

Classic Seafood Specialties



Large Succulent Gulf Shrimp Cocktail

Presented on Crushed Ice with Lemon Crowns and Cocktail Sauce

225 per 100 pieces

Grilled & Chilled Gulf Shrimp

Dusted with Mild New Orleans Seasonings.
Served with Lemon Crowns and Cocktail Sauce

250 per 100 pieces

Shrimp Sauté

With Butter and a Touch of Cognac Prepared to Perfection

265 per 100 pieces
Chef Fee - 50

Chilled Crab Claws

Served on Crushed Ice with Lemon Crowns and Cocktail Sauce

300 per 100 pieces

Oysters

Served on the Half Shell with Citrus Herb Rémoûlade

150 per 50 pieces