
THE BOIL

EMERALD
COAST
CHEFS

SEAFOOD BOIL

STARTERS: (CHOOSE ONE)

CRAB CAKES

Creole Tartar Sauce

BOURBON PEACH GLAZED MEATBALL

Bourbon Peach BBQ, Made from scratch

PINEAPPLE CHILE CHICKEN WINGS

Sweet Chile Sauce, bone in wings

CAESAR SALAD

Croutons, Parmesan, Homemade Caesar Dressing

GARDEN SALAD

Spring Greens, Cucumber, Tomato, Cheddar,
House Made Ranch

DESSERT: (CHOOSE ONE)

KEY LIME PIE

Sweet and Salty Strawberries

ESPRESSO FUDGE BROWNIE

Kahlua Salted Caramel

BOURBON BREAD PUDDING

Vanilla Bean Ice cream

SEASONAL FRUIT COBBLER

Vanilla Bean Ice Cream

THE SEAFOOD BOIL

Chef hand selects the freshest seafood the day of your event and prepares it on site. Enjoy Gulf-caught shrimp, snow crab, lobster tail, Andouille sausage, sweet corn, and potatoes.

Ask us about upgrading to King Crab legs.