

seafood grill night

Appetizers:

Lobster Salad with Chargrilled Garlic Toast Points

Blackened Tuna Bites with Wasabi Cream
Dipping Sauce

Rappahannock Raw Oysters on the Half Shell with Mignonette sauce

Dinner:

Fresh Cut Ribeye Steaks, Citrus and Herb Marinated Chicken Breasts, Crab Stuffed Shrimp (4), Snow Crab Legs (1 lb)

Local Cucumber and Tomato Salad with Red
Onions and Local Herbs, Grilled Local
Corn on the Cob with Lime Butter
Roasted Red Potatoes & Onions with Fresh
Local Herbs, Fresh Baked Bread Basket.
Seasonal Mini Dessert Tray

Served with (2) signature drinks of your choosing, beer, and wine

signature drink choices:

Fire Ball Appletini

Bacardi Mojitoes

Sky Vodka Orange Crushes

Ginger Bourbon Lemonade

Strawberry Basil Spritzer with Prosecco

Cuervo Gold Margaritas

Fresh Made Rum Punch with Pineapple

\$89.95 per person per person, including alcohol (per party duration)

Labor rates apply. Onsite chef and bartender/server, flat rate of \$25 per staff per hour