

MENU #1 \$53 (Excluding Tax and Gratuity)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

DOCK'S HOUSE SALAD mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

Entrée

PECAN CRUSTED SALMON

over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce

FRIED JUMBO SHRIMP

breaded with panko and served with house made cocktail sauce

PAN SAUTÉED CRAB CAKES

with jumbo lump crabmeat and a roasted red pepper puree

CHICKEN FRANCAISE

Asparagus, Yukon mashed potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST



MENU #2 \$59 (Excluding Tax and Gratuity)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

DOCK'S HOUSE SALAD mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

BEET SALAD

mixed greens, mandarin orange vinaigrette, goat cheese, local grown beets, pistachios, and garnished with mandarin oranges

CHOICE OF ENTRÉE

POTATO CRUSTED FLOUNDER with asparagus and a beurre blanc sauce

PECAN CRUSTED SALMON

over sautéed spinach, mushrooms and apples and drizzled with horseradish sauce

FILET MIGNON 12 ounce filet grilled and served with Yukon gold mashed potatoes

CHICKEN FRANCAISE

Asparagus, Yukon mashed potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST



MENU #3 <u>\$67</u> (Excluding Tax and Gratuity)

CHOICE OF SOUP OR SALAD

MAINE CLAM CHOWDER our interpretation of the classic New England chowder

CORN & CRAB CHOWDER

DOCK'S HOUSE SALAD mixed greens with toasted walnuts, blue cheese, apples and cider vinaigrette

BEET SALAD

mixed greens, mandarin orange vinaigrette, goat cheese, local grown beets, pistachios, and garnished with mandarin oranges

CHOICE OF ENTRÉE

CRISPY WASABI TUNA

with a stir fry of Asian vegetables, jasmine rice, ponzu sauce

POTATO CRUSTED FLOUNDER

with asparagus and a beurre blanc sauce

HALIBUT

tomatoes, spinach, mushrooms, white wine

NEW YORK SIRLOIN

16-ounce NY sirloin grilled and served with a green peppercorn sauce

FILET MIGNON

12-ounce grilled filet served with mashed Yukon gold potatoes

DESSERT

CHEF SELECTION

**VEGETARIAN MEAL AVAILABLE UPON REQUEST



PRIVATE DINING ADD-ONS

RAW BAR PACKAGE (ALL PRICE PER PIECE)

Oysters on the 1/2 Shell \$2.75 Clams on the 1/2 shell \$2.00 *(Littleneck or topneck)* Shrimp Cocktail \$4.90

APPETIZERS

CHOICE #1 \$14 CHICKEN SATAY MINI CRAB CAKES HOUSE MADE MEATBALLS VEGGIE SPRING ROLLS

CHOICE #2 \$18.00 SHRIMP CEVICHE CHIPS LOBSTER MAC AND CHEESE

CLAMS CASINO

CHOICE #3 \$22

Mini Lobster Roll Wasabi Tuna Skewers Shrimp Cocktail Fried Oysters (*Buffalo, Parmesan, Plain*)



COCKTAIL MENU <u>\$38</u> (Excluding Tax and Gratuity) Choice of Six Appetizers

CRAB CAKE SLIDERS SHRIMP CEVICHE CLAMS CASINO TEMPURA SHRIMP CRAB EN CROUTE HOUSE MADE MEATBALLS CHICKEN SATAY BEEF SKEWERS VEGETABLE SPRING ROLLS RISOTTO BALLS FISH BITES FRIED TOMATO BITES

ADDITIONAL APPETIZERS (PRICE PER PIECE)

Lollipop Lamb Chops \$4 Lobster Mac and Cheese \$4.50 Mini Lobster Rolls \$4 Crab Meat Cocktail \$4 Shrimp Cocktail \$4.90 Wasabi Tuna Skewers \$4 Oyster Rockefeller \$3.50 Fried Calamari \$3 Fried Oysters \$3 *(buffalo, parm, plain)*

CHEESE AND FRUIT DISPLAYS

Small (up to 20 ppl) \$42 Medium (20-40 ppl) \$67 Large (40ppl and up) \$105



COCKTAIL PARTY WITH PASTA STATION

\$48

(EXCLUDING TAX AND GRATUITY) CHOICE OF SIX APPETIZERS

APPETIZERS

CRAB CAKE SLIDERS SHRIMP CEVICHE CLAMS CASINO TEMPURA SHRIMP CRAB EN CROUTE HOUSE MADE MEATBALLS CHICKEN SATAY BEEF SKEWERS VEGETABLE SPRING ROLLS RISOTTO BALLS FISH BITES FRIED TOMATO BITES

SALAD STATION

CLASSIC CAESAR OR DOCK'S HOUSE SALAD Mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION

Penne, Spicy Italian Sausage, Broccoli Rabe Or Lobster Ravioli, Blush Sauce



COCKTAIL PARTY WITH FISH AND PASTA STATION

<u>\$59</u>

(EXCLUDING TAX AND GRATUITY) CHOICE OF SIX APPETIZERS

APPETIZERS

CRAB CAKE SLIDERS SHRIMP CEVICHE CLAMS CASINO TEMPURA SHRIMP CRAB EN CROUTE HOUSE MADE MEATBALLS CHICKEN SATAY BEEF SKEWERS VEGETABLE SPRING ROLLS RISOTTO BALLS FISH BITES FRIED TOMATO BITES

SALAD STATION (CHOICE OF ONE)

CLASSIC CAESAR OR DOCK'S HOUSE SALAD Mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION (CHOICE OF ONE)

PENNE, SPICY ITALIAN SAUSAGE, BROCCOLI RABE Or Lobster Ravioli, Blush Sauce

FISH STATION (CHOICE OF ONE)

POTATO CRUSTED FLOUNDER asparagus and beurre blanc OR PECAN CRUSTED SALMON

apples, mushrooms, horseradish sauce

Or

PAN SAUTEED CRAB CAKES

roasted red pepper sauce



COCKTAIL PARTY WITH FISH AND FILET STATION

<u>\$67</u> (Excluding Tax and Gratuity) Choice of six Appetizers

APPETIZERS

CRAB CAKE SLIDERS SHRIMP CEVICHE CLAMS CASINO TEMPURA SHRIMP CRAB EN CROUTE HOUSE MADE MEATBALLS Chicken Satay Beef Skewers Vegetable Spring Rolls Risotto Balls Fish Bites Fried Tomato Bites

SALAD STATION (CHOICE OF ONE)

CLASSIC CAESAR

Or

DOCK'S HOUSE SALAD mixed Greens with toasted walnuts, blue cheese, apples, cider vinaigrette

PASTA STATION (CHOICE OF ONE)

Penne, Spicy Italian Sausage, Broccoli Rabe Or Lobster Ravioli, Blush Sauce

FISH STATION (CHOICE OF ONE)

POTATO CRUSTED FLOUNDER

asparagus and beurre blanc

Or

PECAN CRUSTED SALMON

apples, mushrooms, horseradish sauce

Or

PAN SAUTEED CRAB CAKES

roasted red pepper sauce

FILET STATION

HERB CRUSTED FILET MIGNON grilled vegetables, demi glace