



Menu 1

1st Course
(Family Style)

Búzios Lump Crab Cakes

Fried Calamari
With Spicy Marinara

Choice of Main Course

Chipotle Lacquered Chicken
Braised Scallops, Saffron Cous Cous Demi Reduction

Red Snapper
Banana Leaf and Roasted Eggplant
Fennel, Green Tomato and Crab Salad

Linguini & Scampi with Forest Mushrooms
Mascarpone and Soft Herbs

NY Steak
Caramelized Shallots and Carrots
Broken Yukon Potatoes

Dessert

Individual Assortment of our Finest Gourmet Pastries

\$45 per person



Menu 2

1st Course
(Family Style)

Blue Point Oysters on the Half Shell

Peel and Eat Shrimp
With Spicy Cucumber Salad

Fried Calamari
With Spicy Marinara

Choice of 2nd Course

New England or Manhattan Clam Chowder

House Salad or Classic Caesar

Choice of Main Course

Bouillabaisse
Lobster, Fresh Fish, Mussels, Clams, King Crab and Shrimp

Jamaican Marinated Sea Bass
With Peppers and Mushrooms, Broken Yukon Potatoes

Corn Husk Roasted Alaskan Halibut
Chipotle Beurre Blanc, Black Bean and Cilantro Salad

6oz Filet with Fried Shrimp
6oz Filet and Jumbo Fried Shrimp with Broken Yukon Potatoes

Chipotle Lacquered Chicken
Braised Scallops, Saffron Cous Cous Demi Reduction

Dessert

Individual Assortment of our Finest Gourmet Pastries

\$53 per person



Menu 3

1st Course
(Family Style)

Fried Calamari and Fried Shrimp
With Spicy Marinara

Blue Point Oysters

Búzios Lump Crab Cakes

Choice of 2nd Course

New England or Manhattan Clam Chowder

Lobster Vichyssoise or Roasted Corn Chowder

House Salad or Classic Caesar

Choice of Main Entrée

Chilean Sea Bass

Miso Glazed with Mushroom Broth, Seafood Ravioli and Broken Yukon Potatoes

Cioppino

Calamari, Mussels, Clams, Crab, Halibut, Shrimp and Tomatoes

Surf and Turf

6oz Filet and Oven Roasted Austrian Lobster Tail with Broken Yukon Potatoes

Swordfish Medallion

Grilled and Served with Melting Short Rib Butter

Chipotle Lacquered Chicken

Braised Scallops, Saffron Cous Cous Demi Reduction

Maine Lobster and Fresh Artichoke "Nicoise"

French Beans, Asparagus, Fingerling Potatoes, Olives Pesto and Balsamic Dressing

Dessert

Individual Assortment of our Finest Gourmet Pastries

\$70 per person

Vegetarian & Non-Seafood Items Available upon Request