



PLATED DINNER MENU #2

COCKTAIL HOUR

*Stationary
Appetizer*
PLATTERS

Please choose 3 appetizers.

BRUSCHETTA WITH GARLIC BUTTER CROSTINI
HOMEMADE HUSH PUPPIES | CRUDITE PLATTER
ROASTED OLD BAY BUFFALO CHICKEN WINGS | CHEESE PLATTER
HAND BREADED CHICKEN TENDERS | STEAMED SHRIMP
FRIED NANTUCKET CLAM STRIPS WITH HOMEMADE TARTAR

SOUP OR SALAD

WEDGE SALAD • CAESAR SALAD • HOMEMADE DAILY SOUP

PLATED *Dinner Menu* ENTREES

All entrees below come with two sides.

FULL RACK "FALL OFF THE BONE" BABY BACK RIBS

JUMBO LUMP "ONLY" CRAB CAKE DINNER

HAND BREADED FRIED SHRIMP

1/2 ROTISSERIE CHICKEN DINNER

COLEMAN'S ALL NATURAL

ANTIBIOTIC FREE FRIED CHICKEN DINNER



DELAWARE CLAM BAKE

2 medium crabs, 1 dozen clams, 1/4 lb. steamed shrimp, potatoes & corn

SUSSEX COUNTY SPECIAL

half rack of baby back BBQ ribs, 2 pieces of fried chicken and Carolina pulled pork BBQ, choice of two sides

CHESAPEAKE PLATTER

cornmeal fried catfish, flash-fried shrimp and flash-fried Chesapeake oysters, choice of two sides

HOMEMADE SIDES

BOARDWALK FRIES | POTATO SALAD
COLE SLAW | MAC & CHEESE | CORN ON THE COB
TOMATO CUCUMBER SALAD | HUSH PUPPIES
DAILY FRESH VEGGIE | MACARONI SALAD
CAULIFLOWER MASH

DESSERT

KEY LIME PIE | CARROT CAKE
DELMARVELOUS SPICE CAKE

\$48 per person plus beverages & gratuity.

We serve pitchers of beer & sodas.