

# PASSED HORS D'OEUVRES

## CRAB BALLS

*Available baked or fried, served with house-made stone crab sauce*

## BB SHRIMP

*Fresh large shrimp, dipped in our house-made beer batter & lightly fried, served with house-made cocktail sauce*

## STUFFED MUSHROOM CAPS

*Fresh baked button mushroom caps topped with our signature Crab Imperial*

## SHRIMP COCKTAIL

*Large, chilled shrimp, served with house-made cocktail sauce*

## SHRIMP & GAUC BITES

*Seasoned & seared shrimp in a smoky chipotle sauce, with guacamole, served over a tortilla chip*

## TUNA SASHIMI

*Fresh lightly seared yellowfin tuna. Served over a house fried wonton, topped with mandarin orange and drizzled with a balsamic glaze*

## SCALLOP RAMAKI

*Scallop and a water chestnut, wrapped in bacon, lightly fried, served with house-made cocktail sauce*

## FRESH CRAB DIP PASTRIES

*Our signature crab dip, topped with lump crab meat, served in a puff pastry, sprinkled with Old Bay® and chives*

## SALMON LETTUCE WRAPS

*Fresh Atlantic salmon, drizzled with a sesame teriyaki glaze, wrapped in butter lettuce*

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## JUMBO SHRIMP COCKTAIL

*Served with house-made cocktail sauce*

## CAJUN SHRIMP

*Fresh chilled jumbo shrimp, tossed with a house blend of Cajun spices, served with house-made remoulade sauce*

## BBQ SHRIMP

*Grilled shrimp wrapped in bacon, skewered & tossed in house-made BBQ sauce*

## CRAB CASINO PASTRIES

*Fresh jumbo lump, Swiss cheese & bacon mixture, served in a puff pastry cup, drizzled with garlic butter*

## CLAMS CASINO

*Fresh little neck clams, topped with jumbo lump crab, Swiss cheese & bacon, baked, finished with a drizzle of garlic butter*

## FRIED OYSTERS

*Fresh east coast oysters, lightly battered & fried, served with house-made cocktail sauce*

## SHRIMP EGGROLLS

*House rolled with carrots & cabbage, lightly fried, served with Sweet Thai Chili sauce*

## STEAK BITES

*Fresh C.A.B. Flank steak, seared & seasoned, drizzled with house-made Chimichurri sauce*

## SESAME CHICKEN TENDERS

*Fresh cut boneless chicken breast tossed in sesame oil, served with a Thai sweet chili sauce*

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## JERK CHICKEN TENDERS

*Fresh cut boneless chicken breast tossed in Caribbean jerk seasoning, served with house-made honey mustard*

## HUSH PUPPIES

*Sweet house blend with a touch of spice, lightly fried, finished with a dusting of powdered sugar*

## BACON WRAPPED DATES

*Medjool dates, wrapped in hickory smoked bacon, dusted with brown sugar, served with a house-made peach bourbon glaze*

## COCKTAIL BEEF FRANKS

*Miniature all-beef frankfurters wrapped in a French butter puff pastry, served with ketchup & mustard*

## BOURSIN CHEESE PUFF

*Creamy Boursin cheese & herbs, stuffed in a puff pastry*

## MINI POTATO SKINS

*Mini bakers topped with cheddar cheese, bacon pieces & chives, served with sour cream*

## MINI GRILLED CHEESE

*Fresh blend of cheeses, Texas toast, grilled until golden brown*

## BRUSCHETTA TOAST POINTS

*Traditional Italian blend of fresh Roma tomatoes, garlic, basil & EVOO, topped with shaved Parmesan*

## VEGETABLE SPRING ROLLS

*Chinese vegetables tossed with soy sauce, fresh ginger & sesame oil all wrapped together in a spring roll wrapper*

# STATIONED HORS D'OEUVRES

## CHARCUTERIE & CHEESE BOARD

*A seasonal display of domestic & imported cheeses and fresh meats*

## MOZZARELLA CAPRESE SKEWERS

*Fresh mozzarella balls, basil, cherry tomato, drizzled in EVOO & balsamic glaze and sprinkled with cracked black pepper*

## FRESH CRAB DIP

*Our signature crab dip, topped with lump crab meat, sprinkled with Old Bay® and chives, served with sliced French baguettes*

## PEPPERED SMOKED SALMON

*Served with rye toast points, a red onion & caper mixture and served with a house-made caper sauce*

## FRUIT & CRUDITÉ PLATTER

*A seasonal display of fresh fruits and vegetables*

## FRESH RAW BAR

*An incredible display of your choice; oysters, mussels or clams on the half shell, Alaskan King Crab Legs, jumbo shrimp, fresh jumbo lump crab meat, lobster claws, lobster tails, blue crab claws or Stone crabs*