

PARTY PLATTERS/TRAYS

Panko Chicken Fingers | 40

20 pieces, served with 1/2 pint of yum yum sauce

Chicken Satay | 40

20 pieces, served with 1/2 pint of sweet chili sauce

Queso Fiesta | 30

half pan wonton chips, 1 pint of queso, 1 pint of pico

Smoked Fish Dip or Wahoo Dip | 50

served with veggie sticks

Sesame Seared Tuna or Wahoo | 75

served with ginger, wasabi, soy sauce

Shrimp Cocktail:

Medium (50 pc.) | 75 Jumbo (25 pc.) | 150

served with lemon & cocktail sauce

Peel & Eat Shrimp:

Medium (3lb.) | 75

chilled, butter, old bay, lemon & cocktail sauce

Panko Wahoo Bites | 125

per half pan, served with spicy mayo & eel sauce

Blackened Swordfish Bites | 125

per half pan, served with 1/2 pint seaweed salad & spicy mayo

Stone Crab Claws | MP (when available)

served with lemon & papa's stonie sauce

Alaskan King Crab Legs or Maine Lobster | MP

steamed, served with melted butter and lemons

Lobster, King Crab or Stoned Crab Dip | MP

when available, served with veggie sticks

Filet Mignon Sliders | 150

24 sliders served with horsey sauce

Charcuterie & Cheese Platters 75 | 200

chefs selection of meats and cheeses

**Half Pan Feeds approx. 15/ Full Pan 30



Pictured: Custom Charcuterie & Cheese Board

HIBACHI TRAYS

Hibachi served a la carte in aluminum catering pans
Served with Yum Yum Sauce - Extra Yum Yum Sauce | 8 (per pint)
half pan feeds approx. 15/ full pan 30

Hibachi Fried Rice 50 | 100 Veggies 40 | 80

Hibachi Proteins

Chicken 60 | 120 Steak 80 | 160 Shrimp 80 | 160
Scallops | MP Lobster | MP



Pictured: Small Seafood Platter

SEAFOOD PLATTERS

Small | MP

4pc. Jumbo Shrimp Cocktail
2 pc. Naked King Crab
1pc. De-Shelled Maine Lobster

Large | MP

12pc. Jumbo Shrimp Cocktail
6 pc. Naked King Crab
3pc. De-Shelled Maine Lobster

**add stone crab cocktail claws to any platter (when available) | MP

SUSHI BOATS

Medium (12 Rolls)

Large (20 Rolls)

sushi boats are priced per roll and come with soy sauce, spicy mayo, eel sauce & chopsticks
visit our website or scan the QR code to view our full sushi menu

**boats must be returned within 3 business days or a \$200 boat fee will be incurred

***All sushi rolls served on boats will be inside out (rice on outside)

ELEVATE YOUR NEXT EVENT

ALL ORDERS MUST BE PLACED AT LEAST 3 DAYS PRIOR TO PICK-UP

