

TWO COURSE STANDARD EVENT MENU

Three Course Standard Menu \$31. Per Guest
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity
Menus Subject to Change Based on Availability

Starter

CLAM CHOWDER
creamy new england style, oyster crackers

OR

FIELD GREENS
choice of dressing

Main

CHOOSE 3

all sandwiches served with house potato chips, other sides available for additional charge

ISLAND FISH TACOS*

blackened grilled mahi-mahi, mango salsa, avocado, pickled red onion, shaved cabbage, spicy chili aioli, on two white corn tortillas

^substitute crispy cauliflower for mahi-mahi to make vegetarian

BEER BATTERED FISH*

fried haddock, yuzu slaw, lettuce, sweet pickles, tartar, hoagie bun

BANG BANG SHRIMP ROLL*

crispy-fried twisted shrimp, bang bang sauce, green onion, butter-grilled brioche roll

VEGGIE SCHIACCIATA

whipped ricotta, grilled eggplant, zucchini, bell peppers, basil, balsamic glaze, lemon herbed schiacciata

SOUTHERN FRIED CHICKEN*

crispy chicken breast, lettuce, red onion, sweet pickles, mayo, brioche bun

DOUBLE CHEESEBURGER*

cheddar, lettuce, tomato, red onion, sweet pickles, 1000 island, brioche bun

SMOKED BRISKET*

hickory-smoked beef brisket, cheddar, pickled red onion, dijon horseradish aioli, butter-grilled sourdough