



Sitdown Dinner \$49 Per Guest

Appetizers *Host to select two.*

Fried Oysters local Virginia oysters, fried & served on a toasted baguette with cajun remoulade.

Crab Dip jumbo lump crab meat, cream cheese & old bay baked with aged parmesan & served with toasted baguettes.

Hummus house made & served with a variety of seasonal vegetables.

Bruschetta served on toasted baguettes topped with parmesan & a balsamic glaze

Bleu Cheese & Candied Pecan Crostinis bleu cheese crumbles and candied Pecans served on a toasted baguette

Spinach & Artichoke in phyllo cups

Shrimp Cocktail chilled & served with house cocktail sauce (add \$3 per guest)

Miniature Crab Cakes served with cajun remoulade (add \$3 per guest)

Bacon Wrapped Scallops scallops wrapped in applewood smoked bacon (add \$3)

Soup/Salad *Host to select one.*

Garden Salad Local lettuces, local garden tomatoes, English cucumbers and shredded carrots

Spinach Salad Spinach, fresh blueberries, feta cheese, English cucumbers and shallots (add \$3 per guest)

Rustic Vegetable Soup

Tomato Basil Soup

Manhattan Clam Chowder (add \$3 per guest)

Entrées *Host to select three entrées from the James, Chesapeake, Jefferson or Patrick Henry.*

JAMES *Host to select a total of three entrées from the James.*

Tuscan Chicken marinated chicken breast topped with Tuscan kale, local roasted tomatoes and a creamy mushroom sauce & served with chef accompaniments..

Blackened Filet of Sirloin topped with mango chutney & served with chef accompaniments.

Broiled Salmon topped with a dill caper sauce & served with chef accompaniments.

CHESAPEAKE *Add \$7 per guest. Host to select a total of three entrees from the James or Chesapeake.*

Grilled Ribeye topped with cambozola butter & served with chef accompaniments.

Shrimp & Crab Pasta jumbo gulf shrimp and jumbo lump crab in a roasted tomato cream sauce, topped with parmesan and fresh basil.

Sam Miller's Crab Cakes Jumbo lump crab cakes with our signature spice blend, broiled and served with a creamy tarragon aioli & served with chef accompaniments.

JEFFERSON *Add \$10 per guest. Host to select a total of three entrées from the James, Chesapeake or Jefferson.*

Filet Mignon topped with Bearnaise & served with chef accompaniments.

Striped Bass served with a pomegranate elderflower gastrique & served with chef accompaniments.

Seafood Paella shrimp, crab and mussels.

PATRICK HENRY *Add \$20 per guest. Host to select a total of three entrées from the James, Chesapeake, Jefferson or Patrick Henry.*

Filet Oscar topped with a jumbo lump crab cake, hollandaise & served with chef accompaniments.

Salmon Stuffed Sea Bass topped with a caper lemon beurre blanc & served with chef accompaniments.

Petit Filet with Lobster Stuffed Baked Clams served with fontina mornay sauce & served with chef accompaniments.

DESSERTS *Host to select one.*

Sorbet served with fresh berries

Brownie a la mode

Key Lime Tart (add \$3 per guest)

NY Style Cheesecake (add \$3 per guest)

OTHER INFORMATION

Meals include iced water, soft drinks and iced teas.

Served with dinner bread and butter.

Appetizers have the options of being served buffet style or passed.

Additional appetizers add \$4 per guest

Additional salad/soup option \$2 per guest per choice

Additional entrée choices are \$3 per choice per guest.

Desserts are served individually,

Prices do not include 20% gratuity or 11.3% tax. Prices and menu items are subject to change without notice.