
PLATED HORS' D'OEUVRES

GF SHRIMP COCKTAIL

Mounds of jumbo peeled shrimp with lemon & cocktail sauce

GF RAW BAR

Beautiful and bountiful display of fresh, local clams and oysters accompanied by fresh lemon, cocktail sauce & mignonette- shucked continually

SMOKED TUNA

Local yellowfin tuna, smoked on premises, piped onto a fancy cracker and topped with sea weed salad

GF ARTISAN CHEESE & MEAT

A variety of delicious imported cheeses and sliced Italian meat

GF VEGGIE SHOOTERS

Individual, seasonal, garden fresh vegetable cups- served with house made cucumber ranch

GF FRUIT KABOBS

Seasonal melon, strawberries and pineapple- skewered & served in a giant carved watermelon

BLACK & BLUE TUNA SPOONS

Fresh Ahi Tuna seared rare, dressed with teriyaki thai and wasabi sauce- topped with sea weed salad and crispy panko

BRUSCHETTA

Our chef's special version. Chopped Jersey tomatoes, red onion, mozzarella, fresh basil and garlic in a balsamic vinaigrette served on thinly sliced toasted rounds

GF CREAMY CRAB DIP

Tender blue claw crab in a piping hot, cheesy casserole, served with toasted baguettes

GF JUMBO LUMP CRAB COCKTAIL

A mountain of gigantic fresh picked crabmeat, served with a Florida Keys style mustard sauce

GF GRILLED KIELBASA

Plain and simple, served with a spicy mustard

GF DEVEILED EGGS

What else can we say, an old school classic- topped with crumbled bacon and chives

GF SCALLOP CEVICHE

Fresh local scallops, diced & marinated in lime juice with chopped bell peppers & jalapeños

GF SUSHI

A variety of house made rolls, featuring tuna, shrimp, cream cheese, avocado and cucumber

VEGGIE SPRING ROLLS

A vegetable medley, neatly rolled in a crispy wonton

GF EDAMAME

Steamed & salted soy beans in the pod

PASSED HORS' D'OEUVRES

(CHOOSE 5)

GF CLAMS CASINO

A classic mixture of green peppers, onion, crisp bacon and parmesan cheese with a hint of fresh lemon zest atop little neck clams

GARLIC CLAMS

Freshly shucked little necks with garlic, lemon and herbed bread crumbs- baked to perfection

TERIYAKI CHICKEN KABOBS

Marinated chicken, skewered with red onion, green and red pepper & fresh pineapple- grilled to perfection

MINI LUMP CRAB CAKES

Maryland super lump crab in our island famous recipe

JUMBO SHRIMP SKEWERS

Extra large pink gulf shrimp margined with sweet spices, wrapped in smoked bacon

GF BLACKENED SCALLOPS

Jumbo day boat scallops pan seared with cajun spices, served with a cajun aioli

SOUP SHOOTERS

A creamy butternut squash, tomato, herb soup served as a shooter- topped with a mini grilled cheese square

BACON WRAPPED PINEAPPLE SCALLOPS

Jumbo day boat scallops, topped with fresh pineapple, encased in applewood smoked bacon, crispy fried with a teriyaki glaze

PORTABELLO PESTO CRUSTINI

Fresh pesto spread on thinly sliced Italian bread and topped with a marinated portabello mushroom and melted provolone cheese

CONCH FRITTERS

Our homemade Florida Keys recipe with a tangy mango key lime dipping sauce

COCONUT SHRIMP

Beer battered, coconut dredged with tangy orange marmalade

CRAB CAKE SLIDERS

Our delicious homemade recipe, lightly fried with avocado & arugula

PULLED PORK SLIDERS

Topped with house made slow

SIRLOIN SLIDERS

Slow roasted angus sirloin with caramelized onions, homemade demi glaze and creamy horseradish

MAC & CHEESE SPOONS

The ultimate comfort food, house made, dusted with parmesan crunchies

SALAD

(CHOOSE 1)

CESAR SALAD

Romaine lettuce, parmesan cheese, herbed croutons and homemade dressing.

GF FRESH MARKET SALAD

Assorted leaf lettuce with shredded carrot, cucumber, tomato, sliced red onion, tossed with a homemade vinaigrette.

GF SEA SHELL SALAD

Delicate field greens and crispy lettuces with red onion, grape tomato, dried cranberries, candied walnuts and chunks of fresh mango. Tossed in a mango vinaigrette and topped with Greek feta cheese.

GF ARUGULA SALAD

Baby arugula with seasonal berries, crumbled blue cheese and our homemade lemon champagne vinaigrette.

COLD BUFFET ITEMS

SICILIAN PASTA SALAD

Chef's choice of pasta served with confetti peppers, black olives, red onion and parmesan cheese with a creamy basil vinaigrette.

GF CUCUMBER SALAD

Delicious fresh cucumbers and sweet onion sliced very thin in a rice wine tarragon vinegar, tossed with feta cheese and a hint of dill.

ASPARAGUS

Tender asparagus spears delicately blanched and drizzled with hollandaise sauce. Served at room temperature.

GF GRILLED VEGETABLES

A beautiful presentation of red, yellow and green peppers, zucchini and red onion perfectly marinated and grilled, served at room temperature.

PASTA / RICE

(CHOOSE 1)

CITRUS TEQUILA SHRIMP

Jumbo gulf shrimp, sautéed with summer veggies, Jose Quervo tequila flamed over tangy citrus rice.

PASTA SEA SHELL

Delicate Jersey asparagus and jumbo shrimp, prosciutto and grape tomatoes, sautéed in extra virgin olive oil and a hint of sweet garlic, served over al dente pasta.

DRUNKIN SHRIMP OR CHICKEN

Extra large shrimp or tender chicken pieces in a creamy vodka sauce, served over penne pasta.

J & B STIR-FRY

Tender chicken breast slices with fresh summer vegetables, tossed in a light teriyaki glaze over penne.

FISH

(CHOOSE 1)

ISLAMORDA MAHI MAHI

Panko encrusted, topped with green onion, roma tomato, parmesan and our lobster cream sauce

TUNA STEAK

Yellowfin loin steak right from the docks of Barnegat Light, perfectly grilled, slightly rare, served with a tangy Thai-ginger sauce and toasted sesame seeds

STUFFED SALMON FILET

Fresh salmon filet delicately stuffed with jumbo lump crab meat, served with a lobster cream sauce

MAHI MAHI FIESTA

Flaky white filet, Cajun rubbed, flame grilled and topped with Mexican pico de gallo and remoulade sauce

GF CHILEAN SEA BASS

Pan seared and topped with sweet mango chutney, finished under the broiler

SWORDFISH

Locally caught, grilled to perfection. Topped with a sweet, tropical salsa and a teriyaki glaze

CHICKEN

(CHOOSE 1)

CHICKEN SALTIMBUCA

Sautéed boneless chicken topped with prosciutto, Swiss cheese, sage and a delicate burgundy sauce

PARMESAN ENCRUSTED CHICKEN

Boneless chicken breast encrusted with fresh shredded Parmigiano-Reggiano, pan seared and topped with tomato basil ragout and lemon buerre blanc

CHICKEN PICATTA

Time honored recipe - boneless chicken breast sautéed in a lemon infused pan sauce with a hint of fresh garlic, thyme and capers

GF ROSEMARY CHICKEN

Bone in chicken rubbed with fresh garlic, olive oil sea salt and infused with fresh rosemary and a hint of lemon

DUCK KEY CHICKEN

Boneless chicken breast pieces, sautéed and topped with chorizo, Mexican melting cheese, avocado, pickled red onion and a tangy chili lime sauce

CARVING STATION

(CHOOSE 2)

GF PRIME RIB

Slow roasted, perfectly done, expertly carved by our staff, accompanied by a Jack Daniels demi-glaze and creamy horseradish sauce.

GF ROASTED PORK TENDERLOIN

Crusted with sweet rosemary, tender and juicy inside and served with a tropical salsa and a dark rum, apple, raisin sauce

GF ROASTED TURKEY

Herb rubbed free range turkey, perfectly roasted and served with a fresh thyme and sage Pinot Noir pan sauce.

(Sauces are not Gluten Free)

VEGETABLES

(CHOOSE 1)

GF BRIGHT GREEN BEANS

sautéed with balsamic, garlic and a hint of fresh ginger

GF ZUCCHINI AND RED PEPPER SAUTÉ

ORIENTAL VEGETABLE STIR-FRY

STARCH

(CHOOSE 1)

GF THYME ROASTED BABY BLISS POTATOES

GF MASHED POTATOES

DAUPHINOISE POTATOES

Cheese on cheese on cheese!

ADDITIONAL ITEMS- (MARKET PRICE)

APPETIZERS

GF LOLLIPOP LAMB CHOPS

New Zealand's finest chops, flame grilled and served with a mint demi glaze

GF ALASKAN SNOW CRAB CLAWS

A perfect addition to your Raw Bar, Pre cracked and ready to enjoy

DUCK CONFIT SPOONS

Crispy Duck Confit, nestled atop a dollop of home made cherry hummus-topped with a bing cherry confetti

ENTRÉE

LOBSTER MAC & CHEESE

Tender pieces of Maine lobster enrobed in a creamy four cheese sauce with traditional elbow pasta

GF CHATEAUBRIAND

Delicious, buttery flavored and delicately tender center Cut Filet Mignon

GF LOBSTER TAILS

4 oz cold water lobster tails

GF Indicates the menu item is gluten free as prepared. Other items CAN BE gluten free upon request.