

WATER GRILL

OPTION A
\$24.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

THAI SHRIMP PASTA

LINGUINI, COCONUT CURRY BROTH, LEMONGRASS, GINGER, SNOW PEAS,
SHIITAKES, CABBAGE, PEANUTS

FREE RANGE STUFFED CHICKEN

MASCARPONE POLENTA CAKES, BONE-IN BREAST STUFFED WITH BABY SPINACH,
SMOKED GOUDA, TOMATOES, BROCCOLINI

CRISPY FRIED OYSTERS

WHIPPED POTATOES, SAUTÉED SPINACH, TOASTED CHIVE CRÈME FRAICHE

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION B
\$27.95 PER PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

CLASSIC CAESAR

SOURDOUGH CROUTONS, ALICI ANCHOVIES

ENTREES

CRAB CAKES

WHIPPED POTATOES, CHESAPEAKE REMOULADE, ASPARAGUS

CAST IRON SEARED FILET MIGNON

WHIPPED POTATOES, HERB-GARLIC BUTTER, ASPARAGUS

PAN SEARED SALMON

ROASTED POTATOES, SAUTÉED SPINACH, LEMON DILL CRÈME FRAICHE

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION C
\$30.95 PER PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

PAN SEARED CRAB CAKES

WHIPPED POTATOES, CHESAPEAKE REMOULADE, ASPARAGUS

CAST IRON SEARED FILET MIGNON

WHIPPED POTATOES, HERB-GARLIC BUTTER, ASPARAGUS

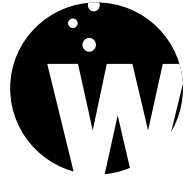
STUFFED HALF LOBSTER

WHIPPED POTATOES, ASPARAGUS, HALF MAINE LOBSTER & LUMP CRABCAKE,
LEMON CAPER BUTTER

PAN SEARED SCALLOPS

WILD MUSHROOM, PANCETTA & ASPARAGUS RISOTTO, ASIAGO, WHITE TRUFFLE OIL

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY



WATER GRILL

OPTION D
\$45.95/PERSON

SOUP OR SALAD

SHE CRAB SOUP

A CREAMY CLASSIC TOPPED WITH FRESH JUMBO LUMP CRAB MEAT

MIXED FIELD GREENS

CARROTS, CUCUMBERS, CHERRY TOMATOES, BALSAMIC VINAIGRETTE

ENTREES

PAN SEARED CRAB CAKES

WHIPPED POTATOES, ASPARAGUS, CHESAPEAKE REMOULADE, LEMON CONFIT

CAST IRON SEARED FILET MIGNON

WHIPPED POTATOES, ASPARAGUS, 10OZ FILET, HERB-GARLIC BUTTER

TWIN BUTTER POACHED LOBSTER TAILS

ROASTED BABY YUKONS, ASPARAGUS, MAITRE D' BUTTER

FILET MIGNON AND LOBSTER TAIL

WHIPPED POTATOES, ASPARAGUS, MAITRE D BUTTER

VEGETARIAN ENTREE AVAILABLE UPON REQUEST
EXCLUDES BEVERAGES, 11% SALES TAX AND 20% GRATUITY

DESSERTS

KEY LIME PIE

HOUSE MADE RECIPE, GRAHAM CRACKER
CRUST, WHIP CREAM, STRAWBERRY COULIS

NY STYLE CHEESECAKE

OREO CRUST

COCONUT CUSTARD PIE

TOASTED COCONUT, ALMOND LIQUOR, SWEET CREAM

DOUBLE CHOCOLATE BROWNIE

A LA MODE, FRESH BERRIES

RUM RAISIN BREAD PUDDING

WHIP CREAM, FRESH BERRIES

SINGLE DESSERT OPTION FOR THE GROUP:

\$4.95 PER PERSON

A LA CARTE DESSERT OPTION:

\$6.95 PER PIECE ORDERED

PLATTERS

(PRICED PER 30 PIECES)

JUMBO SHRIMP WITH COCKTAIL SAUCE	\$65.00
RARE ROAST BEEF SANDWICHES WITH HORSERADISH CRÈME FRAICHE	\$65.00
VIRGINIA HAM BISUITS WITH HONEY MUSTARD	\$60.00
SEARED AHI TUNA WITH SCALLION PONZU	\$65.00
MINI CRAB CAKE SANDWICHES WITH KEY LIME AILOI	\$90.00
PAN SEARED SCALLOPS WRAPPED IN BACON	\$55.00
TOMATO, BASIL AND MOZZERELLA BRUSCHETTA	\$50.00
SEARED BEEF TENDERLOIN SKEWERS WITH HORSERADISH AIOLI	\$65.00
CRISPY FRIED OYSTERS WITH TOASTED CHIVE CRÈME FRAICHE	\$75.00
GRILLED CHICKEN SATAY WITH SOY PEANUT SAUCE	\$50.00
SELECTION OF RAW OYSTERS WITH CHOICE OF SAUCES	MARKET

PLATTERS

(SERVES 20 PEOPLE)

EDAMAME HUMMAS WITH CUCUMBER AND FLATBREAD	\$40.00
CHESAPEAKE CRAB DIP WITH CROSTINI	\$40.00
GRILLED VEGETABLES WITH DISPLAY	\$45.00
FRESH FRUIT AND INTERNATIONAL CHEESE PLATTER	\$60.00
HAND BREADED CALAMARI WITH ORANGE THAI CHILI SAUCE	\$40.00
FRIED GREEN TOMATOES WITH PIMENTO CHEESE	\$45.00
MIX GREEN SALAD, MANDARIAN ORANGES, SLIVERED ALMONDS, POPPY SEED VINAIGRETTE	\$45.00
ORZO PASTA SALAD WITH FETA, BLACK OLIVES, CHERRY TOMATOES, RED WINE VINAIGRETTE	\$45.00

PRICES DO NOT INCLUDE APPLICABLE SALE TAX OR GRATUITY