



Barquet

BUFFET PACKAGES

ALL IN HOUSE BUFFETS INCLUDE: GREEK & CAESAR SALAD,
GARLIC BREAD, SODA, & ICED TEA.

BACKFIN

\$35.00

2 entree options
2 side dishes

JUMBO LUMP

\$45.00

3 entree options
2 side dishes

COLOSSAL LUMP

\$55.00

4 entree options
2 side dishes

COFFEE & HOT TEA PACKAGE \$2 PER PERSON. ASSORTED DESSERTS \$3 PER PERSON.

LAND

CHICKEN TENDERS

served with honey mustard, bbq, buffalo, ranch

CHICKEN CHESAPEAKE *gf*

Sliced ABF Chicken with seafood imperial

CHICKEN MUSHROOM VELOUTE *gf*

seared chicken, dijon peppadew cream sauce

GARLIC BUTTER GRILLED CHICKEN *gf*

choose your style:
scampi or peruvian

CHICKEN MEATBALLS

Asiago cream sauce

ANGUS BEEF MEATBALLS

Marinara and melted mozzarella

BABY BACK RIBS *gf, df*

sliced and grilled,
tossed in house bbq

SLICED *gf, df* TENDERLOIN

[\$8 up charge]
74 steak sauce, horseradish cream, and chimichurri

CARVED PRIME RIB *gf*

[\$8 upcharge]
Au jus and horseradish cream sauce

LAMB CHOPS

[\$8 upcharge]
served with Tzatziki

'74 STEAK TIPS

seared filet tips, mushroom & onion famous steak sauce demi

ADD-ONS (TENDERLOIN OR PRIME RIB)

- . black & blue sauce \$3
- . sauteed onions & mushrooms \$3

SEAFOOD

MARYLAND'S BEST CRAB CAKES *gf* [+market]

multiple-award-winning recipe

ASIAN SEARED TUNA

ginger soy glaze, sesame grilled cabbage

MEDITERRANEAN GROUPEL *gf*

lemon vinaigrette, roasted tomato, and mixed peppers

CARIBBEAN SALMON *gf*

blackened, mango salsa

PARMESAN CRUSTED ROCKFISH

garlic lemon butter

STUFFED ROCKFISH [+market]

SEAFOOD PAELLA *df*

shrimp, scallops, mussels, chorizo, clams, light vegetable and tomato sauce, tossed with rice

Pasta

PENNE PASTA OR RICE



GLUTEN FREE OPTION
WITH RICE AVAILABLE

SEAFOOD ECSTASY

silky rose cream

CHICKEN ASIAGO *gf*

rich, cream sauce

SCAMPI SHRIMP *gf*

house lemon garlic butter sauce

VEGGIE PESTO

creamy pesto, balsamic glaze

ANGUS MEATBALL POMODORO *df*

zesty california tomato sauce

SEAFOOD SANTORINI *df*

calamari, shrimp, scallop and crab in a savory tomato sauce

Sides

GRILLED ASPARAGUS *gf, df*

GARLIC GREEN BEANS *gf, df*

CHARRED BROCCOLINI *gf, df*

SHORE FRIES (crabby upcharge \$6)

FAMOUS SLAW *gf, df*

BAKED GARLIC MASHED POTATOES (loaded for \$3) *gf*

GREEK LEMON SKILLET POTATOES *gf*

BAKED SWEET POTATO WEDGES *gf*

MAC N' CHEESE (crabby upcharge \$6)

Appetizers

CRAB DIP *gf*

half \$75 / whole \$150

CRAB CAKE EGG ROLLS

25 pieces \$130
50 pieces \$260

CRAB BALLS *gf*

25 pieces \$100
50 pieces \$200

CALAMARI

half \$55 / whole \$100

COCONUT SHRIMP

25 pieces \$30
50 pieces \$60

CRAB STARS

25 pieces \$30
50 pieces \$55

STUFFED MUSHROOM CAPS

25 pieces \$120
50 pieces \$240

WINGS

(you choose) Famous 50 Dry Rub, Old Bay Garlic Butter Mild or Spicy, Old Bay Garlic Butter BBQ, Honey Old Bay, Garlic Parmesan
25 pieces \$50
50 pieces \$95

MOZZARELLA DIPPERS

25 pieces \$36
50 pieces \$70

CHICKEN TENDERS

25 pieces \$60
50 pieces \$115

GARLIC BUTTER GRILLED CHICKEN

25 pieces \$60
50 pieces \$115

FLATBREAD

choose your favorite flavors
\$1.6 per flatbread

TACOS

BAJA FISH

crispy rockfish tossed in our chipotle sauce and topped with mexican slaw
25 pieces \$100

CRAB

fried crab balls topped with crab dip, pico de gallo, and sour cream
25 pieces \$125

FRIED SHRIMP

our signature bing bing shrimp topped with our mexican slaw
25 pieces \$100

GRILLED SHRIMP

spice rubbed shrimp tossed in our wasabi cream sauce, topped with mango salsa and mexican slaw
25 pieces \$100

SLIDERS

CHEESEBURGER

\$60 per tray, with bacon \$75 per tray

CRAB CAKE

mini cakes finished with our bay sauce
20 pieces \$190

CRABBY CHICKEN

smothered with crab dip
20 pieces \$95

ASIAGO STEAK

caramelized onions | asiago cheese | chimichurri aioli
20 pieces \$95

PHILLY CHEESESTEAK

sliced ribeye, cooper sharp cheese, sweet and spicy peppers, onion
20 pieces \$105

Stationary Displays

CHARCUTERIE BOARD \$80

capicola, mortadella, pepperoni, salami, fresh mozzarella, parmesan, pepper jack, cheddar, olives, hummus, tatziki, feta spread, pita bread, crackers, nuts + berry garnish
grilled veggies and pickles +\$30
artisan cheese +\$100

COLD BAR SAMPLER \$400 *gf, df*

25 pieces of each, mini lobster tails, chesapeake oysters, shrimp cocktail

CRUDITE \$25 *gf*

carrot, celery, broccoli, cherry tomato with ranch and hummus

SUSHI

choose an assortment of our most popular rolls
minimum 4 rolls - priced per roll

SHRIMP COCKTAIL *gf, df*

2.5 lbs Jumbo \$85 / 5 lbs Jumbo \$165

OYSTER & CLAM RAW BAR *gf, df*

25 piece Chesapeake & Topneck - \$75

MD CRAB SOUP *gf, df*

\$105 per gallon

CREAM OF CRAB *gf*

\$130 per gallon

THE FAMOUS Jimmy's Feast

\$60 PER PERSON

- MINI CRAB CAKES *gf*
- GARLIC BUTTER GRILLED CHICKEN *gf*
 - 74' STEAK TIPS
- SHRIMP PASTA OF YOUR CHOICE
 - VEGETABLE MEDLEY *gf, df*
- CHARCUTERIE & CRUDITE
 - GARLIC BREAD
 - SALADS

caesar salad, market salad

THE FAMOUS Crab Feast

[MARKET PRICE]

- BALTIMORE'S BEST STEAMED CRABS *gf, df*
 - CHICKEN TENDERS OR
 - GARLIC BUTTER GRILLED CHICKEN *gf*
 - PIT TRIO *gf, df*
beef, ham, turkey
 - 1 BYO PASTA CHOICE
 - CHESAPEAKE OYSTER BAR *gf, df*
 - MARYLAND CRAB SOUP *gf, df*
 - CORN ON THE COB *gf, df*
- SALADS**
caesar salad, market salad

Bar Options

PER HOUR PER PERSON - 3 HOUR MINIMUM

- DRAFT BEER + HOUSE WINE \$8
- CALL PACKAGE \$12
- PREMIUM PACKAGE \$15
- CONSUMPTION TAB BAR
- CASH BAR

All packages are subject to 20% service fee and 6% sales tax.

30-guest minimum for all packages.

Customized mallets available at an additional cost if ordered 3 weeks prior to event

