



PRIVATE LUNCHEON MENU

PLATED \$32 PER PERSON
BUFFET \$35 PER PERSON

BEVERAGE PACKAGES

SAILOR	<i>all beer, house wine</i>	30	CAPTAIN	<i>all beer, house wine,</i>	45	ADMIRAL	<i>all beer, premium wine,</i>	55
	<i>/ add personalized cocktail</i>		<i>house liquor</i>			<i>premium liquor</i>		
	10		<i>/ includes personalized</i>			<i>/ includes personalized</i>		
			<i>cocktail</i>			<i>premium liquor cocktail</i>		

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	<i>hot peppers, olives,</i>		COCONUT SHRIMP	<i>crispy shrimp coated in coconut</i>	
	<i>parmesan</i>		BAKED OYSTERS	<i>spinach, horseradish cream</i>	
SHRIMP COCKTAIL	<i>cocktail sauce, lemon</i>		STUFFED MUSHROOM CAPS	<i>sausage stuffing, swiss</i>	
GENERAL TSO'S CAULIFLOWER	<i>sweet chili, green</i>			<i>cheese</i>	
	<i>onion, fresno chili</i>		MINI SOFT PRETZELS	<i>beer cheese, horseradish cheddar,</i>	
MINI CRAB CAKES	<i>rosemarie sauce</i>			<i>grain mustard</i>	
DUCK WINGS	<i>hoisin glaze, toasted sesame</i>		CLAMS CASINO	<i>peppers, onions, mozzarella, bacon</i>	
RAW BAR	<i>oysters, clams, shrimp</i>				

SOUP AND SALAD
PRICE PER PERSON
UPGRADE OPTIONS

NEW ENGLAND CLAM CHOWDER	<i>classic white</i>		WEDGE SALAD	<i>iceberg lettuce, blue cheese, bacon, tomatoes,</i>	
SHE CRAB SOUP	<i>cream based soup with sherry, jumbo</i>			<i>balsamic glaze</i>	
	<i>lump crab meat</i>		BURRATA SALAD	<i>burrata, beefsteak tomato, evoo, balsamic</i>	
FRENCH ONION SOUP	<i>sherry laced onion soup baked</i>			<i>glaze, sea salt, cracked pepper</i>	
	<i>with swiss and provolone</i>				

ENTRÉES
LIMITED TO THREE ENTRÉES PER EVENT

SEA

CRAB CAKE	<i>rosemarie sauce</i>		OLD BAY CRUSTED SALMON	<i>Old Bay chip crusted</i>	
SOFT-SHELL CRAB SALAD	<i>mixed greens, avocado,</i>			<i>salmon, lemon butter wine sauce</i>	
	<i>cucumber, cherry tomatoes. red onion, Maryland crab aioli</i>		CRAB STUFFED SHRIMP	<i>jumbo lump crab, garlic lemon</i>	
BROILED FLOUNDER	<i>chardonnay cream sauce, fresh</i>			<i>sauce</i>	
	<i>herbs</i>				

LAND

CHICKEN VALENCIA	<i>herb roasted chicken, red and yellow</i>		CHICKEN FRANÇAISE	<i>lightly battered chicken breast,</i>	
	<i>tomatoes, sharp provolone</i>			<i>lemon butter white wine sauce</i>	
10OZ MARINATED FLANK STEAK	<i>chimichurri</i>		6OZ FILET MIGNON	<i>hotel butter</i>	

SIDES

PLEASE SELECT ONE STARCH AND ONE VEGETABLE

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 \$3 PER PERSON FEE TO BRING YOUR OWN DESSERT | PLEASE NOTE THAT A FACILITY
FEE MAY APPLY FOR EVENTS HOSTED IN OUR VENUE



PRIVATE DINNER MENU

BEVERAGE PACKAGES

PRICE PER PERSON

SAILOR <i>all beer, house wine</i>	30	CAPTAIN <i>all beer, house wine, house</i>	45	ADMIRAL <i>all beer, premium wine,</i>	55
<i>/ add personalized cocktail</i>		<i>liquor</i>		<i>premium liquor</i>	
10		<i>/ includes personalized</i>		<i>/ includes personalized</i>	
		<i>cocktail</i>		<i>premium liquor cocktail</i>	

HOR D’OEUVRES

PRICE PER PERSON

MEDITERRANEAN CALAMARI <i>hot peppers, olives, parmesan</i>	COCONUT SHRIMP <i>crispy shrimp coated in coconut</i>
SHRIMP COCKTAIL <i>cocktail sauce, lemon</i>	BAKED OYSTERS <i>spinach, horseradish cream</i>
GENERAL TSO'S CAULIFLOWER <i>sweet chili, green onion, fresno chili</i>	STUFFED MUSHROOM CAPS <i>sausage stuffing, swiss cheese</i>
MINI CRAB CAKES <i>rosemarie sauce</i>	MINI SOFT PRETZELS <i>beer cheese, horseradish cheddar, grain mustard</i>
DUCK WINGS <i>hoisin glaze, toasted sesame</i>	RAW BAR <i>oysters, clams, shrimp</i>

SOUP AND SALAD

UPGRADED OPTIONS/PRICE PER PERSON

NEW ENGLAND CLAM CHOWDER <i>classic white</i>	WEDGE SALAD <i>iceberg lettuce, blue cheese, bacon, tomatoes, balsamic glaze</i>
SHE CRAB SOUP <i>cream based soup with sherry, jumbo lump crab meat</i>	BURRATA SALAD <i>burrata, beefsteak tomato, evoo, balsamic glaze, sea salt, cracked pepper</i>
FRENCH ONION SOUP <i>sherry laced onion soup baked with swiss and provolone</i>	

ENTRÉES

PRICE PER PERSON

LIMITED TO THREE ENTRÉE CHOICES

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

BLACKENED TUNA <i>yellowfin tuna, terriyaki sauce, wasabi sauce</i>	FLANK STEAK <i>choice of three sauces: au poivre, port wine, or bernaise</i>
CHICKEN FRANÇAISE <i>lightly battered chicken breast, lemon butter white wine sauce</i>	CHICKEN PARMIGIANA <i>breaded chicken, marinara, fresh mozzarella</i>
STUFFED FLOUNDER <i>flounder stuffed with jumbo lump crab cake mix, lemon butter white wine sauce</i>	CRAB CAKES <i>jumbo lump crab, marie rose sauce</i>
SCALLOP RISOTTO <i>mushroom risotto</i>	OLD BAY SALMON <i>Old Bay chip crusted, lemon butter wine sauce</i>
MEDITERRANEAN GRAIN BOWL <i>farro, roasted chick peas, diced cucumber, kalamata olives, marinated cherry tomatoes, diced red onion, toasted pita, tzatziki / add grilled chicken 9, seasoned tofu 6, grilled shrimp 12, grilled or blackened tuna 14, salmon 15</i>	CRAB STUFFED SHRIMP <i>shrimp stuffed with jumbo lump crab cake mix, lemon butter white wine sauce</i>
GRANDMA'S GRAVY <i>house made meatballs, sweet and spicy sausage, rigatoni, whipped ricotta</i>	6OZ. FILET MIGNON <i>choice of three sauces: au poivre, port wine, or bernaise</i>
BEACH HAVEN SPAGHETTI <i>jumbo lump crab, shrimp, white wine lemon garlic butter, fresh herbs</i>	BUDDHA BOWL <i>roasted chickpeas, broccoli, braised red cabbage, cocounut rice, sweet chili, peanut sauce / add grilled chicken 9, seasoned tofu 6, grilled shrimp 12, grilled or blackened tuna 14, salmon 15 /</i>

SIDES

PLEASE SELECT ANY TWO

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

DESSERT

PLEASE SELECT ONE

TIRAMISU, CHEESECAKE, CHOCOLATE CAKE, SEASONAL SPECIAL

PRICES ABOVE ARE FOR PLATED DINNER SERVICE | FOR BUFFET DINNER SERVICE, THE PRICE PER PERSON WILL BE AN AVERAGE OF THE THREE ENTRÉES | THERE IS A \$3 PER PERSON FEE TO BRING YOUR OWN DESSERT | A FACILITY FEE MAY APPLY FOR EVENTS HOSTED IN OUR VENUE