



## Coastal Menus

Minimum of 40 Guests

### Low Country Boil

Fresh Garden Salad

Served with Ranch & Poppyseed Dressing

Low Country Boil

Jumbo Shell-on Shrimp, New Potatoes, Corn-on-the-Cob, Smoked Sausage, Celery & Onions

Green Bean Almondine

Regular & Jalapeno Cornbread

Sweet & Unsweetened Tea

17.95pp

### Oyster Roast

Fresh Oysters Steamed On-Site

Served with homemade Cocktail Sauce, Hot Sauce, Lemon Wedges, & Saltines

Rotisserie Chicken Quarters

Roasted Corn & Peppers

Herb Roasted Potatoes

Regular & Jalapeno Cornbread

Sweet & Unsweetened Tea

19.95pp

### Optional Add-Ons



Grilled Chicken

4.00pp

Crab Legs | Clams | Scallops | Mussels | Scallops

Market Price



### Build Your Own Raw Bar

Pick 5 Items

Parties of 50/100/150/200 Guests

Snow Crab Legs 1lb | 12.00pp

Jumbo Shrimp Cocktail | 4.00pp

Scallops of Half Shell | 7.00pp

Mussels in the Shell | 3.00pp

Oyster of Half Shell | 4.00pp

Oyster Shooters | 3.00pp

Little Neck Clams | 3.00pp

Peel & Eat Shrimp | 3.00pp

Tuna Tartar | 6.00pp

Smoked Salmon | 3.00pp

Served with homemade cocktail sauce, lemon wedges, horseradish cream, hot sauce, saltines, clarified butter, tartar sauce, salt and pepper, crab crackers, and wet-wipes.