5PM - 9PM

ADULTS / 55 CHILDREN 6 - 12 / 24 CHILDREN 5 & YOUNGER / FREE

SEAFOOD ON ICE GF, NF, DF

CITRUS POACHED SHRIMP

PEPPERED MACKEREL

CALAMARI SALAD

STEAMED MUSSELS

BUILD YOUR OWN SALAD BAR

MIXED ARTISANAL GREENS

FRESH BABY SPINACH

CUCUMBERS

TOMATOES

CHICKPEAS

DRIED CRANBERRIES

ARTICHOKES

CHEDDAR CHEESE

SELECTION OF DRESSING

SOUP

NEW ENGLAND CLAM CHOWDER

Scallions / bacon / cheddar

COMPOSED SALADS & CULINARY DISPLAYS

ROASTED BEETS GF, NF, DF, V

Balsamic-fig glaze

WILD RICE & ARUGULA MAY CONTAIN TREE NUTS, GF, VG

Dried fruits / feta / blood orange vinaigrette

SHAVED BRUSSELS SPROUTS

Butternut squash / pomegranate / toasted sunflower seeds local cider dressing

TRADITIONAL POTATO SALAD GF, NF, DF

WEDGE SALAD GF. NF

Bacon / blue cheese / tomatoes / scallions

KALE & ROASTED SWEET POTATO GF, DF, V

Shaved radish / toasted pecans / maple-pecan vinaigrette

BEAN TRIO GF, NF, VG

Fire-roasted tomato / red pepper / capers / red onion feta / cilantro-lime vinaigrette

IMPORTED & DOMESTIC CHEESE GF. NF. VG

CURED ANTIPASTI GF, NF, DF

Grain mustard

HERB MARINATED ROASTED VEGETABLES GF, NF, DF, V

MIXED OLIVES GF, DF, NF, V



ENTRÉES

SHRIMP SCAMPI

Lemon / garlic / parsley / chili flakes / white wine

CRISPY BUTTERMILK SHRIMP

BLACKENED MAHI

Pineapple salsa / red pepper coulis

ROASTED CHICKEN

Shaved ham / mornay sauce / swiss

STEAMED MUSSELS

Tomato fondue / fresh basil

CRAB OR BLACKENED SHRIMP MACARONI & CHEESE

SIDES

CHEF'S VEGETABLE SELECTION

Brussels sprouts or green beans / herb oil

CHORIZO DIRTY RICE

BRAISED MUSHROOMS

ACTION STATIONS

RISOTTO / TWO WAYS

- Squash / peppers / onions / garlic / saffron
- Crawfish / bell peppers / onions / garlic / parsley

CRAB CAKES

Citrus aioli

STEAMED CRAB LEGS

OYSTER BAR*

DESSERTS

BREAD PUDDING

Vanilla anglaise

ICE CREAM SUNDAE STATION

BANANAS FOSTER STATION GF

ASSORTMENT OF PIES

CHEF'S SELECTION OF CAKES

PASTRIES

Assorted tarts / assorted cookies / pound cake cheesecake / assorted cupcakes

GLUTEN-FRIENDLY

Coconut macaroons / chocolate almond cake monster cookie / verrine of the day coconut moelleux

GF - Gluten-Friendly / NF - Nut-Free / DF - Dairy-Free / VG - Vegetarian / V- Vegan

Menu items are subject to change.

Consuming raw or undercooked meat / poultry / seafood / shellfish or eggs may increase your risk of foodborne illness.
*Items are raw or undercooked (or may contain raw or undercooked ingredients.) Please notify us of any food allergy.