

Southbury Seafood Market

Passed Appetizers

Ahi Tuna Stuffed Jalapeños: Soy Ginger Glaze, Siracha Aioli \$18/dz
Clams Casino: Compound Butter, Applewood Smoked Bacon \$24/dz
Ahi Tuna Tartare Cups: Siracha Aioli, Seaweed Salad, Mangos \$18/dz
Blue Crab Risotto Croquets: Truffle Tarragon Tomato Butter \$14/dz
Maine Lobster Mac & Cheese Bites: Smoked Gouda Cheese Sauce \$16/dz
Mini Maryland Blue Crab Cakes: Preserved Lemon Aioli \$22/dz
Bacon Wrapped Scallops: Miso Orange Honey Glaze \$25/dz
Swordfish Kebabs: Mushrooms, Cherry Tomatoes, Salsa Verde \$24/dz
Smoked Salmon Dill: Sliced Cucumbers, Dill Crème Fresh \$18/dz
Main Lobster Bisque Shooters: Chives \$10/dz
Artichoke Blue Crab Stuffed Mushrooms: Aged Parmesan \$14/dz
Coconut Shrimp: Sweet Chili Sauce \$18/dz

Stationary Appetizers

Sesame Crusted Ahi Tuna: Wasabi Mousse, Siracha Aioli, Seaweed Salad. \$25 per lb
Crab Cakes Sliders: Baby Arugula, Guacamole, Preserved Lemon Aioli, Brioche Bun \$5 per pc
Blue Point Oyster Rockefeller: Spinach Parmesan Crust, Tarragon Hollandaise \$6 per pc
Bacon Wrapped Jumbo Shrimp: Chipotle Aioli, Charred Lemons \$4 per pc
Crispy Calamari: Roasted Tomato Sauce, Tartar Sauce \$35 ½ Tray \$60 FT
Cajun Catfish Bites: Tartar Sauce \$35 ½ Tray \$60 FT
Maryland Blue Crab Spread: Assorted Crackers \$30 pint
Smoked Salmon Deviled Eggs: Fresh Dill Smoked Paprika \$2 per pc
Baked New Zealand Mussels: Kimchi Aioli, Tobiko \$15 per lb
Smoked Salmon Toast: Baby Arugula, Shaved Jalapeños Caper Cream Cheese \$15/dz
Ahi Tuna Nachos: Wonton Chips, Seaweed Salad, Horseradish Cheddar, Siracha Aioli \$35 ½ tray \$60 FT

Sushi/Raw Bar

Sushi: California Roll, Shrimp Tempura Roll, Spicy Tuna Roll, Spicy Salmon Roll, Smoked Salmon Cream Cheese Roll, Eel Avocado Roll, Vegetable Roll, Boston Roll, Yellowtail Scallions Roll
Sushi/Sashimi Assorted \$59 For two

Raw Bar: West Coast Oysters, East Coast Oysters, Littleneck Clams
Shrimp Cocktail, Chilled King Crab Legs, Chilled Snow Crab Legs, Chilled Maine Lobster MP
Yellowtail Jalapeños: Wakame Salad, Ponzu Sauce, Shaved Radishes, Scallions \$55 plater
Ahi Tuna Tataki: Fire Roasted Thin Sliced Ahi Tuna, Scallions, Ponzu Sauce, Tobiko \$65 platter

Salad

Chilled Seafood Salad: Octopus, Mussels, Fluke, Ahi Tuna, Salmon, Red Onions, Wakame, Citrus Soy Vinaigrette. \$18 per lb

Caesar Salad: Romaine Hearts, Parmesan Paleta, Caper Anchovies Vinaigrette \$ 25 ½ tray \$45 full tray

Ahi Tuna Nicoise Salad: Leafy Greens, Cherry Tomatoes, Red Onions, Fingerling Potatoes, Green Beans, Black Olives, Tarragon Anchovies Vinaigrette \$ 55 ½ tray \$110 full tray

Smoked Salmon Salad: Baby Arugula, Red Onions, Toasted Almonds, Cucumbers, Roasted Red Peppers, Smoked Salmon, Blood orange Vinaigrette \$ 55 ½ tray \$110 full tray

Mediterranean Kale & Chickpea Salad:

Red Onions, Cucumbers, Black Olives, Feta Cheese, Cherry Tomatoes, Oregano, Chick Peas \$ 35 ½ tray \$65 full tray

Entrees

Grilled Atlantic Salmon: Caper Dill Cream Sauce \$ 65 ½ tray \$120 full tray

Crab Stuffed RI Sole: Roasted Pepper Pesto Butter Sauce \$ 65 ½ tray \$120 full tray

Beer Battered Fish & Chip: Waffle Fries, Tartar Sauce \$ 45 ½ tray \$85 full tray

Lobster Leek Ravioli: Saffron Cream Sauce \$ 45 ½ tray \$85 full tray

Blue Crab Artichoke Ravioli: Tarragon Tomato Sauce \$ 45 ½ tray \$85 full tray

Shrimp Scampi Spaghetti: Lemon Caper White Wine \$ 65 ½ tray \$120 full tray

All Seafood Paella \$ 65 ½ tray \$120 full tray

New England Cioppino \$ 65 ½ tray \$120 FT

Sesame Crested Ahi Tuna: Kimchi Fried Noodles \$ 65 ½ tray \$120 full tray

Crab Stuffed Shrimp: Lemon Caper White Wine \$ 65 ½ tray \$120 full tray

Bacon Wrapped Scallops \$ 65 ½ tray \$120 full tray

Maine Lobster Baked Mac & Cheese \$ 65 ½ tray \$120 full tray

BBQ Shrimp \$ 45 ½ tray \$85 full tray

Sides

Kimchi Fried Rice \$35 ½ tray \$65

Parmesan Polenta \$35 ½ tray \$65

Roasted Local Vegetables \$35 ½ tray \$55 full tray

Parmesan Herb Risotto \$35 ½ tray \$65 full tray

Garlic Mashed Potatoes \$25 ½ tray \$40 full tray

Herb Roasted Potatoes \$35 ½ tray \$65 full tra