

catering menu

*THESE ARE JUST SOME SUGGESTIONS & MOST POPULAR ITEMS - WE CAN DO PRETTY MUCH ANYTHING - JUST ASK!
PRICING WILL BE BASED OFF OF YOUR GUEST COUNT

APPETIZERS

Mini Crab Cakes | Crab Stuffed Mushrooms
Mini Seafood Stuffed Clams | Bacon Wrapped Scallops
Tuna or Shrimp Ceviche Shots | Mini Tuna Poke Bowls
Mini Hot or Cold Lobster Rolls |
Shrimp Cocktail Shooter | Lobster Mac + Cheese Cups

PLATTERS

Shrimp Cocktail Platter
Salmon Lox w/ lemon dill cream cheese and capers
Tuna Poke Platter
Hot or Cold Lobster Roll Platter

CLAMBAKES

*choose a combination of the following: 1.25# or 1.5# lobster, littleneck clams, steamers, shrimp, mussels, corn, red potatoes *butter and lemons provided*

*-on-site cooking or drop-off options available
minimum 10 guests

FAMILY STYLE DINNERS

Whole fish or portioned pieces: grilled, blackened, simply seasoned, with or without a sauce

Salads & Sides: summer seafood orzo salad, seafood salad, greens with cheese, fruits and nuts, roasted red potatoes, ears of corn, grilled vegetables etc. If you have something in mind, just ask us!

RAW BAR

Choose a mix of the following: Oysters, Shrimp Cocktail, Littleneck Clams, Mini Tuna Poke Bowls

CHOWDERS + BISQUE

New England Clam Chowder, Rhode Island Clam Chowder, Lobster Bisque, Shrimp & Corn Chowder

*ALL PRICES ARE SUBJECT TO CHANGE



Seafood Platters

HOT SEACUTERIE BOARD

quantities are based on your guest count - suggestions per person made below

- Mini Hot Lobster Rolls (1 per person)
- Bacon Wrapped Scallops (2 per person)
- Mini Crab Cakes (2 per person)
- Mini Seafood Stuffed Clams (2 per person)
- Coconut Shrimp (2 per person)
- *all platters come with your choice of 2 sauces -
Lemon Caper Aioli, Spicy Red Pepper Aioli, Siracha Aioli

COLD SEACUTERIE BOARD

quantities are based on your guest count - suggestions per person made below

Shrimp Cocktail (2-3pc per person) *cocktail sauce included

Choice of 2, 16oz dips with assorted crackers:

- Smoked Salmon Dip
- Crab Dip
- Clam Dip
- Lobster Artichoke Heart Dip
- We can also add on:
Shucked Oysters
- Salmon Lox
- Smoked Salmon
- Candied Smoked Salmon

PLATTERS

Shrimp Cocktail Platter - sold by the pound, 20-22pc of shrimp per pound

Salmon Lox w/ lemon dill cream cheese and capers

Tuna Poke Platter

Hot or Cold Mini Lobster Roll Platter

*ALL PRICES & OPTIONS ARE SUBJECT TO CHANGE



FILM NEGATIVE



FILM NEGATIVE

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FILM NEGATIVE

13

13 A

14

14 A

13

13 A

14

14 A



Raw Bar CATERING

The Details

A FULL-SERVICE CATERED EVENT. WE BRING THE GOOD STUFF AND ALL THE FIXINGS AND OUR EXPERT SHUCKERS GET TO WORK SERVING YOU AND YOUR GUESTS DELICIOUS, LOCALLY CAUGHT SEAFOOD IN THE PRIVACY OF YOUR OWN HOME OR EVENT SPACE. SERVICE IS TYPICALLY 3 HOURS TOTAL, INCLUDING SET UP AND CLEAN UP. WE BRING EVERYTHING, YOU JUST SHOW US WHERE TO SET UP. A \$200 **NON-REFUNDABLE** DEPOSIT IS REQUIRED TO RESERVE YOUR DATE. ONE WEEK BEFORE THE EVENT, WE WILL FINALIZE

YOUR ORDER.

Pricing

SET UP FEE

\$375

*INCLUDES PERMIT, INSURANCE, ICE,
TABLES, LINENS, SUPPLIES,
SIGNAGE, DECOR, RAW BAR RENTAL

SHUCKING SERVICE

**\$30/HOUR
PER SHUCKER**

A LA CARTE

OYSTERS: \$3.00 EACH

LITTLENECK CLAMS: \$2.00 EACH

WILD SHRIMP: \$2.50 EACH

*PRICING INCLUDES OUR GREEN APPLE MIGNONETTE,
COCKTAIL SAUCE, LEMON SLICES & MINI TABASCO

MINI TUNA POKE BOWLS: \$8.95

SHRIMP CEVICHE SHOTS: \$6.95

WANT EVEN MORE?

WE ARE HAPPY TO BRING ALONG ANY OF OUR SEAFOOD
PLATTERS, SEACUTERIE BOARDS, DIPS, AND MORE
FROM OUR OTHER CATERING MENUS!