



PRIVATE DINING MENU

MENU I

SALAD

Baby Mixed Field Greens with
House Vinaigrette Dressing

ENTREES

Chilean Sea Bass with a
Browned Lemon Butter Sauce and Capers**
Grilled Atlantic Salmon Filet with a Rosemary Vinaigrette**
Grilled Rosemary Chicken Breast
*All entrees are served with
Whipped potatoes and seasonal vegetables****

DESSERTS

Sharing Platter of Key Lime Pie,
Oreo Cheese Cake, Chocolate Crunch Pie,
and Seasonal Fruit

MENU II

SOUP

Creamy Lobster and Seafood Chowder

ENTREES

Charbroiled North Carolina
Salmon Trout with a Browned Sage Butter Sauce**
Grilled Jumbo Sea Scallops with a Lemon Buerre Blanc**
Grilled Rosemary Chicken Breast
*All entrees are served with
Whipped potatoes and seasonal vegetables****

DESSERTS

Sharing Platter of Key Lime Pie,
Chocolate Toffee Crunch Pie, Oreo Cheesecake and Seasonal Berries



PRIVATE DINING MENU

MENU III

APPETIZER

Sharing Platter of Fried Maine Calamari, Spring Rolls, Smoked Salmon
Quesadillas and Popcorn Candied Rock Shrimp

SALAD

Traditional Caesar Salad

ENTREES

Sautéed Florida Grouper with a Papaya Mango Relish **
Jumbo Maryland Crab Cakes with a Ginger Buerre Blanc**
Center Cut Filet Mignon with a Port Wine Glaze
All entrees are served with basil
*Whipped potatoes and seasonal vegetables****

DESSERTS

Sharing Platter of Apple Crumb Tart,
Chocolate Grand Marnier Pecan Pie,
Italian Rum Raisin Bread Pudding

MENU IV

APPETIZER

Sharing Platter of Miniature Crab Cakes
Jumbo Shrimp Cocktail

SALAD

Vine Ripe Tomato and Buffalo Mozzarella with a Basil Vinaigrette

ENTREES

Cashew and Peppercorn Crusted Swordfish**
Papaya and Mango Glazed Salmon**
Smoked Double Center Pork Chop **
All entrees are served with
*Jalapeno cheese grits and seasonal vegetables****

DESSERTS

Sharing Platter of Annie's Coconut Cake with Macadamia Nuts,
Milk and Dark Chocolate Mouse Cake
Florida Key Lime Pie



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MENU V

APPETIZER

Broiled Baby Cold Water Lobster Tail**

SALAD

Seasonal Melon and Mixed Field Greens with a Lemon Vinaigrette

ENTREES

Onion Crusted Atlantic Cod with a Tomato Shallot Sauce**

Blackened Yellow Fin Tuna**

Center Cut Filet Mignon with a Port Wine Glaze

All entrees are served with

*Wild mushroom potato gratin and thin beans****

DESSERTS

Sharing Platter of Key Lime Pie,

Oreo Cheese Cake

Chocolate Toffee Crunch Pie

MENU VI

APPETIZER

Yellow Fin Tuna Carpaccio**

SOUP

Popcorn Shrimp Gazpacho**

ENTREES

Sautéed Wolf Fish with a Mango Papaya Salsa**

Alaskan Halibut with a Sherry Soy Sauce**

Center Cut Filet with a Port Wine Glaze

All entrees are served with

*Whipped potatoes and seasonal vegetables****

DESSERTS

Sharing Platter of Annie's Coconut Cake with Macadamia Nuts,

Milk and Dark Chocolate Mousse Cake,

Florida Key Lime Pie



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MENU VII

Sharing Platter of Chilled Gulf Shrimp and
Maryland Crab Cocktail with Cocktail Sauce**

Sharing Platter of Fried Maine Calamari and
Shrimp and Chicken Spring Rolls with a
Spicy Sweet Chili Sauce and Garlic Aioli**

ENTREES

Fried Cold Water Lobster Tails with
Drawn Butter and Honey Mustard Sauce**
Half Roasted Chicken with a Rosemary Vinaigrette**

Center Cut Filet Mignon with a Port Wine Sauce

All entrees are served with scallion

*Whipped potatoes and thin beans ******

White Chocolate Chunk Banana Crème Brulee

MENU VIII

Sharing Platter of Crabmeat Cocktail,
Seared Tuna Salad and Chilled Gulf Shrimp**

Sharing Platter of Fried Calamari,
Shrimp and Chicken Spring Rolls,
Smoked Salmon Quesadillas and
Popcorn Candied Rock Shrimp **

ENTREES

Combination Center Cut Filet Mignon with a Broiled Lobster Tail**

Combination Chilean Sea Bass and

Atlantic Salmon with a Browned Lemon Butter**

Florida Stone Crab Claws or Alaskan King Crab

(These items are seasonal)

*All entrees asiago potatoes and seasonal vegetables******

Chocolate Dusted Phyllo Basket with a Dark Chocolate Mousse and
Raspberry Sauce



PRIVATE DINING MENU

**ATLANTA FISH MARKET
COCKTAIL HORS D'OEUVRES**

Chilled Jumbo Gulf Shrimp

Miniature Maryland Crab Cakes

Smoked Salmon Canapés with Dill and
Cream Cheese

Smoked Salmon Quesadillas

Crisp Shrimp and Chicken Spring Rolls

Purified Select Blue Point Oysters
on the Half Shell

Sesame Chicken Tenders with a Choice
of Dipping Sauces

Beef or Chicken Satay

Popcorn Candied Rock Shrimp

Charlie's Fresh Smoked Fish Spread
on Toast Points

Buttermilk Battered Jumbo Shrimp,
Southern Fried

Buttermilk Battered Chicken Tenders
with Choice of Dipping Sauces

Spanocopitas

Wild Mushroom Strudel

Assortment of Imported and
Domestic Cheeses

Seasonal Fresh Vegetable Crudities
with Dips