

- Chilled Jumbo Shrimp with Chef Wade's semi-sweet Papaya Cocktail sauce. *Everyone goes for this one!*
- Yucatan Grilled Chicken, Beef & Pork Skewers and a Red Chile Peanut Sauce. *Very summer BBQ-like offering.*
- Chef Wade's Kobe Beef Sliders on Brioche with soya-glazed onions (\$6.00 pp extra -- that Kobe is pricey but worth it) *A huge hit every time! Big fun factor, too!*
- Pan Seared Ahi Tuna Lollipops: *The Captain's fav with wasabi crème dip and edged with toasted sesame seeds.*
- Grilled Vegetable Quesadillas Wedges with Tomatillo Salsa. *Good call for the vege-oriented folks...*
- Viva Ventura House-made Chorizo and Jack Cheese Quesadillas with Cilantro Crema. *Very popular.*
- Smoked Chicken Quesadillas with Salsa Verde. *Nice wedge-shaped with a semi-spicy green sauce.*
- Pan Seared Maryland Style Crab Cakes with Jalapeno Tartar Sauce (\$7 pp extra) *Fabulous! The best crab cakes! Excellent addition for upscaling your menu.*
- Goat Cheese-Sun Dried Tomato Mousse on Crostini...a nice, lighter and traditional item popular with all.
- Maine Lobster Rolls! *A traditional New England offering of chunked lobster with diced celery, onion, light spices and mayo wrapped in a soft brioche. \$7.00 pp extra.*
- Grilled Chicken Caesar tossed with grated parmesan cheese served in a wrap. *Can also be prepared without chicken. Good item for the taste, crunch, and for the younger set as well.*