

Wickers Catering Menu

Available for pickup, deliveries or full-service catering on site

Deluxe Snack Trays

serves 20

Chilled Cocktail Shrimp \$125
Veggie Tray \$50
Cheese & Cracker \$50

Finger Foods and Handhelds

Bacon Wrapped Shrimp [20pc] \$60
Bacon Wrapped Scallops [20pc] \$80
Shrimp Mini Wraps [20pc] \$50
Chicken Mini Wraps [20pc] \$50
Tuna Mini Wraps [20pc] \$50
Lil' Hammies [20pc] \$40
Crab Balls [40 pc] \$80
Chicken Tenders [20pc] \$40
Oysters Rockefeller [20pc] \$40

Soups by the gallon

She Crab Soup \$100
Hatteras Clam Chowder \$80
Jambalaya with rice \$100

Steamed Seafood Sampler

1/2 pound of large shrimp, 4 claws,
4 oysters, half pound of mussel,
seasoned red potatoes and corn [per person] \$35

Build Your Own Steam Pot

First choose a Base

seasoned red potatoes \$3.25 for 1 serving
seasoned fresh corn on the cob \$3.25 for 1 serving
steamed broccoli \$5 for 1 serving
andouille sausage \$5 for 1 serving

Second choose the Proteins

large shrimp \$18lb
clams 1/2 dozen \$8
mussels \$7lb
eastern shore bayside oysters 1/2 dozen \$8
eastern shore seaside oysters 1/2 dozen \$9
male or female blue crabs 1/2 dozen (market price)
1 lb whole lobster \$25
snow crab \$15 per cluster
dungeness crab \$20 per 1/2 lb
alaskan king crab \$48lb

Third choose a seasoning (\$.75 per additional seasoning)

plain | old bay | lemon pepper | garlic crab | cajun | indian river crab dust

Choice Hot Dishes

serves 20

Crab Dip with pitas \$180
Seafood Mac & Cheese \$125
Meatballs with marinara \$50
Buffalo Shrimp [20pc] \$40
Chicken Pasta \$120
Shrimp Pasta \$140
Buffalo Chicken Dip \$80

Proteins by the pound

Tuna Bites \$27
Fried Flounder \$22
Battered Cod \$15
Pork BBQ \$15
Fried Shrimp \$23
Fried Oysters \$40
Fried Scallops \$44

Signature Sides

House Salad [full pan] \$50
Caesar Salad [full pan] \$60
Cold Pasta Salad [1/2 pan] \$40
Cole Claw [5lb] \$30
Baked Potato Salad [5lb] \$40
Steamed Corn [20pc] \$40
Seasoned Red Potatoes [1/2 pan] \$40
Green Beans [1/2 pan] \$40
Mac & Cheese [1/2 pan] \$60
House Potato Chips [1/2 pan] \$25
Hushpuppies [1 doz] \$5
Dirty Rice [5lb] \$72

Sauces by the quart

Hot Sauce and Vinegar \$12
Cucumber Wasabi \$15
Honey Mustard \$15
Wicker's Buf-a-Que \$15
Smoke Wagon \$18
Chipotle Ranch \$22

Desserts

Key Lime Pie
Carrot Cake



Superb Seafood

all entrees served with a side salad and choice of side. upgrade your side for a fee

Big Ray's Local Flounder Dinner house favorite, fried or broiled \$22

🦀 Captain Wickers Seafood Platter shrimp, scallops, oyster, local flounder and lump crab meat in a shell
Sorry no substitutions. Fried or Broiled \$31

Oyster Dinner local, select oysters lighted dusted and fried \$20

🦀 Crab Stuffed Shrimp butterflied shrimp stuffed with crab meat and topped with hollandaise \$32

Scallop Dinner dry packed sea scallops from the Atlantic Georgia Banks served broiled or fried \$28

Shrimp Dinner large butterflied shrimp, lightly breaded or broiled \$18

Crab and Butter pure jumbo lump crab meat in a drawn butter \$32 add shrimp \$7

Soft Shell Dinner local soft shells lighted dusted and fried \$30

Carolyn's Crab Cakes no fillers here! made daily with fresh lump crab meat and pan seared 1 ea \$20 | 2 ea \$29

Crab Stuffed Flounder local flounder topped with crab cake and drizzled with she crab soup \$32

🦀 Wicker's Seafood Delight she crab soup topped with scallops, shrimp, hushpuppies and bacon \$30

Entrees

served with side salad and choice of side. upgrade your side for a fee

Crabby Chicken fried or grilled chicken breast topped with crab meat and melted cheese \$27

Chicken Dinner premium chicken breasts fried or grilled \$18

Pork Bbq Dinner a half pound of charcoal cooked, North Carolina Style bbq \$16

Cajun Dirty Rice

wild long grain rice, creole sausage, traditional cajun spices and creole mustard

Wraps

Chicken \$10 | Shrimp \$12

Tuna \$14 | Scallop (market price)

¼ lb bowls

Shrimp \$12 | Chicken \$11

Scallop (market price) | Tuna \$14

½ lb bowls

🦀 Shrimp \$16 | Chicken \$15

Scallop (market price) | Tuna \$20

Tacos and Wraps

Our tacos(2) & wraps are served in flour tortillas stuffed with shredded cabbage, tomato and our homemade chipotle sauce. Served with choice of side

Chicken \$10 | Lump Crab \$17

Shrimp \$11 | Blackened Tuna \$14

A La Cart

Flounder \$8

Pan seared lump crab cake \$14

Fried crab cake \$11

Oyster \$8

Scallop \$12

Tuna steak \$12

Shrimp \$7

Soft shell crab market price

Chicken \$8

Dozen hushpuppies \$5

Battered cod \$8

Lil Buoys

served with chips and a drink

Chicken Tenders \$7

Cheese quesadilla \$7

Fish basket \$7

Captain's Catch

served with hushpuppies and choice of plain, ranch or old bay potato chips, slaw or potato salad

Fish n' chips cold water Atlantic cod 14

¼ lb boats Flounder \$12 | Shrimp \$10 | Oyster \$11 | Scallop (market price)

½ lb boats Flounder \$20 | 🦀 Shrimp \$16 | Oyster \$18 | Scallop (market price)

Signature Sauces

\$.50 ea

Smoke wagon tangy, spicy hickory honey bbq sauce

Buffa-que sweet bbq with a blend of spices and hot sauce

Cajun honey mustard sweet and spicy house made honey mustard

🦀 Chipotle ranch smokey chipotle peppers and house made ranch

Cucumber wasabi buttermilk smooth loaded with zesty wasabi flavor

Desserts

Banana pudding \$5

🦀 White Chocolate Chip bread pudding \$7

Carrot cake \$7

Key lime pie \$7

Sides

Broccoli \$5

Broccoli with Hollandaise \$6

Cole Slaw \$3

Fries \$4

Sweet Corn on the cob \$3

Seasoned Red Potatoes \$4

Mac and Cheese \$4

Red Potato Salad \$4

Green beans \$4

Chips \$3

Sweet Potato Fries \$5

Dirty Rice \$5

Ask about our signature fried hard crabs at our take out window to go

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.