

BUFFET MENU

BUFFET 44⁹⁹ PER PERSON

(10 people minimum)

APPETIZERS

(choose 2)

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with Clams & Potato

CEVICHE

White Fish, Cucumber, Red Onion, Pineapple, Cilantro, Avocado in a bright Citrus Marinade

GARDEN SALAD

Petite Greens, Cherry Tomato, Shaved Onions, Cucumber, Croûtons & Sherry Vinaigrette

ENTREE

(choose 1)

WORLD FAMOUS SHRIMP TRAY

Shrimp & Sliced Fajita Veggies seared A La Plancha style. Seasoned with our World Famous Seasoning. Served with Garlic Bread

CAPTAIN'S TRAY

Crispy Fried White Fish, Calamari, Shrimp & Fries. Served with Coleslaw, Tartar & Cocktail Sauce. Comes with Garlic Bread

TACO BAR

Grilled or Baja Style; White Fish & Shrimp. Tortillas (corn or flour), Pico de Gallo, Pickled Onions, Cilantro, Cotija Cheese, Shaved Cabbage & Cilantro Lime Crema

SIDES

(choose 2)

CHIPS+SALSA

Fresh Tortilla Chips served with Pico de Gallo

FAJITA VEGGIES

Onion, Potatoes & Bell Peppers. Cooked A La Plancha with Mojo de Ajo & Signature Seasoning

GRILLED ZUCCHINI

Seasoned with Garlic Salt & Fresh Lemon

ROJO POTATOES

Roasted Red Potatoes seasoned with Signature Seasoning

WHITE RICE

Steamed Jasmine Rice

DESSERT

(choose 1)

CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

BUFFET MENU

BUFFET \$99 PER PERSON

(10 people minimum)

STARTERS

(choose 1)

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with Clams & Potato

GARDEN SALAD

Petite Greens, Cherry Tomato, Shaved Onions, Cucumber, Croutons & Sherry Vinaigrette

APPETIZERS

(choose 2)

CRISPY SHAREABLES

Shrimp or Calamari, Fried Golden Brown. Served with Tartar & Cocktail Sauce

STREET CORN BOWL

Fire Roasted Corn, Lime Mayo, Cotija Cheese, Cilantro & Signature Seasoning

CEVICHE

White Fish, Cucumber, Red Onion, Pineapple, Cilantro, Avocado in a bright Citrus Marinade

BRUSSELS SPROUTS

Crispy Sprouts tossed with Garlic & Honey Glaze

ENTREE

(choose 2)

WORLD FAMOUS SHRIMP TRAY

Shrimp & Sliced Fajita Veggies seared A La Plancha style. Seasoned with our World Famous Seasoning. Served with Garlic Bread

CAPTAIN'S TRAY

Crispy Fried White Fish, Calamari, Shrimp & Fries. Served with Coleslaw, Tartar & Cocktail Sauce. Comes with Garlic Bread

HERB RUBBED SALMON

Roasted Salmon Fillet with Lemon Vinaigrette

SLOW COOKED TRI TIP

Slow Cooked & Char Broil Tri-Tip with Chimichurri

SIDES

(choose 2)

CHIPS+SALSA

Fresh Tortilla Chips served with Pico de Gallo

GRILLED ZUCCHINI

Seasoned with Garlic Salt & Fresh Lemon

FAJITA VEGGIES

Onion, Potatoes & Bell Peppers. Cooked A La Plancha with Mojo de Ajo & Signature Seasoning

ROJO POTATOES

Roasted Red Potatoes with Signature Seasoning

WHITE RICE

Steamed Jasmine Rice

DESSERT

(choose 1)

CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

PLATED MENU

PLATED 89⁹⁹ PER PERSON

(10 people minimum)

STARTER

(choice of soup or salad)

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with clams & potato

APPETIZER

(choose 2)

GRILLED OCTOPUS

Roasted Potato, Ricotta Salata, Castelvetrano Olive & Salsa Verde

LOBSTER ROLL

New England Brioche Bun, Lemon Aioli, Shaved Celery & Fresh Potato Chips

CROQUETTAS

Ground Shrimp & Pork. Seasoned with Garlic & Spices. Breaded & Fried, served with Spicy Mayo

TUNA CARPACCIO

Ahi Tuna Paper Thin, Fresh Lemon, Toasted Almonds, Shaved Herbs

ENTREE

(choose 3)

PAN ROASTED SCALLOPS

Seafood Risotto & Pesto

BONE IN RIBEYE

Oven Roasted Potatoes & Onions with Horseradish Creme Fraiche

KING SALMON

Roasted Salmon Fillet with Herbed Couscous Salad & Lemon Vinaigrette

HALF CHICKEN

Oven Roasted with Seasonal Vegetables & Dijon Vinaigrette

DOUBLE CUT PORK CHOP

Slow Cooked & Char Broil served with Twice Fried Potatoes & Chimichurri

DESSERT

(choose 1)

CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

TRES LECHES CAKE

"Three milks" Sponge Cake, Cinnamon & Mandarin Oranges

PLATED MENU

PLATED 44⁹⁹ PER PERSON

(10 people minimum)

STARTER

(choose 2)

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with clams & potato

STREET CORN BOWL

Fire Roasted Corn, Lime Mayo, Cotija Cheese, Cilantro & Signature Seasoning

CEVICHE

Rockfish Marinated in Citrus with Serrano Chile, Cucumber, Pineapple & Avocado. Served with Chips

ENTREE

(choose 3)

WORLD FAMOUS SHRIMP PLATE

Shrimp & Sliced Fajita Veggies seared A La Plancha style with our Signarture Seasoning. Served with Garlic Bread

BAJA FISH TACOS

Crispy Fried White Fish, Calamari, Shrimp & Fries. Served with Coleslaw, Tartar & Cocktail Sauce. Comes with Garlic Bread

HERB RUBBED SALMON

Roasted Salmon Fillet with Herbed Couscous Salad & Lemon Vinaigrette

HALF CHICKEN

Oven Roasted with Twice Fried Potatoes & Chimichurri

DESSERT

(choose 1)

CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

TRES LECHES CAKE

"Three milks" Sponge Cake, Cinnamon & Mandarin Oranges

PLATED MENU

PLATED 59⁹⁹ PER PERSON

(10 people minimum)

STARTER

(choice of soup or salad)

CAESAR SALAD

Crisp Romaine Lettuce, Garlic Croutons, Parmesan, Fresh Herbs & Homemade Caesar Dressing

HOMEMADE CLAM CHOWDER

Rich & Creamy, filled with clams & potato

APPETIZER

(choose 2)

STREET CORN BOWL

Fire Roasted Corn, Lime Mayo, Cotija Cheese, Cilantro & Signature Seasoning

SICILIAN CALAMARI

Squid marinated in Extra Virgin Olive oil, Fresh Herbs, Garlic, Lemon & Chile

CEVICHE TOSTADA

Baja Style White Fish Ceviche on a Crisp Tortilla

POKE CONE

Ahi Tuna, Shoyu Vinaigrette, Cucumber & Spicy Mayo in a Nori Cone

ENTREE

(choose 3)

SEAFOOD RISOTTO

Lobster Stock, Calamari, Shrimp, Cherry Tomatoes & Fresh Herbs

SLOW COOKED TRI TIP

Slow Cooked & Char Broil served with Twice Fried Potatoes & Chimichurri

HERB RUBBED SALMON

Roasted Salmon Fillet with Herbed Couscous Salad & Lemon Vinaigrette

HALF CHICKEN

Oven Roasted with Seasonal Vegetables & Dijon Vinaigrette

DESSERT

(choose 1)

CHOCOLATE BROWNIE

Rich Chocolate Brownie with Caramel Sauce

LEMON TARTLET

Petite Lemon Tartlets with Blueberry Compote

TRES LECHES CAKE

"Three milks" Sponge Cake, Cinnamon & Mandarin Oranges



TAPAS + TRAYS

TAPAS/TRAY PASS/BAR MENU

(ordered in units of 10)

CROQUETTES

Ground Shrimp & Pork. Seasoned with Garlic & Spices.
Breaded & Fried, served with Spicy Mayo 22⁹⁹

CLAM TARTINE

Chopped Clams with Herbs, Chile & Lemon.
Spread atop a Sourdough Toast 26⁹⁹

PAPAS BRAVAS

Crispy Fried Potatoes tossed with
Signature Seasoning & Served with Aioli 9⁹⁹

POKE CONE

Ahi Tuna, Shoyu Vinaigrette, Cucumber &
Spicy Mayo in a Nori Cone 33⁹⁹

ELOTÉ

Char Broil Sweet Corn, Lime Mayo, Parmesan &
Signature Seasoning 13⁹⁹

MUSSELS ON THE HALF

Poached Mussels served on the Half-Shell.
Lemon Garlic Aioli & Fresh Herbs 14⁹⁹

BRUSCHETTA

Grilled Sourdough Crostini with Marinated Tomatoes,
Basil & Balsamic Glaze 14⁹⁹

MINI SHRIMP PO-BOYS

Brioche Split Top Buns, Fried Shrimp, Pickled Onions,
Tomato & Signature Mayo 22⁹⁹

MINI BURGER SNOBS

Smash Patty, Caramelized Onions, Lettuce, Tomato,
American Cheese & Secret Sauce 32⁹⁹

MINI FRIED CHICKEN SLIDERS

Juicy Tender, Dill Pickle & Fresno Slaw,
Tomato, & Spicy Mayo 29⁹⁹

CEVICHE


White Fish Ceviche with Tortilla Chips 22⁹⁹

CRISPY BRUSSELS SPROUTS

Parmesan & Sherry Vinaigrette 15⁹⁹

PORTOBELLO FRIES

Light & Crispy. Served with Lemon Aioli 22⁹⁹



ENHANCEMENTS

(Serves 10 guests each)

RAW BAR

LEVEL 1

Two Dozen Oysters on the Half Shell & Two Pounds Shrimp Cocktail. Served with Cocktail & Horseradish. 109⁹⁹

LEVEL 2

Two Dozen Oysters on the Half Shell & Two Pounds Shrimp Cocktail, Ceviche & Poke Served with Cocktail & Horseradish. 135⁹⁹

LEVEL 3

Two Dozen Oysters on the Half Shell & Two Pounds Shrimp Cocktail, Ceviche, Poke, Three Pounds Jonah Crab Claws & Snow Crab. Served with Cocktail & Horseradish. 279⁹⁹

WHOLE FISH

(grilled or fried)

Pompano 49⁹⁹

Red Snapper 80⁹⁹

Salmon 99⁹⁹

Halibut 159⁹⁹

Swordfish 149⁹⁹

STEAMERS

MUSSEL OR CLAM STEAMERS

Steamed with Shallots, Garlic, Chile, Lemon & White Wine 99⁹⁹

GARLIC BREAD

Our Famous Garlic Bread toasted to perfection and dressed with butter and garlic. 19⁹⁹

TRAY ADD-ONS

Maine Lobsters 129⁹⁹

Steamed Corn 19⁹⁹

Snow Crab 99⁹⁹

Sausage 39⁹⁹

Squid 34⁹⁹

Mussels 29⁹⁹

Clams 34⁹⁹

White Fish Filets 18⁹⁹

Salmon Filets 51⁹⁹

Whole Fried Tilapias 29⁹⁹