



## SEAFOOD BUFFET

### SALADS & STARTERS

#### House Salad

Assorted Baby Greens with Carrots, Tomato, Cucumber, and Red Onion

#### Caesar Salad

Parmesan, Croutons, Traditional Dressing

#### Tuna & Shrimp Ceviche

Marinated in Lime, Lemon, and Shallots scented with Cilantro and Jalapeno

#### Chilled Shrimp

Cocktail Sauce

#### Oyster on the Half Shell

### HOT BUFFET

#### Manhattan Clam Chowder

#### Maple-Barbecued Atlantic Salmon Medallion

Over Banana Leaves and Tropical Fruit Salsa

#### Baked Atlantic Cod

Tomato, Capers, Onion, and Fried Crispy Leeks

#### Lobster Ravioli

Tossed in a Brandied Lobster Sauce with hints of Tarragon and Peas

#### Pan-Seared Crab Cakes

Over Roasted Pimento Coulis, Spring Onion and Lime

#### Seafood Mac & Cheese

Creamy Cheese Sauce, Shrimp, Scallops, and Crab

#### Fried Beer-Battered Cod, Breaded Clams & Hushpuppies

Served with Tartar Sauce

#### Crab Risotto

Fennel and Asparagus

#### Assorted Hot House Vegetables

### DESSERTS

Assorted Mini Pastries, Cakes, Mousse, and Fresh Fruit Cocktail

