

Seafood Selection

Chilled Jumbo Shrimp

Imported Caviar

Cucumber Cups Filled with Shrimp and Avocado Salad

Cucumber Cups Filled with Boursin Cheese and Smoked Salmon

Mahi-Mahi Ceviche served in Demitasse Cup garnished with Cilantro

Toasted Baguettes Topped with Smoked Salmon and Herbed Cheese

Maryland Crab Cakes or Crabmeat Balls with Caper Remoulade Sauce

Oysters Rockefeller

Shrimp and Lobster Tartlets

Little Neck Clams Casino

Cajun Crab and Artichoke Puffs with Remoulade Sauce

Fresh Asparagus Wrapped in Smoked Salmon

Cajun Crab and Artichoke Canapés

Seared Tuna Medallions served over Cucumber Wheel and garnished with Wasabi Sauce

Calamari Frito include Legs served in Demitasse Cup with Marinara Sauce

Butterfly Garlic Jumbo Shrimp Scampi

Coconut Crusted Jumbo Shrimp Served with Pineapple Chutney

Jumbo Shrimp Diablo Wrapped in Tequila Cured Bacon with Grilled Fresh Jalapeno Mesquite

Fresh Scallops Wrapped in Pancetta

Baked Mushroom Caps Filled with Crabmeat

Cajun Grilled Shrimp Crisp served on Round Crostini and garnished with Gulf Sauce and Dill