

DISPLAY PLATTERS

(serves 8 -12 guests)

SEAFOOD TOWER \$125
shrimp cocktail, oysters, tuna poke,
crab cocktail, lobster tails

CHEESE + FRUIT PLATTER [VG] \$50
chef's selection of cheeses, dried dates,
seasonal fruit, assorted crackers

BAKED SPINACH + ARTICHOKE DIP [VG] \$40
pico de gallo, house made corn tortilla chips
with lump crab \$65

VEGETABLE CRUDITÉ \$40
ranch + blue cheese dressing

SEARED AHI TUNA \$75
pickled cucumbers, ginger, sesame wontons,
ponzu + ale mustard sauce

CRISPY CALAMARI \$45
chili-soy dipping sauce

SMOKED SALMON \$75
crème fraîche, capers, egg, red onion,
fresh dill, house made creamy louie sauce

HORS D'OEUVRES

(price per piece | 12 piece minimum)

HOT SELECTIONS

LOBSTER BISQUE SHOOTERS \$2
maine lobster, sherry, cream

BACON WRAPPED BBQ SHRIMP \$2.5
applewood smoked bacon

MINI CHESAPEAKE BAY CRAB CAKES \$3.5
maryland style, roasted corn,
tabasco mash remoulade, tartar sauce

LOBSTER MAC + CHEESE CUPS \$3.5
maine lobster, smoked gouda, penne pasta

SESAME GINGER BEEF \$3.5
beef tenderloin, sticky rice

CRISPY CHICKEN SATAY \$2.5
flash fried, sesame peanut vinaigrette

BLACK + BLUE BITES \$3
beef tenderloin, shallot blue cheese crust

COLD SELECTIONS

LOBSTER + SHRIMP SALAD ROLL BLT \$5.5
lobster-shrimp salad, applewood bacon

MITCHELL'S BRUSCHETTA [VG] \$2
roma tomatoes, basil, boursin cream cheese

ABSOLUT OYSTER SHOOTERS \$5
bloody mary cocktail sauce

TUNA POKE \$4.5
crispy wontons, wasabi aioli

BACON + EGGS [GF] \$1
deviled eggs, crispy bacon, diced tomato

SMOKED SALMON CROSTINI \$3.5
boursin cream cheese, fresh dill
[GF with cucumber substitution]

LOBSTER + SHRIMP CROSTINI \$3.5
lobster-shrimp salad, crispy bacon, diced tomato

JUMBO SHRIMP COCKTAIL \$3
house made sauces: classic cocktail, creamy louie

EST.  1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PLATED LUNCH

Two Courses • \$25 per guest
Three Courses • \$30 per guest

STARTER COURSE

(please choose two)

NEW ENGLAND CLAM CHOWDER

NEW ORLEANS SEAFOOD GUMBO

MAINE LOBSTER BISQUE

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

ENTRÉE SELECTIONS

(please choose three)

MARYLAND STYLE CRAB CAKES

tabasco mash remoulade,
roasted corn sauté, smashed redskins

GRILLED VEGETABLE PASTA

seasonal vegetables, sundried tomato pesto,
penne, white wine garlic, goat cheese

BLACKENED SALMON SALAD

granny smith apples, bacon, candied pecans,
red onion, goat cheese, maple-bacon vinaigrette

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,
seasonal vegetables, smashed redskins

SHRIMP LO MEIN

fresh linguine, shiitakes, stir-fry
vegetables, kung pao sauce

MARKET CHEDDAR BURGER

twin patties, cheddar, french fries, coleslaw

GINGER CRUSTED SALMON

citrus butter, sticky rice, stir-fry vegetables

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

KEY LIME PIE

CRÈME BRÛLÉE

EST.  1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PLATED DINNER

Three Courses • \$40 per guest

STARTER COURSE

(please choose two)

NEW ENGLAND CLAM CHOWDER

NEW ORLEANS SEAFOOD GUMBO

MAINE LOBSTER BISQUE

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

ENTRÉE SELECTIONS

(please choose three)

BROILED SALMON

seasonal vegetables, smashed redskins

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,
seasonal vegetables, smashed redskins

FILET MIGNON, 6 OZ.

char-grilled, smashed redskins, asparagus

GRILLED VEGETABLE PASTA

seasonal vegetables, sundried tomato pesto,
penne, white wine garlic, goat cheese

DESSERT SELECTIONS

(please choose one)

MINI SHARK FIN PIE

CRÈME BRÛLÉE

KEY LIME PIE

(additional \$2 per guest)

EST.  1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PLATED DINNER

Three Courses • \$50 per guest

STARTER COURSE

(please choose three)

NEW ENGLAND CLAM CHOWDER

NEW ORLEANS SEAFOOD GUMBO

MAINE LOBSTER BISQUE

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

TITANIC WEDGE OF ICEBERG

bacon, tomato, egg, blue cheese dressing
(additional \$2 per guest)

ENTRÉE SELECTIONS

(please choose three)

BROILED SEA BASS

seasonal vegetables, smashed redskins

GRILLED VEGETABLE PASTA

seasonal vegetables, sundried tomato pesto,
penne, white wine garlic, goat cheese

FILET MIGNON, 8 OZ.

char-grilled, smashed redskins, asparagus

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,
seasonal vegetables, smashed redskins

CRAB STUFFED FLOUNDER

smashed redskins, asparagus,
white wine garlic sauce

GINGER CRUSTED SALMON

citrus butter, sticky rice, stir-fry vegetables

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

KEY LIME PIE

CRÈME BRÛLÉE

EST.  1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PLATED DINNER

Three Courses • \$60 per guest

STARTER COURSE

(please choose three)

NEW ENGLAND CLAM CHOWDER

NEW ORLEANS SEAFOOD GUMBO

MAINE LOBSTER BISQUE

(additional \$2 per guest)

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

TITANIC WEDGE OF ICEBERG

bacon, tomato, egg, blue cheese dressing

(additional \$2 per guest)

ENTRÉE SELECTIONS

(please choose three)

SHANGHAI SEA BASS

steamed, ponzu, ginger, spinach, sticky rice

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,
seasonal vegetables, smashed redskins

MITCHELL'S RIBEYE

char-grilled, smashed redskins, asparagus

GRILLED VEGETABLE PASTA

seasonal vegetables, sundried tomato pesto,
penne, white wine garlic, goat cheese

SURF + TURF

6 oz. filet mignon, lobster tail

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

KEY LIME PIE

CRÈME BRÛLÉE

EST. 1998

MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

PLATED DINNER

Four Courses • \$70 per guest

INCLUSIVE APPETIZERS

MITCHELL'S BRUSCHETTA • VEGETABLE CRUDITÉ • CHEESE + FRUIT PLATTER

choice of: **BACON WRAPPED BBQ SHRIMP** or **SHRIMP COCKTAIL**

STARTER COURSE

(please choose three)

NEW ENGLAND CLAM CHOWDER

NEW ORLEANS SEAFOOD GUMBO

MAINE LOBSTER BISQUE

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

TITANIC WEDGE OF ICEBERG

bacon, tomato, egg, blue cheese dressing

ENTRÉE SELECTIONS

(please choose three)

SHANGHAI SEA BASS + SHRIMP

steamed, ponzu, ginger, spinach, sticky rice

MITCHELL'S RIBEYE + SHRIMP

char-grilled, smashed redskins, asparagus

SURF + TURF

6 oz. filet mignon, lobster tail

CRISPY CHICKEN MILANO

white wine garlic sauce, tomato-basil relish,
seasonal vegetables, smashed redskins

GRILLED VEGETABLE PASTA

seasonal vegetables, sundried tomato pesto,
penne, white wine garlic, goat cheese

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

KEY LIME PIE

CRÈME BRÛLÉE

Prices do not include banquet fee, applicable sales tax or suggested gratuity.

BUFFET / CATERING

2 Entrées + 3 Sides + 1 Dessert \$40 per guest

3 Entrées + 3 Sides + 1 Dessert \$50 per guest

ENTRÉE SELECTIONS

MITCHELL'S PAELLA

mussels, shrimp, calamari, scallops,
chorizo, peppers, saffron rice

MITCHELL'S JAMBALAYA + SHRIMP

cajun shrimp, andouille, rice

MITCHELL'S JAMBALAYA + CHICKEN

cajun chicken, andouille, rice

MEDITERRANEAN VEGETABLE PASTA [VG]

spinach, blistered tomatoes,
goat cheese, penne pasta

LOBSTER MAC + CHEESE

maine lobster, smoked gouda,
sherry cream, penne pasta

CRISPY CHICKEN PARMESAN

penne, parmesan cream, marinara

SESAME GINGER BEEF

beef tenderloin, sticky rice

SEAFOOD + SPAGHETTI SQUASH SAUTÉ [GF]

shrimp, mussels, mushrooms, white wine garlic

GRILLED SALMON PROVENCAL [GF]

artichokes, olives, tomatoes, red onion,
bell pepper, zucchini, yellow squash

COASTAL SEAFOOD PASTA

shrimp, mussels, mushrooms,
savory white wine butter sauce

SIDE SELECTIONS

MITCHELL'S HOUSE SALAD

dates, pine nuts, poppy-seed vinaigrette

CLASSIC CAESAR SALAD

romaine, parmesan, garlic croutons

GRILLED ASPARAGUS

white balsamic vinaigrette,
sun-dried tomato pesto, parmesan

GREEN BEANS

sautéed with garlic butter

HERB ROASTED REDSKINS

SMASHED REDSKINS

TUSCAN GRILLED VEGETABLES

balsamic glaze, goat cheese

DESSERT SELECTIONS

MINI SEASONAL CHEESECAKE

SEASONAL BREAD PUDDING

GOURMET CHOCOLATE BROWNIES

SEASONAL FRUIT COBBLER

FRESH BAKED COOKIES