3-4lbs)
- Full Tray (6-8lbs)

**See 'Fried Fish' section of menu for specific price per pound*

SNOW CRAB COCKTAIL CLAW TRAY

Alaskan Snow Crab Claws on a bed of Kale w/ Homemade Mustard Sauce, Cocktail Sauce & Lemon

2lb Tray	\$95.99
3lb Tray	\$141.99

**Each additional pound \$45.99*

CLAMS ON THE HALF SHELL

Wild caught Jersey Littlenecks or Topneck w/ Cocktail Sauce & Lemon **\$14.00 per dozen**

STONE CRAB CLAW TRAY

Florida Stone Crab Claws w/ Homemade Mustard Sauce & Lemon (3lb Minimum) **Market Price**

Homemade Baked Clams **\$14.99/10 pieces**
**contains bacon*

Homemade Clams Oreganta **\$14.99/10 pieces**

Shrimp Oregant **\$16.99/10 pieces**

Seafood Salad **\$22.99/lb**
Scungilli, Calamari, Shrimp w/ Lemon-Olive Oil Dressing

Octopus Salad **\$23.99/lb**
Spanish Octopus w/ Lemon-Olive Oil Dressing

Homemade Lobster Bisque **\$29.99/ qrt**
Maine Lobster, Sherry, Cream

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