



Fisherman's CRAB DECK

Please call "Mary Lee" Brown 410-827-6666 x206

Email: marylee@crabdeck.com

2021 Hors d'Oeuvres

HOT ITEMS		Count	Price
Meatballs - preselect 1: Sweet & Sour OR Italian Marinara		100 Pieces	125.00
Buffalo Chicken Wings - with bleu cheese and boom boom sauce		50 Pieces	150.00
Fried Chicken Tenders - with honey mustard dipping sauce		50 Pieces	125.00
Clams Casino - baked clams on ½ shell, bacon, onions, peppers & butter		50 Pieces	120.00
Baked Applewood Bacon Wrapped Scallops		50 Pieces	200.00
Baked Applewood Bacon Wrapped Shrimp		50 Pieces	200.00
Oysters Queen Anne - baked half shells topped with crab and cheese		50 Pieces	200.00
Crab Melt Mini Bites - crab imperial atop sour dough slices and baked		50 Pieces	225.00
Baby Crab Cakes – preselect 1: broiled OR fried, tartar & cocktail sauces		50 Pieces	250.00
Seafood Baby Cakes - shrimp, scallops & snow crab with lemon aioli		50 Pieces	200.00
Monte Cristo's – baguettes topped with ham, turkey and two cheeses		50 Pieces	150.00
Hot Crab Dip - with French bread		for 25 Guests	200.00
Seafood Nachos - topped with crab, shrimp & cheese, salsa & sour cream		for 25 Guests	125.00
Vegetable Crab Soup - tomato based & flavorful with vegetables and crab meat		Per guest	6.00
Cream of Crab Soup - cream based, with MD lump crabmeat ~ rich, and silky smooth		Per guest	7.00
COLD ITEMS		Count	Price
Shrimp Cocktail - ready to dip, peeled, tail on, with cocktail sauce		150 Pieces	350.00
Shrimp Salad Sliders – mini brioche buns		50 Pieces	175.00
Oysters on the Half Shell - with cocktail and lemon wedges		50 Pieces	150.00
Vegetable Tray - with ranch dip		for 25 Guests	100.00
Cheese and Fruit Display - includes crackers		for 25 Guests	150.00
Salad Bowl – preselect 1: Garden OR Caesar		for 25 Guests	75.00
Dessert Sweet Tray – Chocolate chip cookies & chocolate brownies		50 Pieces	100.00
Beverages - Unlimited (Non-Alcoholic): ice tea, sodas & coffee		Per Guest	4.00

- This menu is only available in a private party setting.
- It is the guest's responsibility to confirm all details and any special arrangements.
- Final count guarantee and accurate entree selection numbers are required 14 days in advance.
- Parties not meeting their final count will still be charged for the final count given in advance.
- One check for all parties. There are no separate checks.
- Final payment is due at time of event and is payable by cash, check or credit card.
- 22% service charge and 6% Maryland food tax will be added to the final invoice.



Fisherman's CRAB DECK

Please call "Mary Lee" Brown 410-827-6666 x206

Email: marylee@crabdeck.com

2024 BEER & COCKTAIL MENU

PREMIUM OPEN BAR

Includes all domestic & imported canned beers, house wines, premium brand cocktails, and non-alcoholic beverages. (Shots & energy drinks not included)

Titos Vodka, Grey Goose Vodka, Tanqueray Gin, Hendricks Gin, Bacardi Rum, Sailor Jerry Rum, Captain Morgan Rum, 1800 Silver Tequila, Patron Tequila, Makers Mark Bourbon, Jim Beam Bourbon, Crown Royal Whiskey, Jameson Whiskey, Jack Daniels Whiskey, Hennessy VSOP

- 2 Hours - \$34 per guest
- Additional Hours - \$12 per guest

DRAFT BEER & WINE

Includes one choice of draft beer, wines, and non-alcoholic beverages.

Choose 1: Miller Lite, Coors Light or Yuengling

House Wines: Pinot Grigio, Chardonnay, Sauvignon Blanc, Moscato, Rose', Pinot Noir, Merlot, Cabernet Sauvignon

- 2 Hours - \$23 per guest
- Additional Hours - \$10 per guest

HOST OPEN BAR

A host open bar allows your guests to order from the full array of beers, wines, and spirits available.

The final bar tab is billed based on consumption of guests and is paid by the event host at the conclusion of the event.

CASH BAR

Cash bar requires each guest to pay for their own alcoholic beverages.

*Cash bar does not count toward the food and beverage minimum contracted by the host.