
SEAFOOD BUFFET

January 21, 2023

SOUP

Butternut Squash

Lobster Bisque

Artisanal Breads, Whipped Butter, Chutney

RAW BAR

XL Stone Crab Claws

East And West Coast Oysters

Alaskan Snow Crab Legs

Cherrystone Clams

Key West Pink Chilled Shrimp

Key Lime Mustard, Cocktail Sauce, Champagne Mignonette, Lemon

CAVIAR BAR

Hackleback, Paddlefish, American Sturgeon

Crème Fraiche, Chopped Egg, Shallot, Capers, Brioche

SUSHI & CEVICHE BAR

Queen Snapper Ceviche

Sweet Potato, Red Onion, Aji Amarillo

Sushi

Spicy Tuna Roll, California Roll, Tempura Shrimp

Sashimi

Salmon, Yellowfin Tuna, Wahoo, Hamachi

Pickled Ginger, Wasabi, Soy Sauce

FRUIT & CHEESE

Artisanal Domestic and Imported Cheese

Seasonal Fruit Display, Assorted Berries, Local Exotic

Assorted Chutneys, Dried Fruit, Bread Crisps



THE OCEAN
ROOM

SEAFOOD BUFFET

SMOKED & CURED

Smoked Salmon
Cream Cheese, Caper, Red Onion

Beet Cured Salmon
Marble Rye Toast, Crème Fraiche

Country Terrine
Caperberry, Cornichon, Spicy Mustard

SALAD BAR

Caesar Salad
Anchovy, Lemon, Crouton

Tender Lettuce
*Boston Bibb, Mache, Frisee, Fig, Raspberry, Pear, Goat Cheese,
Toasted Almond, Sherry Vinaigrette*

Caprese
*Heirloom Tomatoes, Peach, Burrata, Cured Lemon, Pine Nuts,
Basil Oil*

Grains
*Farro, Quinoa, Winter Squash, Raddichio, Dates, Fennel,
Pumpkin Seed, Citrus Vinaigrette*

HOT PLATES

Slow Roasted Prime Rib
Loaded Baked Potato, Asparagus, Horseradish Cream, Au Jus

Poached Lobster Tail
Roasted Succotash, Black Truffle-Corn Puree

Alaskan King Crab
*1 Pound, Warm Beurre Fondue, Black Mole, Avocado, Pickled Onion
+\$20*

Seared Red Snapper
Jasmine Rice, Haricot Vert, Toasted Almond, Citrus Beurre Blanc

Charred Grouper
Roasted Eggplant Puree, Romanesco, Apricot Butter

