

## **APPETIZERS**

**9.00** per person

### **Shrimp Cocktail\* GF**

classic cocktail sauce

### **Fried Calamari**

marinara sauce

### **Honey Calamari**

toasted sesame seeds & scallions

### **Baked Clams**

chopped and stuffed local cherrystones

### **Clams Casino GF**

littleneck clams, broiled with butter, garlic, peppers & bacon

## **SOUPS**

**9.00** per person

### **New England Clam Chowder**

**Classic Lobster Bisque** (additional 2.00 per person)

### **Manhattan Clam Chowder GF**

## **SALADS**

**9.00** per person

### **The Wedge**

iceberg, applewood smoked bacon, cherry tomato, bleu cheese, parmesan peppercorn dressing

### **Cull Salad GF**

mesclun greens, walnuts, dried cranberries, goat cheese & raspberry vinaigrette

### **Classic Caesar Salad**

hearts of romaine lettuce, shaved parmesan, garlic crouton & caesar dressing

## **APPETIZER PLATTERS**

**Baked Clams, Fried Calamari, Chicken Skewers & Mozzarella Sticks** serves 6-8 **45.00**

**Clams Casino, Oysters Rockefeller, Fried Calamari & Hot Cherry Pepper Rings, Jumbo Chicken Wings** serves 6-8 **65.00**

## **ENTREES**

**26.00** per person — select five from the list below to create your group menu

### **Fish & Chips**

porter battered cod, steak fries, malt vinegar or tartar sauce—side of cole slaw

### **Parmesan Crusted Haddock**

tomato beurre fondue — served with coconut rice & fresh vegetable

### **Cedar Plank Whiskey Salmon**

roasted cedar plank salmon, Kentucky bourbon glaze —served with coconut rice & vegetable

### **Sesame Crusted Yellowfin Tuna**

Vietnamese dipping sauce—cooked to your liking — served with coconut rice & fresh vegetable

### **Cull House Chicken GF**

sautéed chicken breast, artichokes, capers, oven dried tomatoes, lemon wine butter sauce — served with coconut rice & fresh vegetable

### **Jambalaya GF**

shrimp, scallops, crawfish, chicken, andouille sausage, dirty rice, tomato creole sauce - gluten friendly sauce with mozzarella - served with a garden salad

### **Buttermilk Fried Chicken**

with red beans & rice — includes fresh vegetable as a side

### **Shellfish Penne Ala Vodka (GFA—3.00 additional charge)**

shrimp, crabmeat, scallops - served with a garden salad

### **Classic Linguini w/ White Clam Sauce (GFA—3.00 additional charge)**

whole & chopped clams, garlic, white wine sauce - served with a garden salad

### **Jumbo Shrimp Scampi**

garlic butter, lemon, white wine sauce - served with a garden salad

### **Baja Cod Tacos**

beer battered cod, guacamole, citrus slaw, baja sauce - served with coconut rice & fresh vegetable

### **Shrimp & Chicken Francaise**

white wine butter sauce - served with a garden salad

### **1¼ Pound Steamed Lobster GF** (additional 8.00 per person)

**Clam Bake** steamed 1-1/4 lb lobster, littleneck clams, mussels, sausage, corn on the cob, potato wedges, scampi butter sauce (additional 17.00 per person)

## **RAW BAR**

**Littleneck Clams 14.00/dozen**

**Oyster on the Half Shell 22.00/ dozen**

## **MINI DESSERTS**

**4.00** per person

**Chocolate Mouse** — whipped cream, chocolate chips

**Key Lime Pie** — lime wedge, graham cracker crumb, whipped cream

**Ice Cream** — chocolate or vanilla

## **DRINK PACKAGES**

**3 hour limit** - priced per person

**Soda and Coffee 6.00**

**Craft Beer, Premium Wine & Soda 29.00**

**Craft Beer, Premium Wine & Premium Liquor 39.00**