

## Starters

**CRISPY SHRIMP\*** (30) 72.

fried rice paper wrapped shrimp, raspberry chili dipping sauce

**SHRIMP BEER BOIL\*** (2 lb) (*chilled peel & eat*) 68.

beer-boiled shell-on shrimp sprinkled with old bay, dijon horseradish aioli, lemon

**STEAMED MUSSELS** 64.

white wine, garlic, red chili flakes, parsley, grilled sourdough

**SWEET CHILI CALAMARI\*** (half pan) 64.

rings and tentacles, hot peppers, flour dusted and fried, tossed in sweet chili sauce, fresh basil, green onion

**BANG BANG SHRIMP** (half pan) 64.

breaded and crispy-fried twisted shrimp tossed in spicy bajou aioli, green onion

**GOCHUJANG WINGS\*** (30) 54.

smoked chicken wings crispy fried, tossed in honey gochujang sauce

**CHICKEN TENDERS** (24) 72.

hormone- antibiotic-free breaded tenders, honey lime dipping sauce

**STICKY RIBS\*** (26) 64.

st. louis pork ribs flash-fried, korean style bbq glaze, green onion

**ELOTE CORN FRITTERS** (50) 49.

chili spiced charred corn & cheese fritters, crunchy masa coating, honey lime sauce

## Salads

**SERVE 8-10 (half pan)**

**SIREN BLUE** 44.

blue cheese crumbles, sweet walnuts, red onion, field greens, side balsamic vinaigrette

**MEAN GREEN** 56.

baby kale and arugula, blueberries, farro, red onion, pepitas, shaved parmesan, basil and mint chiffonade, green goddess dressing

**GRILLED SOURDOUGH BREAD** 16.

**EXTRA DRESSING** 5.

## Sides

**SERVE 8 (half pan)**

**GRILLED GREEN BEANS** 46.

**HONEY LIME BRUSSEL SPROUTS** 46.

**BABY POTATOES** 46.

**YUKON GOLD MASHED POTATOES** 46.

**YUZU SLAW** 42.



## CATERING MENU

Available For Takeout Only

## Mains

**SALMON\*** (8) 109.

teriyaki dry-rubbed salmon, green onion, lime

**CRAB CAKES** (8) 88.

lump meat crab cakes, arugula, spicy bayou aioli

**BRANZINO\*** (8) 120.

grilled mediteranean sea bass filets, roasted tomatoes, lemon

**ROSTED CHICKEN** (8) 96.

crispy-skinned bone-in half chickens, antibiotic and hormone free, brined & seasoned

**VEGGIE SOBA (half pan)** 62.

soba noodles in sesame sauce, broccoli, kale, watermelon radish, snow peas, green onion

**Plan about half pound per person:**

**STEAK TIPS\*** (5lb) 156.

bourbon-marinated char-grilled steak tips, green onion

**SLICED BEEF BRISKET\*** (5lb) 199.

beer-marinated, hickory-smoked beef brisket, pickled red onion, dijon horseradish aioli

## Extras

Paper Dinnerware, Napkin, Disposable Utensils 1.50 per setup

Chaffing Dish Rental (includes sterno) 15.

Table & Table Cloth Rental 15.

Heat Lamp Rental (per heater includes fuel) 75.

Drink Tub Filled With Ice (drinks extra) 35 liter/30. 64 liter/40.

**DRINKS & BAR SERVICES ALSO AVAILABLE**