

lunch Menu *(Sunday only)*

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

New England Clam Chowder *brioche croutons*

Caesar Salad *romaine, garlic croutons, housemade dressing, parmesan*

Mixed Greens Salad *mesclun greens, cherry tomatoes, chives, lemon vinaigrette*

Crab Cake *avocado creme fraiche, fine herbs, fennel pollen (\$5 supplemental charge)*

Cannery Shrimp Cocktail *cocktail sauce, green goddess (\$5 supplemental charge)*

Entree Course:

Brioche French Toast *macerated blackberries, whipped cream, bacon*

Breakfast Burrito *chorizo, cage-free eggs, cotija, avocado creme fraiche, poblano peppers, potato*

Fish and Chips *icelandic cod, tartar sauce, French fries*

Chicken Caesar Salad *grilled chicken breast, romaine, Caesar dressing, brioche croutons*

Vegetable Quiche *cage-free eggs, seasonal vegetables, goat cheese, greens*

Lobster Roll *Maine lobster, classic top-load bun, old bay aioli, lemon oil, fries (\$10 supplemental charge)*

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Callebaut chocolate sauce*

Yuzu Creme Brulee *chantilly cream, citrus marinated strawberries*

Bread Pudding *housemade caramel sauce, chantilly cream*

2 Courses: \$40/Guest

3 Courses: \$45/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Dinner Menu 1

Groups up to 25: 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

Starter Course:

Caesar Salad *romaine, black garlic Caesar dressing, Grana Padano, brioche croutons*

New England Clam Chowder *brioche croutons, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

Ahi Tuna Poke *Wonton chips, avocado, wakame, sesame seeds, Maui onion*

Crab Cake *aji amarillo emulsion, pea tendril slaw, lime vinaigrette*

Cannery Shrimp Cocktail *cocktail sauce, green goddess*

Entrée Course:

House Made Shrimp Pasta *Argentinian shrimp, roasted tomato sauce, lemon chili breadcrumbs*

Atlantic Salmon *squid ink bomba rice, charred scallion gremolata, bok choy, ponzu*

Mary's Chicken *served with chef's seasonal offerings*

Grilled Swordfish *served with chef's seasonal offerings*

Filet Mignon *pommes puree, red wine demi glaze (\$10 supplemental charge)*

Add an 8 oz. grilled Australian lobster tail to any entrée: \$36

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Valrhona chocolate sauce*

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

3 Courses: \$60/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Dinner Menu 2

Groups up to 25: 1 first course, 2 starters, 3 entrees, 2 desserts

Groups from 26-60: 1 first course, 2 starters, 2 entrees, 2 desserts

Groups of 61 or more: 1 first course, 2 starters, 2 entrées, 1 dessert

We are happy to offer additional options per course starting at a charge of \$5 per guest for each additional option.

First Course:

Cannery Roll *Ahi tuna, crab, avocado, Sriracha, unagi sauce, cucumber*

Starter Course:

Caesar Salad *romaine, black garlic Caesar dressing, Grana Padano, brioche croutons*

New England Clam Chowder *brioche croutons, micro celery*

Mixed Greens Salad *mesclun greens, shaved green apple, parmesan, lemon vinaigrette*

Ahi Tuna Poke *Wonton chips, avocado, wakame, sesame seeds, Maui onion*

Crab Cake *aji amarillo emulsion, pea tendril slaw, lime vinaigrette*

Cannery Shrimp Cocktail *cocktail sauce, green goddess*

Entrée Course:

House Made Shrimp Pasta *Argentinian shrimp, roasted tomato sauce, lemon chili breadcrumbs*

Atlantic Salmon *squid ink bomba rice, charred scallion gremolata, bok choy, ponzu*

Mary's Chicken *served with chef's seasonal offerings*

Grilled Swordfish *served with chef's seasonal offerings*

Filet Mignon *pommes puree, red wine demi glaze (\$10 supplemental charge)*

Add grilled lobster tail to any entrée: \$36

Dessert Course:

Chocolate Molten Cake *warm chocolate cake, chantilly cream, Valrhona chocolate sauce*

Panna Cotta *farmer's market fruit, berry coulis*

Apple Bread Pudding *Granny Smith apples, housemade caramel sauce, chantilly cream*

Salted Caramel Pudding *B's toffee crumble, brown butter whipped cream, salted caramel (\$5 supplemental)*

4 Courses: \$70/Guest

Pricing includes coffee, hot/iced tea and fountain drinks per guest

Stationary Appetizer Selections:

Our stationary platters are serve approximately 6 guests and are served on individual tables

Crudite ~ roasted, raw, pickled and grilled seasonal market vegetables ~ \$15

Cheese Board ~ chef's selection of cheese, nuts, dried fruit, crostini ~ \$25

Chilled Shrimp Cocktail ~ cocktail sauce (10 pcs) ~ \$25

Grilled Shrimp Platter ~ pineapple al pastor, charred lemon vinaigrette, cilantro (10 pcs) ~ \$28

Crab Cake Platter ~ yuzu aioli, celery root remoulade, cocktail sauce (25 pcs) ~ \$30

Skewered Beef ~ charred scallion chimichurri, smoked sea salt, preserved lemon (6 pcs) ~ \$18

Skewered Chicken ~ lemon oil, fresh herbs, tzatziki, sumac (6 pcs) ~ \$15

Sushi options only available after 4:00pm

***Sushi Roll Platter** ~ Cannery roll, "911" roll, California roll (12 pcs) ~ \$20

***Nigiri Platter** ~ ahi, salmon, yellowtail, shrimp, ginger, wasabi (8 pcs) ~ \$24