



Upstairs Banquet Room (maximum of 40 seated)

Weekday Minimum \$1500

Weekend Minimum \$2500

Lounge Area (maximum of 12 seated or 20 for a cocktail event)

Weekday Minimum \$800

Weekend Minimum \$1500

Entire Upstairs (maximum of 80 seated and 100 for a cocktail event)

Weekday Minimum \$3000

Weekend Minimum \$5000

Seated Dinner Menus

Menu 1 \$25

Course 1

Mixed Greens, carrot, heirloom radish, red onion, lemon rosemary vinaigrette

Course 2

Hanger Steak, aligot potatoes, asparagus, demi glace

½ Roasted Chicken, cauliflower fennel. gratin, gruyere, fines herbs, sauteed kale

Blackened Mahi, black eyed pea and corn salad, pickled red cabbage and pineapple, cilantro oil

Menu 2 \$35

Course 1

Kale Caesar, house dressing, brioche crouton, shaved parm, white anchovy

Course 2

6oz Filet, aligot potatoes, asparagus, mushroom and sage brown butter

Crab Cake, creamed corn, pearl onions, tomato confit, radish sprouts

Roasted Salmon, shaved Brussels sprouts, apples, walnuts, fresh dill, beet puree

Menu 3 \$50

Course 1

Miso Corn & Crab Soup, east coast meets west coast, corn, miso, cream, crab

or

Beet Salad, arugula, goat cheese, peanuts, apple cider vinaigrette

Course 2

10oz Filet, aligot potatoes, asparagus, mushroom and sage brown butter

Surf and Turf, aligot potatoes, broccolini, rosemary glaze & drawn butter

Lobster Tails, aligot potatoes, asparagus, drawn butter and lemon

Rockfish, white beans, mushrooms, roasted root vegetables, sage brown butter

- a vegetarian entree can be added to any menu
- custom menus available ask the event coordinator for more details
- appetizers or desserts can be added to any menu

Individually Plated Dessert Options \$7

Cheesecake, Carrot Cake, Chocolate Truffle Torte

Cocktail Party Menus

Appetizers - Order by the Piece (minimum of 25 pieces)

Mini Lobster Roll, tarragon aioli \$5
 Tuna Taco, ponzu, lime, cilantro, scallion, sesame, wasabi emulsion \$3
 Crab Cake, cilantro aioli \$4
 Sweet Potato Ham Biscuits, honey mustard \$2
 Smoked Salmon Crostini, dill caper cream cheese \$2
 Chicken Satay, sesame ginger dipping sauce \$2
 Beef Tenderloin Sliders, horseradish peppercorn aioli \$4
 Mini ECP Burger, cheddar, arugula, pickled onions, horseradish aioli \$3

Raw Bar - Order by the Piece (minimum of 25 pieces)

Little Neck Clams \$1
 Chesapeake Oyster \$1.5
 Cedar Pointe Oyster \$2
 Big Island \$2
 Ruby Salts \$2
 Featured Oyster \$3
 Shrimp Cocktail \$3
 Chilled Lobster mkt
 Chilled Seafood Tower \$65
 Whole Maine lobster, 6 each shrimp, oysters, clams & ceviche

Sauces: House Cocktail, Strawberry Mignonette, Horseradish Peppercorn Aioli, Drawn Butter

Sushi - Order by the roll

East Coast, spicy crab salad & cucumber, scallop, tobiko & scallion, sweet soy reduction \$11
 West Coast, spicy tuna, hamachi, avocado, jalapeno, cilantro, tobiko & crunch \$12
 Spicy Tuna, sambal aioli, togarashi, cucumber, scallions \$9
 Dragon, unagi, cucumber, ginger, avocado, tobiko, unagi sauce \$10
 Rainbow, crab, cucumber inside, salmon, tuna, hamachi, avocado on top \$14
 Crunchy, shrimp tempura, scallions, cucumber, carrots, pickled daikon, sesame seeds \$11
 Philly, smoked salmon, cucumber, pickled onions, cream cheese, trout roe, everything spice \$10
 Vegetarian edamame puree, beets, radish, daikon, truffle oil \$8

Platters (serves approximately 25 people)

Crab Dip, crispy tortillas \$50

Octopus, shaved with olive oil, garlic, crushed pepper, maldon salt, lemon, parsley \$90
Fresh Fruit Platter, fresh seasonal fruit and berries \$65
Veggie Platter, grilled vegetables with creme fraiche \$50
Cheese Board, honeycomb, quince preserves, mustard seed, marcona almonds, crostini \$75
Charcuterie Board, olives, caper berries, pickles, pickled mustard seed, crostini \$90
Angus Beef Tartare, cornichons, mustard seed, shallot, sous vide egg, micro greens, evoo \$90
Jumbo Lump Crab Salad , blue crab, avocado, pink grapefruit, sorrel, pink peppercorn \$90
Smoked Salmon, deep fried 5 minute egg, creme fraiche, trout roe, red onion, dill, crostini \$75
Truffled Sashimi, salmon, tuna, hamachi, ponzu, chili & truffle oil, tobiko, wakame, scallions \$95

Passed-Order by the Piece (minimum of 25 pieces)

Crispy Fried VA Oysters, grilled corn, black eyed peas, spring onion, sriracha vinaigrette \$3
Grilled Oysters, with parmesan, garlic, butter, and lemon \$2.5
Bacon Wrapped Scallops, pepper jelly \$3