

# *The Shrimp Dock Catering Menu*

## **Shrimp Boil: \$17/person**

*\*\*Includes shrimp, andouille, corn, potatoes, garlic, lemons, spice, tartar and cocktail*

### Traditional Add-Ons:

Mussels	\$9/pound
Middleneck Clams	\$11/dozen
Snow Crab Clusters	Mkt price
King Crab Legs	Mkt price
Crawfish ( <i>**Availability is Seasonal</i> )	Mkt Price ( <i>Live or Cooked</i> )

Shrimp Boils are prepared at your venue and served buffet style. A flat, cooking surface and readily accessible, potable water are a must. Paper plates, napkins, lemon slices, wet naps and cutlery are included with the pricing. Boils can be prepared for 10 to 1000 people.

## **Sides: \$15/quart**

*\*\*Each quart feeds about 6 people*

Hushpuppies	Spinach Salad
Slaw	Broccoli Salad
Potato Salad	Macaroni Salad

## **Appetizers: \$28/quart**

*\*\*Each quart feeds about 15-20 people and includes crackers*

Smoked Salmon Dip	Lobster Dip
Crab Dip	Big Orange Shrimp Dip
<b>**Smoked Trout Dip (Premium Appetizer)</b>	<b>\$32/quart</b>

## **Raw Oyster Bar: *shucked at your venue* \$100 + \$\$/case = 100 ea oysters**

*\*\*Includes crackers, cocktail, horseradish, lemons and hot sauce*

***\*\*Oyster Roast Options also available.***

Virginia Oysters	<b>\$235</b>
New England Oysters	<b>\$300</b>
Canadian Oysters	<b>\$350</b>

**Shrimp Cocktail:** *Peeled and deveined Domestic shrimp; boiled and served chilled*

*\*\*Includes cocktail sauce*

13-15	<b>\$23/pound</b>
16-20	<b>\$21/pound</b>
21-25	<b>\$19/pound</b>

**Traditional Fish Fry:** **\$16/pound**

**\*\*\* Plus \$120 Off-site fryer rental fee**

**\*\*Options:** *Cod, Tilapia or Catfish. Includes tartar or cocktail.*

**\*\* 1 pound serves 2-3 people**

**\*\*Sliders** **\$4 ea**

**Smoked Scottish Salmon Platter:** **\$33/pound**

*\*\*Includes crackers, capers, diced eggs, diced red onion, chives and cream cheese*

**Caviar Service:** **MKT price**

*\*\*Includes caviar of your choice, blinis and crème fraiche*

**Additional Add-Ons:**

Faux silver cutlery and clear plastic plates	<b>\$.42/person</b>
Minuet sauce for Raw Oysters	<b>\$10/pint</b>
Additional Tartar or Cocktail	<b>\$8/pint</b>

**Catering Fees:**

*\*\*Start at \$200 and are dependent upon the number of attendees and the services provided. Catering Fees cover the cost of labor, transportation, propane, and disposables. Catering Fees are not considered gratuity.*