

Seafood Extravaganza!



FRESH SALADS & SOUP

Lobster Shrimp Bisque | Mixed Greens with Balsamic
Vinaigrette | Avocado Salad | Hearts of Palm Salad

APPETIZERS

Stone Crab Claws | Oysters in the half Shell
Grilled Calamari | Marinated Green Lip Mussels
Crab Cakes | Sushi and Sashimi | Shrimp Cocktail

MAIN COURSE

Maine Lobster Station
Mussels in Green Thai Curry Sauce
Baked Chilean Seabass, drizzled with Olive Oil, Citrus Beurre Blanc & Fruit Salsa
Blackened White Tiger Shrimp & Diver Scallops over Bow Tie Pasta in Creole Sauce
Beef Tenderloin

SIDES

Asparagus | Corn on the Cob | Boiled Red Bliss Potato

DESSERT STATION