

Mussel Bar & Grille Harbor East

Private & Group Dining Menus

Antigoon Room (Private)

This private dining room accommodates 35 seated and 45 for standing reception. The room features a 52" Plasma TV with AV capabilities. The TV can be connected to a laptop for presentations or slideshows, or set for the next Raven's game. Connect your iPod to our surround sound system to play your favorite tunes.

Cry Baby Lounge (Semi-Private)

Our lounge is a semi-private parlor with heavy drapery. The space accommodates up to 50 guests for a standing reception. The space features a 70" Plasma TV with AV capabilities for presentations or watching TV. The perfect space to throw a Happy Hour event.

****Standing reception only****

Buyout

Up to 300 guests, use of all spaces in the restaurant, including the lounge, private dining room, bar, and various configurations of other tables.

Contact Theresa Ally to plan your event!

Catering Director

301.910.2511

theresa.ally@rwrestaurantgroup.com

LUNCH PACKAGES

MENU OPTION 1

\$35.00 per person, exclusive of tax, gratuity
& beverage
3 Course Seated
Preselect two options per section

Starter

Mussel Bar Chopped Salad/ Crisp Lettuces, Chick Peas,
Cherry Tomatoes, Feta Cheese, Salumi, Oregano Vinaigrette

SEP

Slow Roast Lamb Meatballs/ Plum Tomato Sauce, Potato
Purée, Harissa Oil
Crumbled Goat Cheese

French Onion Soup/ Vidalia Onions, Gruyère Cheese, Garlic
Croutons, Crisp Shallots

Entrée

1/2 White Wine Mussels/Roasted Garlic Parsley Cream, SEP
House Cut Fries

Chile Salt Grilled Atlantic Salmon/ Avocado, Mango Salsa,
Cilantro, Red Onion, Arugula, Radish

Grilled Chicken Caesar/ Classic Caesar Salad, Garlic
Croutons, Parmesan Cheese, Sun Dried Tomatoes

Dessert

Vanilla Bean Crème Brûlée

Berger Cookie Bread Pudding

MENU OPTION 2

\$42.00 per person, exclusive of tax, gratuity
& beverage
3 Course Seated
Preselect two options per section

Starter

Romaine & Kale Caesar/ Roasted Garlic Croutons, Parmesan,
White Anchovies

Beet Salad/ Baby Beets, Toasted Hazelnuts, Crumbled Goat
Cheese, Pickled Onions, Herb-Lemon Vinaigrette

1/2 White Wine Mussels/Roasted Garlic Parsley Cream, House
Cut Fries

Entrée

Pepper and Coriander Grilled Rare Tuna/Arugula, Radish,
Roasted Peppers, Hard Boiled Egg, Green Beans, Lemon
Vinaigrette

Steak Frites/ 5 oz. Culotte Steak, House Cut Fries, Greens,
Bordelaise Sauce

Grilled Maine Scallops/ Cauliflower Potato Purée, Sautéed
Mushrooms, Star Anise- Red Wine Jus

Dessert

Vanilla Bean Crème Brûlée

Berger Cookie Bread Pudding

DINNER PACKAGES

MENU OPTION 1

\$40.00 per person, exclusive of tax, gratuity
& beverage, 3 Course Seated
Preselect two options per course

Starter

Romaine & Kale Caesar/ Roasted Garlic Croutons, Parmesan,
White Anchovies

Slow Roast Lamb Meatballs/ Plum Tomato Sauce, Potato
Purée, Harissa Oil Crumbled Goat Cheese

French Onion Soup/ Vidalia Onions, *Gruyère* Cheese, Garlic
Croutons, Crisp Shallots

Entrée

Braised Short Rib Carbonnade/ Pappardelle Noodles, Root
Vegetables, Dijon Mustard

White Wine Mussels/ Roasted Garlic Parsley Cream, House
Cut fries

Roasted Brook Trout/ Thin Green Beans, Shallots &
Almonds, Parsley Brown Butter

Dessert

Vanilla Bean Crème Brûlée

Berger Cookie Bread Pudding

MENU OPTION 2

\$52.00 per person, exclusive of tax, gratuity
& beverage, 3 Course Seated
Preselect two options per course

Starter

Mussel Bar Chopped Salad/ Crisp Lettuces, Chick Peas,
Cherry Tomatoes, Feta Cheese, Salumi, Oregano Vinaigrette

Beet Salad/ Baby Beets, Toasted
Hazelnuts, Crumbled Goat Cheese
Pickled Onions, Herb-Lemon Vinaigrette

Crispy Berkshire Pork Belly /Hot Pepper Jelly Glaze, Apple
Salad, Mustard & Maple Baked Beans

Entrée

Mussel Bar Steak Frites/ Grilled Culotte Steak, House Cut
Fries, Greens, Bordelaise Sauce

Chile Salt Grilled Atlantic Salmon/ Avocado, Mango Salsa,
Cilantro, Red Onion, Arugula, Radish

Spicy Thai Green Curry Mussels/ Cilantro, Peanuts, Basil,
House Cut fries

Dessert

Cheesecake, Fresh Berries

Berger Cookie Bread Pudding

DINNER PACKAGES

MENU OPTION 3

\$60.00 per person, exclusive of tax, gratuity
& beverage, 3 Course Seated
Preselect two options per course

Starter

Romaine & Kale Caesar/ Roasted Garlic Croutons, Parmesan,
White Anchovies

Ahi Tuna Tartar/ Sesame Citrus Reduction, Cilantro Herb
Salad, Tobiko

Jumbo Lump Crab Cake/ Spicy Remoulade, Fennel Kale Salad,
Grilled Lemon

Entrée

New York Strip/ Grilled Sea Salt & Peppercorn, Bordelaise
Sauce

Lobster Mac-n-Cheese / Poached Maine Lobster, Shell Pasta,
White Cheddar, Roasted Broccolini

Roasted Chicken Breast /Thigh Roulade, Potato, Green
Onion Cake, Spinach, Tarragon Sauce

Grilled Atlantic Swordfish/ Spring Ratatouille, Basil Pesto,
Crispy Garlic

Dessert

Cheesecake, Fresh Berries

Berger Cookie Bread Pudding

Chocolate Espresso Cake

PASSED AND PLATED CANAPES

Canapés - *Minimum Order of 20 pieces – priced per piece*

SEAFOOD

Tuna Tartar/ Sesame Citrus Reduction, Tobiko (\$3.25)

Oysters on the Half Shell Mignonette/ Lemon, Horseradish, Cocktail Sauce (\$3)

Chilled Poached Shrimp/ Lemon, Horseradish, Cocktail Sauce (\$3.25)

Maine Scallops Wrapped in Bacon & Thyme (\$4)

Mini Lump Crabcake/ Herb Remoulade (\$4)

MEAT

Chicken Wings/ House Made Ranch Dressing, Celery

Spicy, BBQ or Old Bay (\$2)

Loaded Devilled Eggs/ Shaved Prosciutto, Pepperoncini, Red Onion, Feta Cheese (\$2.5)

Housemade Sloppy Joe Sliders/ Coleslaw, Pickles (\$4)

Grilled Chicken Satay/ Peanut Dipping Sauce (3)

VEGETARIAN

Hummus Bites/ Cucumbers, Baked Pita (\$2.5)

Platters

Charcuterie Board/ In-House Prosciutto, Salami Calabrese, Coppa, Chorizo, Sopressata, Baguette, Mustards, Pickles, Cippolini Onions (\$6 per ounce)

Cheese Board/ Six Imported & Regional Artisan Cheeses, Baguette, Honey, Fig Spread (\$5 per ounce)

Crudité Platter/ Seasonal Variety of Raw Vegetables, Herb Dip, Roasted Red Pepper Dip (\$4 per person)

Fruit Platter/ Selection of Seasonal Fruits

Small Platter Serves 30 People (\$90)

Medium Platter Serves 60 People (\$170)

Large Platter Serves 100 People (\$270)

Seafood Platters - *Great addition to serve tableside*

Plateau a la Marcel/ Half Lobster, 6 Oysters, 3 Shrimp, 3 Clams, 6 Mussels, Calamari Salad (\$55)

Plateau a la Beck/ Whole Lobster, 8 Oysters, 4 Shrimp, 4 Clams, 6 Mussels, Calamari Salad (\$85)

Menu Additions and Sides

Hot Mussels in a Cast Iron Pan (\$22 per order)

Classic White Wine, Spicy Thai Green Curry, Kennet Square or Mediterranean (Choose one)

Sweet Potato Fries/ Trio of Dipping Sauces (\$7/order)

House Cut Mussel Bar Fries/ Trio of Dipping Sauces (\$5/order)

House Made Tator Tots/ Spicy Ketchup, Parmesan (\$7/order)

Hot Maryland Crab Dip/ Toasted Baguette (\$14/order)

Petit Fours

Minimum order of 20 each item, Price per piece (\$3.00)

Key Lime Pie, Cheesecake, Berger Cookie Bread Pudding, Chocolate Espresso Cake