

Seafood Menu

CARVING:

Oven roasted Alberta beef & sautéed onions & mushrooms

LOBSTER TAIL POACHING:

1 tail per customer.

Fresh Canadian lobster tails, poached in court bouillon. Finished in a pan with chefs special butter, herbs & spices

FRY STATION:

Calamari, tempura shrimp, our famous lobster corn dogs, shrimp gyoza, mini seafood wontons

OYSTER STATION:

Fresh shucked-to-order-oysters with delicious mignonette sauces & baked oyster Rockefeller

CHILLED SELECTIONS:

Thai Shrimp Noodle

Classic Caesar

Field Greens, Veggies & Dressings

Iced Shrimp Cocktail

Snow Crab Clusters

Smoked Salmon Deviled Eggs

Smoked & Cured Fish

Assorted Sushi Rolls

HOT SELECTIONS:

White Wine Garlic Mussels

Cajun Baked Atlantic Salmon

Mediterranean Poach

Seared Yellow Fin Tuna

Scallop Fritters

Blackened Snapper

Crab & Lobster Mac & Cheese

Escargot, Crab & Cremini Mushrooms

Prawns Au Gratin

Louisiana Style Shrimp

Lobster Ravioli

Thai Crab Bisque

New Orleans Spiced Crawfish

Jerk Shrimp & Pineapple

Parmesan & Butter Fried Rice

Seasonal Butter Steamed Veggies

Clarified Butter / Grilled Lemons & Limes / French Loaf

KIDS STATION:

Chicken Strips / French Fries / Mini Pogo Sticks

DESSERT:

Black Forest Cake

Squares & Pastries

BANANA FOSTER FLAMBÉ STATION:

Fresh Cooked To Order: Chefs famous banana bread, smothered with bananas in dark rum, banana liqueur & brown sugar caramel sauce. With vanilla bean ice cream or fresh whipped cinnamon cream

SUNDAE BAR

A rainbow variety of ice creams, sprinkles, sweet sauces, whipped creams & every other toppings to satisfy any & all cravings