

# Seafood Buffet

February 26<sup>th</sup>, 2022

## **At Your Table**

Cooper and Blue Crab Dip  
*with housemade bread sticks and crackers*

## **Soup**

New England Clam Chowder

## **Chilled**

Poached Prawns

Oysters and Little Necks  
*on the half shell*

Steamed Mussels, Snow Crab, and Ahi Poké  
*with cocktail sauce, remoulade sauce, whole grain mustard, and lemon wedges*

## **Salad Station**

Caesar Salad  
*tossed to order*

## **Entrées**

Grilled Mahi Mahi  
*with smoked tomato relish*

Atlantic Salmon  
*stuffed with blue crab, pink shrimp, and brie*

Crispy Fluke Parmesan  
*with parsley and caper butter sauce*

Seafood Newburg  
*over rice pilaf*

## **Sides**

Sautéed Wild Mushrooms  
House Peas and Carrots  
Smashed Yukon Golds  
House Fries  
Creamy Pesto Ziti

## **Desserts**

du jour

\$37.<sup>95</sup>/meal  
*(plus tax and gratuity)*