

SEAFOOD BUFFET

Adults \$52 Children (5-12) \$24

Thai-Style Green Curry Clam Chowder

Salad Selection: Romaine, Spinach, Iceberg, Carrots, Corn, Broccoli, Croutons, Tomato, Tuna, Cucumber, Shredded Cheese, Crumbled Cheese, Radish, Beans, Egg, Bacon Bits, Onions, Peppers

Mexican Shrimp Salad with Cucumber, Avocado, Lime, Onion, Tomato, Cilantro, Jalapeno, and Mango

Seared Ahi Tuna Crudo with Lemon Oil, Wasabi, Ginger, and Soy

Seafood Salad with Spanish Olive Oil and Citrus Dressing

Hearts of Palm, Marinated Artichoke, Roasted Peppers, Mixed Olives, and Roasted Mushrooms

Hot Buffet

Maple Barbecued Atlantic Salmon

Shrimp Scampi in a Garlic Herb Butter Sauce and Roasted Baby Tomato
Baked Atlantic Cod with Tomato, Capers, Onion, and Fried Crispy Leeks
Lemon Myrtle rubbed Mahi Mahi in Banana Leaf with Tropical Salsa
Crab Risotto with Fennel and Asparagus

Shrimp and Lobster Ravioli tossed in a brandied Lobster Sauce with hints of Tarragon and Peas

Assorted Hot House Vegetables

Fried Oysters, Clams, and Fish with Lemons and Remoulade Sauce
Pan Seared Crab Cakes over roasted Pimento Coulis, Spring Onion, and Lime
Assorted Mini Pastries, Cakes, Mousse, and Fresh Fruit Cocktail

