

INCLUSIVE PARTY PACKAGE

INCLUDES SODA AND COFFEE

FIRST COURSE - SOUP OR SALAD

SOUP

Manhattan Clam Chowder, New England Clam Chowder, Lobster Bisque, French Onion, Baked Potato Soup

HOUSE SALAD • SELECT A DRESSING

Golden Italian, Bleu Cheese, Ranch, Balsamic Vinaigrette, Thousand Island, Creamy Caesar, Honey Mustard

CAESAR SALAD

Romaine hearts tossed in creamy Caesar dressing topped with shaved parmesan cheese, fresh black pepper, and seasoned croutons

MEDITERRANEAN SALAD

Romaine hearts topped with feta cheese, stuffed queen olives, tomatoes, cucumbers and red onions, served with our homemade feta cheese vinaigrette dressing

MAIN COURSE - CHOOSE ONE

These entrees do not include a side dish

SEAFOOD PAELLA

Shrimp, scallops, mussels, clams and sausage atop a bed of seasoned rice

SEAFOOD MARINARA

Shrimp, scallops, mussels, and clams sautéed with our homemade marinara sauce served over linguini

FISH & CHIPS

Beer battered cod fillets served with seasoned waffle fries, coleslaw, and tartar sauce

LINGUINI & RED OR WHITE CLAM SAUCE

Fresh shucked local clams sautéed with fresh herbs and roasted garlic

CHICKEN PARMESAN

Deep fried antibiotic free chicken cutlets topped with marinara sauce and mozzarella cheese over linguini

HOMEMADE BAKED MAC AND CHEESE

Shell pasta tossed in a creamy three cheese sauce, finished with panko bread crumbs on top

PENNE ALLA VODKA

Penne pasta tossed in a tomato cream sauce with shallots and bacon
Add Chicken or Shrimp +10

SHRIMP & CLAM SCAMPI

Large shrimp and local little neck clams sautéed with fresh garlic, butter, bread-crumbs, and white wine over linguini

SHRIMP & SCALLOP ALFREDO

Bay scallops and large shrimp tossed in a creamy cheese sauce over linguini

CHICKEN FRANCESE

Antibiotic free chicken cutlets coated with an egg and flour batter, sautéed in a lemon, butter, and white wine sauce

HONEY MUSTARD SALMON

Pan seared salmon fillet topped with a sweet and spicy honey mustard horseradish sauce
Substitute Organic Salmon +12.00

SALMON PINWHEEL

Salmon fillet wrapped around our homemade seafood stuffing consisting of shrimp, lump crab meat, scallops, mozzarella cheese, and breadcrumbs

These entrees include a choice of one side

CAJUN SWORDFISH TACO-DILLA

Cajun swordfish wrapped with a cool cilantro lime slaw by a cheese quesadilla

FRIED JUMBO SHRIMP & SEA SCALLOPS

Shrimp & Scallops coated with seasoned breadcrumbs and deep fried

LARGE SHRIMP

Large shrimp cooked your style: deep fried, grilled, broiled, Cajun, or scampi

CHEESEBURGER*

A 10 oz burger with American cheese, lettuce, and tomato on a sweet Brioche Bun

COCONUT SHRIMP

Malibu coconut jumbo fried shrimp served with orange horseradish sauce

FISH SANDWICH

Deep fried or broiled fillet, lettuce, tomato, and tartar sauce on a French club roll

SHRIMP SALAD SANDWICH

Large shrimp tossed with celery and Hellman's mayonnaise topped with lettuce and tomato on a sweet Brioche bun

CAJUN BAY SCALLOPS

Scallops coated with our house Cajun spice blend, pan seared in a cast iron skillet

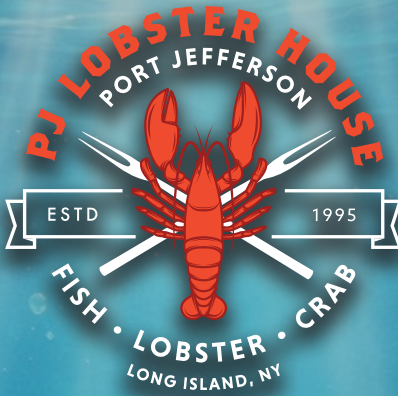
SIDES

Steamed Red Potatoes | Mashed Potatoes | French, Waffle, or Sweet Potato Fries | Seasoned Rice | Corn on the Cob | Coleslaw
Creamed Spinach | Steamed Mixed Fresh Vegetables | Pasta (with marinara or butter & garlic) | Pasta - with Clam Sauce +3

* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Warning: Fish and seafood may contain mercury, which can cause health problems if not consumed in moderation. Some items may contain small pin bones, pieces of shell or cartilage.

Before placing your order, please inform your server if a person in your party has a food allergy or intolerance.

20% gratuity added to parties of 10 or more.



PARTY PACKAGE INFORMATION

\$60 PER PERSON PLUS TAX

MAXIMUM 46 PEOPLE

PRIVATE ROOM REQUIREMENTS & FEES

MONDAY - THURSDAY

Events Finished By 4:00^{PM} - *\$1200 Minimum*

Events From 4:00^{PM} - 9:00^{PM} - *\$1800 Minimum*

FRIDAY & SUNDAY

Events Finished By 4:00^{PM} - *\$1200 Minimum*

Events From 4:00^{PM} - 9:00^{PM} - *\$2500 Minimum*

SATURDAY

Events Finished By 4:00^{PM} - *\$1800 Minimum*

Events From 4:00 PM - 9:00^{PM} - *\$3000 Minimum*

UNLIMITED BEER & WINE PACKAGE

\$25.00 Per Person

COCKTAILS, BEER & WINE PACKAGE

Shots & Top Shelf Not Included - \$40.00 Per Person

ADD DESSERT

Any Choice Of Three - \$7.00 Per Person

Minimum Spending Requirement Is Calculated Before Tax & Gratuity
If Minimum Spend Is Not Met, The Balance Will Be Added To The Bill As A Room Fee

20% Gratuity Will Automatically Be Added To All Party Packages

**134 Main Street Port Jefferson, NY 11777
631-473-1143**