

LAND & SEA

COCKTAIL HOUR

SEAFOOD ANTIPASTO DISPLAY

Marinated seafood and vegetables in extra virgin olive oil and garlic, served chilled with roasted garlic aioli, Shrimp, Crab claws, Asian calamari, West Indie crab salad, Slipper lobster tails, Littleneck clams, Artichoke hearts, Lemons, Roma tomatoes, Baby green beans, Kalamata olives, Fresh basil

GRILLED VEGETABLE DISPLAY

Farm to table vegetable display with zucchini spears, asparagus, mushrooms, yellow squash, red onion, peppers topped with crumbled feta and drizzled with a balsamic reduction

FRUIT AND CHEESE DISPLAY

Fresh carved fruit, world cheeses and crackers

MAIN STATIONS

OH KALE YEAH

Fresh local kale with golden raisins, toasted almonds, and grape tomatoes served with lemon vinaigrette

GRITS À YA YA STATION

Toppings include shrimp, bacon, green onions and shredded cheeses

BAKED OYSTER STATION

Assorted baked oysters with homemade cocktail sauce and spiced butter. Served with Fish House Hot Sauce and crackers

KABOB STATION

Skewers of beef medallions and chicken cooked on an indoor brick grill and skewered with fresh vegetables

SIGNATURE SAUCES

Horseradish cream sauce
Ginger garlic sauce

SOUTHERN SIDES

Sautéed green beans with caramelized onions
Grilled vegetables
Asparagus

GREAT SOUTHERN RESTAURANTS

