

### **Passed Hors d'oeuvres**

Spicy Lamb Tenderloin / Tomato Chutney  
Peppered Beef Filet / Mustard Tarragon Butter  
Orange Beef & Broccoli  
Grilled Chicken / Lime-Curry Dipping Sauce  
Tempura Shrimp / Spicy Aioli  
Tuna Tartare / Avocado  
Fish & Chip / Spicy Tartar  
Buffalo Shrimp / Blue Cheese  
Smoked Tuna Sandwich / Paprika  
Lobster Roll / Soy-Ginger  
Mini Crab Cake / Tartar Sauce  
Mini Grilled Cheese / Truffle Oil  
Preserved Lemon Risotto Bites  
Stuffed Mushroom Caps  
Choice of 4  
\$18 per person for 30 minutes  
\$25 per person for 1 hour

### **Shack Favorites**

*(based on ½ hour)*

Fried Calamari, Fried Oysters & Fried Clams  
\$4 per person  
Jumbo Shrimp Cocktail  
\$12 per person  
Chef's Selection of Oysters  
\$8 per person  
Shrimp & Oyster Combo  
\$18 per person  
Raw Bar Sampler  
\$20 per person  
Assortment of Oysters, Clams, Shrimp Cocktail, Jonah Crab Claws & Chilled Lobster Cocktail (out of shell)  
Crab Sampler  
\$22 per person  
Dungeness Crab, King Crab Legs, Jonah Crab Claws & Lump Crab Cocktail

### **Beverage Service**

Beverages are kept on a consumption tab or a beverage package  
can be added for \$15.00 per person per ••• hour.  
This package will include mixed drinks, red and white wine, beer, and soda.

Coffee, Tea, and Bottled water are not included.