

Seafood Appetizers

Scallops on the Half Shell topped with Asiago, Almond Crust & Lemon Burre Blanc

Bourbon Glazed Shrimp Spikes with Cherry Tomato & Green Onion (GF)

Crab Claw with Cream Cheese, Lemon, Tarragon on Cucumber Wedge
Peppadew Puree

The Seafood Bar

Oysters on the Half Shell with Minuet Sauce, Cocktail Sauce & Crackers

Oysters Rockefeller – Asiago, Wilted Spinach & Roasted Pepper

Lobster Slider Rolls – Fresh Brioche Bun, Cabbage Slaw & Garlic Butter

Peel N Eat Shrimp

Scratch Made & Pan Fried Crab Cakes

Sides include Dirty Andouille Rice & Mixed Herb Salad

