

APPETIZERS

Please Select Two

FRIED CALAMARI • MISO GLAZED CHICKEN SKEWERS • ASSORTED CROSTINI
FRITO MISTO • SALMON SKEWERS • CHARCUTERIE PLATE

SCALLOP • CRAB CAKE
----- add \$3/person -----

SOUPS AND SALADS

Please Select Two

TOMATO SOUP • SEAFOOD BISQUE • SPLIT PEA & LENTIL SOUP • TUSCAN BEAN SOUP
ORIGINAL CAESAR • BABY SPINACH • CRISP GREENS

ENTREES

Please Select Up to Four

GRILLED JUMBO SHRIMP SKEWERS • VINTAGE BEEF SIRLOIN • SLOW ROASTED PORK SHOULDER
LOBSTER MAC & CHEESE • SHRIMP DIABLO • VEGETABLE PASTA
CHICKEN PASTA • HOUSE MADE RAVIOLI

WOOD FIRED AHI TUNA • DAY BOAT SCALLOPS • CRAB CAKE ENTREE • WOOD-FIRED SALMON
CENTER CUT FILET • BONE IN STRIP • KING CRAB LEGS

----- add \$10/person -----

LARGE CENTER CUT FILET

----- add \$15/person -----

FRESH SEAFOOD

SEASONAL "JET FRESH" SEAFOOD
MKT\$

ADD TO ANY ENTREE: CRAB CAKE...7 SHRIMP SKEWER...5 SCALLOP...6 KING CRAB LEGS...16

DESSERTS

Please Select Two

TREZO CHOCOLATE BARS • TIRAMISU • SEASONAL SELECTIONS

Our Professional Event Coordinators are available to discuss other specialty dessert options

THREE COURSE DINNER
\$40.00 Per Person

FOUR COURSE DINNER
\$45.00 Per Person

*Assorted Bread, Rolls and
Non-Alcoholic Beverages Included.
Tax and 22% Gratuity/Service Charge Not Included.*