

Banquets - Parties

Hors D' Oeuvres

Peel 'N Eat Shrimp	4 dz.	35.00	Spring Rolls	3 dz	45.00
Crab Poppers	4 dz	30.00	Coconut Shrimp	3 dz	45.00
WINGS	4 dz	35.00	Crab Stuffed Mushrooms	3 dz	50.00
Jalapeño Poppers	4 dz	35.00	Swedish Meatballs	6 dz	45.00
Jack & Bleu Buffalo Cheese Sticks	4 dz	30.00	Mini Crab Cakes	3 dz	45.00
Chips & Dip		17.00	Deviled Eggs	4 dz	25.00
Assorted Cheese & Crackers		30.00	Vegetable Tray & Dip		20.00
Fruit Tray		25.00	Mini Brownies	4 dz	25.00
Tortilla Chips & Salsa		20.00	Mini Cheesecakes	4 dz	50.00

LUNCHEON ENTRÉES (choose one group: A, B, C, or D)

Group A 8.99

Chicken or Tuna Salad Plate with mixed greens & dressing
 Blackened Chicken or Mahi-Mahi Sandwich with cole slaw & house made chips
 Caesar Salad
 Black Angus Cheese Burger served with cole slaw & fries

Group B 9.99

Monte Cristo
 Ham, Turkey, and Swiss served on egg battered white and lightly grilled
 Chicken Caesar Salad
 Applewood Bacon Cheese Burger served with cole slaw & fries
 Crab Cake Sandwich served with cole slaw & house made chips
 Double Bogey Salad
 White Tuna and our own special recipe Chicken Salad with mixed salad greens

Group C 10.99

Lemon Herb Chicken
 Grilled breast served over wild rice pilaf and vegetable
 Mahi-Mahi
 Broiled with lemon & herbs and served with rice and vegetable
 Coconut Shrimp
 served with sweet potato fries and vegetable
 New York Strip (petite cut)
 Served with baked potato and vegetable or salad

Group D 11.99

Onion Crusted Chicken
 Onion crusted boneless breast
 Salmon
 Grilled with a Lemon-Dill Butter sauce
 Crab Cake
 Our special recipe crab cake
 Petite Filet Mignon
 A tender hand cut steak



Call Chef Steve
 (772) 589-6803

We will gladly customize your
 menu to meet your needs

2 for 1 HAPPY HOUR
All Day! Everyday!
All Liquor Brands & Drinks
Draft Mugs & Select Wines

*Overlooking
 Sebastian Golf Course*

DINNER ENTRÉES (Choose one group: E, F, or G)

Served with vegetable, salad, rolls, and chefs choice of potato or rice

Group E 15.99

Lemon Herb Chicken

Twin boneless breasts encrusted with herbs and lemon zest

👉 Tenderloin Medallions

Slices of Filet Mignon with sautéed mushrooms & finished with a Cabernet Wine Sauce

Mahi-Mahi

Broiled or lightly breaded and deep fried

Group F 17.99

Grilled Shrimp

Skewered Grilled Shrimp basted with garlic butter

Filet Mignon

Wrapped in Applewood Bacon

Onion Crusted Chicken

Onion encrusted baked chicken breasts

Onion Crusted Mahi-Mahi

Group G 19.99

Prime Rib Au Jus

Smothered Chicken

Twin boneless breasts topped with applewood bacon, sautéed mushrooms and onions and smothered with CheddarJack cheese

Baked Stuffed Salmon

With our house made Crab stuffing

Crab Cakes

Our Special Crab Cake recipe

APPETIZERS

Fruit Salad
Shrimp Cocktail

1.59
3.99

New England Clam Chowder

1.99

DESSERTS

Chocolate Mousse
Vanilla Ice Cream
Cheesecake

1.99
1.99
2.99

Please add 7% sales tax and 15% gratuity