

UPSTAIRZ LOUNGE

CATERING MENU



APPETIZERS

CHEESE AND VEGETABLE CRUDITE various fresh vegetables and cheese, ranch dressing	\$5
DEVILED EGGS smoked salmon, crispy capers, dill	\$7
CRAB DIP served hot with crostini	\$9
CHARBROILED OYSTERS bayou butter and parmesan cheese	\$10
DRUNKEN SHRIMP marinated shrimp in a drunked broth, crostini	\$9
CHICKEN BREAST TENDERS ranch, honey mustard	\$7
CRAB STUFFED MUSHROOMS button mushrooms with a cheesy crab filling	\$11
LOBSTER ROLL a mini version of the classic. lobster salad on a split bun	\$18
SHRIMP ROLL homemade shrimp salad on a split hawaii roll	\$12

RAW BAR

OYSTERS ON THE HALF SHELL raw oysters, cocktail sauce, crackers, hot sauce	\$140/per 100
SHRIMP COCKTAIL cocktail sauce, lemon	\$40/ per LB
TUNA TARTAR single servings, toasted sesame, cucumber, truffle soy	\$12

SALADS

CAESAR SALAD romaine, parmesan cheese, croutons	\$5
TRADITIONAL MIXED GREEN tomatoes, cucumbers, croutons, cheddar cheese, choice of dressing	\$5
ICEBERG WEDGE tomatoes, bacon, blue cheese crumbles, blue cheese dressing	\$6

ENTREES

SHRIMP & GRITS sauteed shrimp, aged cheddar grits, bacon, mushrooms, onions, white wine, fresh herbs	\$13
SHRIMP PASTA linguini pasta, fresh herbs, white wine, garlic, tomato	\$15
JUMBO LUMP CRABCAKES mustard sauce	\$16
PORK TENDERLOIN dijon cream sauce	\$13
BAKED SALMON lemon caper sauce	\$15
CHICKEN PICCATA chicken breast, lemon caper butter sauce	\$13
LOW COUNTRY BOIL shrimp, potatoes, andouille sausage, corn on the cob, old bay butter	\$15
PRIME RIB horseradish cream sauce, au jus	\$20
LOW COUNTRY CARBONARA blue crab, bucatini, country ham, pecorino, garlic, egg yolk, cracked pepper, lemon zest	\$15

SIDES

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BAKED MACARONI & CHEESE
HERB ROASTED POTATOES
GARLIC GREEN BEANS
SEASONAL VEGETABLES
FLASH FRIED BRUSSEL SPROUTS
BROCCOLI SLAW
CORN FRITTERS
YEAST ROLLS
MASHED POTATOES

PEARLZ

← OYSTER BAR →

All pricing is per person unless otherwise specified. Our menu offerings are not limited to the selections shown. We offer a wide variety of food and beverage options and are happy to customize menus to suit your event, preferences, and dietary needs. Please speak with your Event Manager for additional options and special requests.