

APPETIZERS

HOT APPETIZERS

Mushroom Caps stuffed with sweet sausage
Meatballs
Buffalo Chicken Bites
Buffalo Wings
Spinach & Artichoke Dip
Fried Mozzarella Halves
Beef Kebobs
Chicken, Steak or Shrimp Quesadillas
Seafood Quesadillas
Potato Skins

SEAFOOD APPETIZERS

Crab Dip
Steamed Shrimp- Medium or Jumbo
Mushrooms Caps stuffed with Crab Imperial
Crab Balls
Buffalo Shrimp
Crab Wontons
Clams Casino
Blackened Tuna Skewers
Fried Calamari
Oyster Rockefeller

COLD APPETIZERS

Cheese & Fruit Platters-
Hunks of cheese garnished with fruit in
season
Antipasto Tray
Salami, Prosciutto, Fresh Mozzarella,
Roasted Red Peppers, Olives, Marinated
Mushrooms & Marinated Artichokes
Vegetable Platter
Shrimp Cocktail
Seared Tuna with wasabi mayo
Jumbo Lump Crab Cocktail
Oyster & Clam Platters
Mini Sandwiches
Crab Claws
Bay Chips

SALADS

Garden Salad
Caesar Salad
Greek Salad
Cobb Salad
Grilled Chicken, hard boiled eggs, bleu
cheese, diced tomatoes, avocados,
bacon, red onions & chopped romaine
lettuce
Spinach Salad with bleu cheese, walnuts,
and raspberry vinaigrette
Crab & Shrimp Salad
Asparagus & Red Pepper Salad tossed with
vinaigrette
Triple Berry Salad (in season)
Fresh Mozzarella, Tomato & Basil
(in season)
Tomato & Cucumber Salad
Fruit Salad
Add Grilled Chicken, Grilled Shrimp, Steak or
Seared Tuna

**For Information call Katie @
410-321-7744
410-908-9186 (cell)**

Ocean Pride Seafood

Creole Mayo
Wasabi Sauce

SANDWICHES

Chicken Salad
Turkey, Ham & Bacon Club
Roasted Turkey
Grilled and Marinated Chicken Breast
Chicken Parmesean
Prime Rib
Italian Cold Cut
Baked Ham
BLT
Veggie

Jumbo Lump Crab Cake
Shrimp Salad
Tuna Salad
Fried Fresh Fish
Soft Crabs
Oyster, Clam, or Shrimp Po Boy

Served on White, Wheat, Marble Rye, Seven
Grain, Kaiser Roll, Tortilla Wraps, Bagels, or
Hoagie Rolls

Sandwich trays can be premade or come as
deli platters with assorted condiments and
breads.

SIDES AND SPREADS

Coleslaw
Potato Salad
Mac 'n Cheese
Orzo Salad
Macaroni Salad
Tomato & Cucumber Salad

Chipotle Mayo
Sundried Aioli
Old Bay Remoulade
Garlic Pesto
Lemon Oregano Aioli

CARVING STATION

Beef Tenderloin
Top Round of Beef
Prime Rib
Roasted Boneless Turkey Breast
Baked Honey Ham
Apricot Roasted Pork Tenderloin
Served with assorted sauces and rolls

DINNER

CHICKEN ENTREES

Chicken Marsala- grilled chicken breasts
topped with mushrooms, & a rich Marsala
wine sauce

Chicken Piccata- seared chicken topped with
capers & a lemon, white wine sauce

Chesapeake Chicken- chicken topped with
jumbo lump crabmeat & mushrooms in a
white wine cream sauce

Chicken Cordon Bleu- Chicken stuffed with
Ham & Cheese and baked until crispy

Grilled Chicken topped with Spinach,
Mushrooms & Tomatoes in a pink vodka
sauce

Chicken Parmesan served with angel hair
pasta

VEGETARIAN ENTREES

Vegetable Primavera- mixed vegetables
tossed in a light cream sauce

Shrimp & Spinach stuffed into Portabella
Mushrooms

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Penne Pasta with a Tomato Cream Sauce
and broccoli

MEAT ENTREES

4oz & 6oz filet mignon
Slow Roasted Prime Rib
New York Strip Steak
Cowboy Steak- Bone-In Rib Eye
Grilled Rack of Lamb with Herb Pesto
Prosciutto wrapped pork loin

FISH & SEAFOOD ENTREES

Crab Imperial- Jumbo Lump Crabmeat
topped with Imperial sauce and baked

Stuffed Shrimp- Jumbo Shrimp stuffed with
Crab Imperial

Shrimp Scampi- Jumbo Shrimp tossed in a
garlic white wine butter sauce served over
linguine

Seafood Diablo- Fresh shell fish tossed in
spicy marinara with onions and peppers
served over linguine

Seafood Fettuccini- Shrimp & Scallops
tossed in a Parmesan Cream Sauce and
served over Fettuccine

Crab or Shrimp Fluff- Our Jumbo Lump Crab
Cake or Shrimp dipped in fluff batter & fried
until golden & crispy

Fresh Fish- Ask for in season catch.

Herb Marinated Scallops- Fresh Scallops pan
seared with a herb and Dijon marinade

Lobster Tails or Whole Maine Lobsters

SIDES

Mashed Potatoes
Roasted Fingerling Potatoes
Baked Potato
Twice Baked Potato
Twice Baked ½ sweet ½ white potato
Steak Cut French Fries
Hand Battered Onion Rings
Au gratin Potatoes
Wild Rice
Rice Pilaf
Grilled Vegetables
Italian Cut Vegetables
Green Beans
Roasted Asparagus
Cole Slaw
Potato Salad
Orzo Salad
Mac 'n Cheese

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- PRICES SUBJECT TO CHANGE WITHOUT NOTICE

BUFFET

CHOICE of
Salad, 3 entrees, vegetable & starch
Breads or rolls
Dessert
Iced Tea, Sodas, Coffee & Tea

LUNCHES

Choice Of
3 Sandwiches/Salads
Bread rolls
Dessert
Iced Tea & Sodas

DINNER

CHOICE of
Salads
2-3 entrees, vegetable, starch
Bread or rolls
Dessert

- 10% Deposit is required to confirm your reservation and guarantee space
- Deposits are returned if cancelled more than 2 weeks in advance
- 20% Gratuity & 6% Sales Tax will be added to the food & beverage check
- One check per group reservation
- Confirmation of number in group 3 days in advance

CRAB FEAST PACKAGE

Available for parties of 15 or more

All You Can Eat Crabs (medium)
Maryland Crab Soup
Cole Slaw
Corn on the Cob (in season)
Unlimited Soda & Iced Tea
Draft Beer
House Wine
\$52.00 per person

All You Can Eat Crabs (large)
Maryland Crab Soup
Cole Slaw
Corn on the Cob (in season)
Unlimited Soda & Iced Tea
Draft Beer
House Wine
\$72.00 per person

You can also purchase by the dozen for extra-large and jumbo crabs

For an additional \$12.99 per person you can get crab feast package and order an entrée from the menu

- Quantity and size of crabs are limited to availability
- 10% deposit required to reserve date, balance due upon completion of party
- 20% Gratuity and 6% Sales Tax will be added to the final check

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Ocean Pride Seafood

- Final count is required 3 days before event
- Parties not meeting their minimum guarantee will be assessed a table charge

Alcohol Package

Packages are based on a 3 hour party! We will be more than happy to customize a longer or shorter party!

16.95 "Bronze" Package

Domestic Draft Beer
 (Yuengling, Natty Boh, Budweiser, All Light beers)
 Domestic Bottles
 (all major domestic brands. No imports, No Craft beers)
 House Wines
 (Woodbridge)

24.95 "Silver" Package

Everything from Bronze package plus:
 Add Rail Liquor

29.95 "Gold" Package

Everything from Bronze & Silver packages plus:
 Add all Call Liquors (Jack Daniels, Bacardi, Absolut equivalents)
 Add Import bottles (No craft beers)
BEST VALUE

34.95 "Platinum" Package

Everything from Bronze, Silver, & Gold Packages plus:
 All Craft Beer
 All Drafts
 All Top Shelf Liquor

THIS IS A COMPLETE OPEN BAR

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 - For Questions please ask for Katie Merson 410-321-7744

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