

# TWO COURSE PREMIUM EVENT MENU 2026

Two Course Premium Menu \$42. Per Guest  
Menu Pricing Not Inclusive of Beverages, Tax & Gratuity  
Menus Subject to Change Based on Availability

## Starter

### CHOOSE 2

#### CLAM CHOWDER

creamy new england style, oyster crackers

#### MINI FRESCA SALAD

fresh mozz, avocado, tomato, red onion, kalamata olives, basil, pepitas, field greens, balsamic glaze, balsamic vinaigrette

#### SHRIMP MANGO CEVICHE\*

key lime juice, avocado, mango, jalapeño, red onion, cilantro, crisp plantains

## Main

### CHOOSE 4

#### POKE BOWL\*

avocado, seaweed salad, pickled ginger, edamame, green onion, pickled red onion, furikaki, sticky rice, poke glaze, spicy chili aioli

choice of: **ahi tuna (raw served chilled)\***  
**grilled salmon 4oz\***

#### SEARED SEA SCALLOPS\*

blackened seared sea scallops over a spiced elote creamed corn, crisp plantains, pickled red onion, cilantro, green onion, lime

#### FISH AND CHIPS\*

seasoned breaded shirmp, fries, yuzu slaw, tartar and cocktail dips

#### “THE LOCAL” HOT LOBSTER ROLL\* (+\$4.)

warm-buttered lobster, butter-grilled brioche, house potato chips

#### “THE TOURIST” CHILLED LOBSTER ROLL\* (+\$4.)

chilled lobster, touch of mayo, green onion, butter-grilled brioche, house potato chips

#### TWIN CRAB CAKES (+8.)

two quarter pound jumbo lump crab cakes, mango salsa, field greens, mango habanero aioli, house potato chips

#### GENERAL TSO'S CAULIFLOWER BOWL

buttermilk fried cauliflower, thai chilis, general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, ginger aioli

#### GENERAL TSO'S CHICKEN BOWL

buttermilk fried chicken, thai chilis, general tso's sauce, sticky rice, edamame, cilantro, green onion, sesame, ginger aioli

#### CHICKEN CAPRESE

grilled chicken, fresh mozzarella, tomato, kale pesto, fresh basil, balsamic glaze, truffled baby potatoes

#### ASIAN STICKY RIBS

half rack st. louis pork ribs, raspberry habanero sticky glaze, green onion, fries, yuzu slaw

#### BULGOGI BEEF BOWL

sliced marinated steak over quinoa, green chickpeas and edamame, pickled red onion, avocado, cilantro, green onion, sesame, ginger aioli

#### BRAISED SHORT RIB (+8.)

braised boneless beef short rib, yukon gold mashed potatoes, honey lime brussel sprouts, natural jus

## Add On Dessert

YUZU CHEESECAKE 12.

CHOCOLATE TRUFFLE BOMB 12.

WILD BLUEBERRY TORTE 12.

## Add On Appetizers

#### ELOTE CORN FRITTERS 13.

chili-spiced charred corn and cheese fritters, honey lime dipping sauce (10 pieces)

#### CRISPY BRUSSEL SPROUTS 13.

flash-fried brussel sprouts tossed in honey lime

#### SWEET CHILI CALAMARI\* 18.

rings and tenticals, dusted and fried, sweet chili drizzle, basil, green onion

#### CRISPY SHRIMP\* 16.

fried rice paper wrapped shrimp, raspberry habanero aioli and ginger aioli drizzle, green onion (5 pieces)

#### AHI TUNA LETTUCE WRAPS\* 19.

sesame-cruste ahi tuna (seared rare chilled), spicy asian peanut slaw, sweet soy glaze, cilantro, green onion (4 pieces)

#### BUFFALO CHICKEN WONTONS\* 16.

crispy wonton wrapped chicken, buffalo sauce, ranch drizzle, blue cheese crumbles, green onion (5 pieces)

**Appetizers served family style may be ordered for an additional charge.**