

*JOE'S ATLANTIC GRILL*

***DECK THE HALLS MENU***

*Freshly Baked Rolls with Rosettes of Butter*

*Appetizer Crab in Puff Pastry*

*Organic Greens with Balsamic Vinegar and Asia go Croutons*

*Roasted Turkey served with Cranberry Sauce*

*Chef's medley of Seasonal Vegetables*

*Hand whipped fresh Yukon Potatoes*

*Savory Apple Sage Stuffing*

*Christmas Sweets and Treats*

*\$25 Per Person*

***BOUGHS OF HOLLY***

*Freshly Baked Rolls with Rosettes of Butter*

*Appetizer Calamari with Garlic and Cilantro*

*Organic Greens with Balsamic Vinegar and Asia go Croutons*

*Maple Glazed Leg of Ham*

*Chef's Melody of Seasonal Vegetables*

*Scalloped Potatoes*

*Seafood Jambalaya*

*Bread Pudding in Serrano Sauce w/ Vanilla Ice cream*

*\$30 Per Person*

***'TIS THE SEASON***

*Freshly Baked Rolls with Rosettes of Butter*

*Appetizer Coconut Prawns*

*Ceasar Salad*

*Roast Beef*

*Stuffed Haddock with Scallops*

*Baby Corn*

*Sweet Roasted Peppers*

*Garlic Mashed Potatoes*

*Seafood Linguini (scallops, prawns, mussels, crab)*

*Bread Pudding w/Rum Sauce and Vanilla Ice Cream*

*\$40 Per Person*

***CHRISTMAS TIME IN THE MARITIMES***

*Freshly Baked Rolls with Rosettes of Butter*

*Appetizer Boston Clam Chowder*

*1-1 ¼ lb Lobster*

*Greek Salad*

*Ceasar Salad*

*Roast Beef*

*Seafood Casserole*

*Garlic and Rosemary Roasted Potatoes*

*Bread Pudding w/Rum Sauce and Vanilla Ice Cream*

*\$55 Per Person*

Special menus available upon request. Modifications of menus accepted