



Appetizer Package

Jumbo Gulf Shrimp Cocktail

Citrus Cocktail Sauce & Creole Mustard Sauce

Oysters on the ½ Shell,

Cucumber Champagne Mignonette, Horseradish, Cocktail Sauce

Parkshore Oysters

Roasted, Applewood Smoked Bacon, Thyme, Parmesan Butter

Spiced Seared Tuna Sashimi

Coconut Carrot Puree, Gochujang BBQ

Barbecue Spiced Shrimp

Mango Chili Sauce

Mini Jumbo Lump Blue Crab & Grouper Cakes

Pan Fried, Green Goddess

Stuffed Meatballs

Maytag Blue Cheese, Cabernet Sauce

Crispy Day Boat Calamari

Roasted Garlic Aioli, Grape Tomatoes, Citrus Vinaigrette, Cilantro

Chicken and Bacon Croquettes

Charred Heirloom Tomato Sauce

Perfect for family style sharing

Choose 2 options \$15.00 per person

Choose 3 options \$18.00 per person

Choose 4 options \$25.00 per person



Salads (Choose 2)

Parkshore Salad

Greens, Candied Pecans, Blue Cheese, Dried Cranberries, Creamy Vinaigrette

Baby Spinach Salad

Tomato, Red Onion, Goat Cheese, Citrus Vinaigrette

Caesar Salad

Artisan Croutons, Shaved Parmesan

Wedge Salad

Iceberg Lettuce, Tomatoes, Red Onion, Applewood Smoked Bacon, Buttermilk Blue Cheese

Surf & Turf Options (Choose 2 Entree)

Filet Mignon & Butter Poached Shrimp

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Filet Mignon & Roasted Lobster Tail

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Filet Mignon & Pan Seared Sea Scallops

Cabernet Demi-Glace, Lemon Caper Beurre Blanc

Accompaniments for the plate (choose 2)

Buttermilk Mashed Potatoes

Parkshore Scalloped Potatoes with Caramelized Onion and Blue Cheese

Sharp Cheddar Mac and Cheese

Roasted Organic Rainbow Carrots

Jumbo Asparagus

Seasonal Organic Vegetable

Dessert Course

Classic Cheesecake

Mixed Berry Compote

Decadent Chocolate Bar

Raspberry Coulis, Hazelnut Brittle

Vanilla Bean Crème Brulee

\$72.00 Per Person +tax and gratuity

Includes coffee, tea and soda