

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

(pricing based on 12 piece minimum)

HOT SELECTIONS

LOBSTER BISQUE SHOOTERS \$24
maine lobster, sherry, cream

BACON WRAPPED BBQ SHRIMP \$30
applewood smoked bacon

MINI CHESAPEAKE BAY CRAB CAKES \$42
roasted corn, tabasco mash remoulade, tartar sauce

LOBSTER MAC + CHEESE CUPS \$42
maine lobster, smoked gouda, orecchiette pasta

STEAK BURGER SLIDERS \$39
applewood bacon, smoked gouda, garlic aioli

SESAME GINGER BEEF \$42
beef tenderloin, sticky rice

CRISPY CHICKEN SATAY \$30
flash fried, sesame peanut vinaigrette

BLACK + BLUE BITES \$36
beef tenderloin, shallot blue cheese crust

COLD SELECTIONS

LOBSTER + SHRIMP SALAD ROLL BLT \$66
lobster-shrimp salad, applewood bacon

MITCHELL'S BRUSCHETTA [VG] \$24
roma tomatoes, basil, boursin cream cheese

ABSOLUT OYSTER SHOOTERS \$60
bloody mary cocktail sauce

TUNA POKE \$54
crispy wontons, wasabi aioli

BACON + EGGS [GF] \$12
deviled eggs, crispy bacon, diced tomato

SMOKED SALMON CROSTINI \$42
boursin cream cheese, fresh dill
[GF with cucumber substitution]

LOBSTER + SHRIMP CROSTINI \$42
lobster-shrimp salad, crispy bacon, diced tomato

JUMBO SHRIMP COCKTAIL \$36
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)

JUMBO LUMP CRAB CAKE

maryland style, roasted corn sauté,
tabasco mash remoulade, smashed redskins

SMOKED GOUDA POLENTA

zucchini + carrot "spaghetti", mushroom ragout,
pesto aioli, fire roasted tomato sauce

BLACKENED SALMON SALAD

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

PARMESAN CRUSTED CHICKEN MILANO

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

HERB CRUSTED COD

fire roasted tomato puree, pesto aioli,
roasted redskins, garlic green beans

MARKET CHEDDAR BURGER

angus beef, cheddar, french fries, coleslaw

SEASONAL HOISIN GLAZED FISH

grilled, sticky rice, stir-fry vegetables

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

KEY LIME PIE

CRÈME BRÛLÉE

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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)

SMOKED GOUDA POLENTA

zucchini + carrot "spaghetti", mushroom ragout,
pesto aioli, fire roasted tomato sauce

PARMESAN CRUSTED CHICKEN MILANO

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

FILET MIGNON, 6 OZ.

char-grilled, smashed redskins, asparagus

BROILED SALMON

seasonal vegetables, smashed redskins

DESSERT SELECTIONS

(please choose one)

MINI SHARK FIN PIE

CRÈME BRÛLÉE

KEY LIME PIE

(additional \$2 per guest)

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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

applewood bacon, tomato, egg, blue cheese dressing

(additional \$2 per guest)

ENTRÉE SELECTIONS

(please choose three)

BROILED SEA BASS

seasonal vegetables, smashed redskins

PARMESAN CRUSTED CHICKEN MILANO

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

SMOKED GOUDA POLENTA

zucchini + carrot "spaghetti", mushroom ragout,
pesto aioli, fire roasted tomato sauce

CRAB STUFFED FLOUNDER

smashed redskins, asparagus,
white wine garlic sauce

FILET MIGNON, 8 OZ.

char-grilled, smashed redskins, asparagus

GRILLED/BROILED SEASONAL FISH SELECTION

seasonal vegetables, smashed redskins

DESSERT SELECTIONS

(please choose two)

MINI SHARK FIN PIE

CHOCOLATE POT DE CRÈME

KEY LIME PIE

CRÈME BRÛLÉE

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MITCHELL'S FISH MARKET

SEAFOOD RESTAURANT & BAR

BUFFET

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, orecchiette pasta

SMOKED GOUDA POLENTA

zucchini + carrot "spaghetti", mushroom ragout,
pesto aioli, fire roasted tomato sauce

LOBSTER MAC + CHEESE

maine lobster, smoked gouda,
sherry cream, orecchiette pasta

PARMESAN CHICKEN + HERB RISOTTO

crispy seared, diced tomatoes,
parmesan cheese

FILET TIPS + PAN ROASTED MUSHROOMS

red wine demi

SEAFOOD + SPAGHETTI SQUASH SAUTÉ [GF]

shrimp, mussels, mushrooms, white wine garlic

GRILLED SALMON PROVENCAL [GF]

artichokes, olives, tomatoes,
red onion, bell pepper, zucchini,
summer 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

CHEESECAKE + PETITS FOURS SAMPLER

MINI PETITS FOURS

SEASONAL COBBLER

ASSORTED WARM COOKIES