
SEAFOOD BUFFET

November 23, 2024

SOUP

Clam Chowder

Oyster Stew

Yeast & Parker House Rolls

RAW BAR

Stone Crab Claws

Old Bay Shrimp Cocktail

Snow Crab Legs

Raw & Baked Oysters

Key Lime Mustard, Cocktail Sauce, Champagne Mignonette, Lemon

LOBSTER ROLL & SUSHI

Lobster Roll

toasted brioche bun, chilled lobster salad

Sushi

selection of sushi featuring fish from the North East

SMOKED & CURED

Smoked Salmon

Smoked Fish Dip

Dill Cured Salmon

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese & Charcuterie

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps



SEAFOOD BUFFET

SALAD BAR

Classic Caesar Salad
Blue Cheese & Bacon Wedge
Baby Dutch & Potato Salad

PRIME RIB STATION

Slow Roasted Prime Rib
rosemary red wine jus, horseradish crema

HOT PLATES

Clam Bake
PEI mussels, corn, kielbasa, new potato, bay beer broth

Roasted Cod
rice pilaf, charred broccolini, tartar

Crab Cake
rémoulade, Boston bibb salad, preserved lemon

Maine Lobster
corn & truffle chowder, chive oil

SIDES

Brown Butter Potato Purée
New Potatoes, Parsley Butter
Creamed Corn, Gruyere Crust
Spinach, Confit Garlic

