



SERVED FAMILY STYLE

ADDITIONAL APPETIZERS & SIDES ARE Priced EACH PP | ADDITIONAL ENTREES ARE Priced EACH PP

PER PERSON PLUS BEVERAGES

*Pricing does not include 5% Administrative Fee, 8.875% Tax & Your Selected Gratuity

FOR THE TABLE:

TABLE BREAD, *Hawaiian Parkerhouse Roll, Escargot Butter*
PICKLES, *Butter Kirby Pickles*
COLE SLAW

ADD ON RAW BAR OPTIONS:

THE 36TH STREET TOWER (per tower)

3 East Coast Oysters, 3 West Coast Oysters, 3 Prawn Cocktail, 4 Little Neck Clams, Half Chilled Lobster, 3 Crab Claws, Tuna Tartare, Cucumber Salad

THE 7TH AVE TOWER (per tower)

4 East Coast Oysters, 4 West Coast Oysters, 6 Prawn Cocktail, 6 Little Neck Clams, Whole Chilled Lobster, 2 King Crab Leg Sections, 3 Crab Claws, Tuna Tartare, Cucumber Salad

APPETIZERS – PLEASE SELECT THREE OF THE FOLLOWING:

TRIO OF VEGGIE DIPS with HOT BOMBA BREAD *Sheep's Milk Ricotta, Chickpea Tahini, Sweet Potato*

HOT CRAB BEIGNET, *Chipotle Aioli, Lemon Zest*

TEMPURA HONEYNUT SQUASH, *Lime Yogurt, Mint*

KALE WALDORF, *Marcona Almonds, Honeycrisp Apples, Cheddar, Honey Mustard*

CAESAR SALAD, *Baby Romaine, Escarole, Crispy Parmesan, Garlic Bread Crumbs*

BABY GEM SALAD, *Cherry Tomatoes, Pickled Red Pearl Onions, Red Wine*

BABY GOLDEN BEET SALAD, *Yellow Peppers, Mango, Sunflower Seeds, Champagne Vinaigrette*

CRISPY LONG ISLAND CALAMARI, *Zucchini, Cherry Tomato Sauce*

TUNA TARTARE, *Avocado, Lavosh Cracker, Soy Ginger Vinaigrette*

YELLOWTAIL SASHIMI, *Yuzu Marmalade, Serrano Chili, Hearts of Palm*

B.L.T. SALAD, *Iceberg Lettuce, Bleu Cheese, Crispy Shallots*

BAKED CLAMS BARCELONA, *Chorizo, White Wine, Breadcrumbs*

ROASTED SNOW CRAB CLAWS, *Spice Rub, Garlic Butter (+pp)*

ENTREES – PLEASE SELECT TWO OF THE FOLLOWING:

SCOTTISH SALMON, *Farro Salad, Lemon, Olive Oil*

HERITAGE PORK CHOP SCHNITZEL, *Cucumber, Honey Caper Relish*

WILD BRANZINO, *Farro Salad, Lemon, Olive Oil*

YELLOWFIN TUNA AU POIVRE, *Green Beans, Puttanesca Sauce*

FLOUNDER “FRANCAISE”, *Lemon Caper Butter*

HALF LANCASTER LEMON CHICKEN, *Spigarello, Salsa Verde*

DIVER SEA SCALLOPS, *Farro Salad, Lemon, Olive Oil*

PRIME NY STRIP STEAK, *Hazelnut Romesco Sauce, Grilled Onion (+pp)*

SIDES – PLEASE SELECT TWO OF THE FOLLOWING:

GRILLED BROCCOLI, *Turmeric, Dijon Mustard Yogurt*

HAYSTACK FRIES, *Ketchup, Dijonaise*

MAC AND CHEESE, *Smoked Gouda, White Cheddar*

STEAMED NEW POTATOES, *Herbs, Sea Salt*

SAUTEED SPIGARELLO GREENS, *Garlic, Chili, Lemon*

BRAISED ROMANO BEANS, *Crispy Shallots*

DESSERT

CHEF'S SELECTION OF ASSORTED SWEETS

