

BUCKALEW'S

Restaurant and Tavern

PRIVATE LUNCHEON MENU

BEVERAGE PACKAGES

SAILOR *all beer, house wine*
/ add personalized cocktail

CAPTAIN *all beer, house wine, house*
liquor
/ includes personalized
cocktail

ADMIRAL *all beer, premium wine,*
premium liquor
/ includes personalized
premium liquor cocktail

ALL ENTRÉES ARE SERVED WITH HOUSE BAKED ROLLS, HOUSE SALAD OR SOUP OF THE DAY, VEGETABLE, STARCH, AND DESSERT | CHILDREN'S MENU AVAILABLE UPON REQUEST

HOR D'OEUVRES

PRICE PER PERSON

MEDITERRANEAN CALAMARI *hot peppers, olives, parmesan*

SHRIMP COCKTAIL *cocktail sauce, lemon*

GENERAL TSO'S CAULIFLOWER *sweet chili, green onion,*
fresno chili

MINI CRAB CAKES *rosemarie sauce*

DUCK WINGS *hoisin glaze, toasted sesame*

RAW BAR *oysters, clams, shrimp*

COCONUT SHRIMP *crispy shrimp coated in coconut*

BAKED OYSTERS *spinach, horseradish cream*

STUFFED MUSHROOM CAPS *sausage stuffing, swiss cheese*

MINI SOFT PRETZELS *beer cheese, horseradish cheddar, grain*
mustard

CLAMS CASINO *peppers, onions, mozzarella, bacon*

SOUP AND SALAD

PRICE PER PERSON

UPGRADE OPTIONS

NEW ENGLAND CLAM CHOWDER *classic white*

SHE CRAB SOUP *cream based soup with sherry, jumbo lump crab*
meat

FRENCH ONION SOUP *sherry laced onion soup baked with*
swiss and provolone

WEDGE SALAD *iceberg lettuce, blue cheese, bacon, tomatoes,*
balsamic glaze

BURRATA SALAD *burrata, beefsteak tomato, evoo, balsamic glaze,*
sea salt, cracked pepper

ENTRÉES

LIMITED TO THREE ENTRÉES PER EVENT

SEA

CRAB CAKE *rosemarie sauce*

SOFT-SHELL CRAB SALAD *mixed greens, avocado, cucumber,*
cherry tomatoes, red onion, Maryland crab aioli

BROILED FLOUNDER *chardonnay cream sauce, fresh herbs*

OLD BAY CRUSTED SALMON *Old Bay chip crusted salmon,*
lemon butter wine sauce

CRAB STUFFED SHRIMP *jumbo lump crab, garlic lemon sauce*

LAND

CHICKEN VALENCIA *herb roasted chicken, red and yellow*
tomatoes, sharp provolone

10OZ MARINATED FLANK STEAK *chimichurri*

CHICKEN FRANÇAISE *lightly battered chicken breast, lemon*
butter white wine sauce

6OZ FILET MIGNON *hotel butter*

SIDES

PLEASE SELECT ONE STARCH AND ONE VEGETABLE

COCONUT RICE, MASHED POTATOES, PASTA, ROASTED POTATOES, SPINACH, BROCCOLI, CHEF'S SEASONAL VEGETABLE

DESSERT

PLEASE SELECT ONE

TIRAMISU, CHEESECAKE, CHOCOLATE CAKE, SEASONAL SPECIAL

THERE IS A PER PERSON FEE TO BRING YOUR OWN DESSERT | PLEASE NOTE THAT A FACILITY FEE MAY APPLY FOR EVENTS HOSTED IN OUR VENUE

BUCKALEW'S

Restaurant and Tavern

PRIVATE DINNER MENU

BEVERAGE PACKAGES

PRICE PER PERSON

SAILOR *all beer, house wine*
/ add personalized cocktail

CAPTAIN *all beer, house wine, house*
liquor
/ includes personalized
cocktail

ADMIRAL *all beer, premium wine,*
premium liquor
/ includes personalized
premium liquor cocktail

ALL ENTRÉES ARE SERVED WITH HOUSE BAKED ROLLS, HOUSE SALAD OR SOUP OF THE DAY, VEGETABLE, STARCH, AND DESSERT | CHILDREN'S MENU AVAILABLE UPON REQUEST

HOR D'OEUVRES

PRICE PER PERSON

MEDITERRANEAN CALAMARI *hot peppers, olives, parmesan*

SHRIMP COCKTAIL *cocktail sauce, lemon*

GENERAL TSO'S CAULIFLOWER *sweet chili, green onion,*
fresno chili

CHARCUTERIE PLATTER *assortment of meat, cheese, crackers*

MINI CRAB CAKES *rosemarie sauce*

DUCK WINGS *hoisin glaze, toasted sesame*

COCONUT SHRIMP *crispy shrimp coated in coconut*

BAKED OYSTERS *spinach, horseradish cream*

STUFFED MUSHROOM CAPS *sausage stuffing, swiss cheese*

MINI SOFT PRETZELS *beer cheese, horseradish cheddar, grain*
mustard

VEGGIE PLATTER *assortment of vegetables and dip*

RAW BAR *oysters, clams, shrimp*

SOUP AND SALAD

UPGRADE OPTIONS

PRICE PER PERSON

NEW ENGLAND CLAM CHOWDER *classic white*

SHE CRAB SOUP *cream based soup with sherry, jumbo lump crab*
meat

FRENCH ONION SOUP *sherry laced onion soup baked with*
swiss and provolone

WEDGE SALAD *iceberg lettuce, blue cheese, bacon, tomatoes,*
balsamic glaze

BURRATA SALAD *burrata, beefsteak tomato, evoo, balsamic glaze,*
sea salt, cracked pepper

ENTRÉES

PRICE PER PERSON

LIMITED TO THREE ENTRÉES PER EVENT

CRAB CAKES *jumbo lump crab, marie rose sauce*

BLACKENED TUNA *yellowfin tuna, teriyaki sauce, wasabi*
sauce

CHICKEN FRANÇAISE *lightly battered chicken breast, lemon*
butter white wine sauce

SCALLOP RISOTTO *mushroom risotto*

MEDITERRANEAN GRAIN BOWL *farro, roasted chick peas,*
diced cucumber, kalamata olives, marinated cherry tomatoes,
diced red onion, toasted pita, tzatziki
/ add grilled chicken, seasoned tofu,
grilled shrimp, grilled or blackened tuna,
salmon

GRANDMA'S GRAVY *house made meatballs, sweet and spicy*
sausage, rigatoni, whipped ricotta

FLANK STEAK *choice of three sauces: au poivre, port wine, or*
bernaise

OLD BAY SALMON *Old Bay chip crusted, lemon butter wine*
sauce

CRAB STUFFED SHRIMP *shrimp stuffed with jumbo lump crab*
cake mix, lemon butter white wine sauce

STUFFED FLOUNDER *flounder stuffed with jumbo lump crab*
cake mix, lemon butter white wine sauce

BEACH HAVEN SPAGHETTI *jumbo lump crab, shrimp, white*
wine lemon garlic butter, fresh herbs

6OZ. FILET MIGNON *choice of three sauces: au poivre, port*
wine, or bernaise

CHICKEN PARMIGIANA *breaded chicken, marinara, fresh*
mozzarella

BUDDHA BOWL *roasted chickpeas, broccoli, braised red cabbage,*
cocounut rice, sweet chili, peanut sauce
/ add grilled chicken, seasoned tofu,
grilled shrimp, grilled or blackened tuna,
salmon

SIDES

PLEASE SELECT ONE STARCH AND ONE VEGETABLE

PASTA, COCONUT RICE, MASHED POTATOES, ROASTED POTATOES, SPINACH, BROCCOLI, CHEF'S SEASONAL VEGETABLE

DESSERT

PLEASE SELECT ONE

TIRAMISU, CHEESECAKE, CHOCOLATE CAKE, SEASONAL SPECIAL

THERE IS A PER PERSON FEE TO BRING YOUR OWN DESSERT | A RENTAL FEE MAY APPLY FOR EVENTS HOSTED IN OUR VENUE