

HOT APPETIZERS

Shrimp DeJonge
\$11.00 per person

Crab Balls
with Cocktail and Tartar Sauces
\$9.00 per person

Stuffed Quail
over Green Cabbage
\$11.00 per person

**Mushrooms stuffed with
Crab Meat Au Gratin**
\$8.00 per person

Crab Cakes
with Spicy Tomato Coulis
\$11.00 per person

Portabello Mushrooms
Stuffed with Shrimp and Scallops
\$11.00 per person
or Stuffed with Caponata
\$10.00 per person

Ravioli
with Mediterranean Vegetables,
Walnuts, Basil and Garlic in Rosa
Sauce
\$10.00 per person

COLD APPETIZERS

Salad Nicoise
Green Beans, Potatoes, Olives, Egg
and Grilled Yellow Fin Tuna
\$11.00 per person

Smoked Salmon
on Bed of Lettuce
Toast Points and Condiments
\$11.00 per person

Gulf Shrimp Cocktail
with Red and Remoulade Sauces
\$13.00 per person

Jumbo Lump Crab Cocktail
with Red and Remoulade Sauces
\$13.00 per person

SOUPS

Chef's Soup du Jour
\$5.00 per person

Cream of Vegetable
\$5.50 per person

Tomato Basil
\$5.50 per person

Cream of Wild Mushroom
\$5.50 per person

**Hearty Clam Chowder
(New England or Manhattan)**
\$6.50 per person

Classic Shrimp Gumbo
\$7.00 per person

Signature Lobster Bisque
\$8.00 per person

Vichyssoise
\$5.50 per person

Tortilla Soup
\$5.50 per person

Chilled Strawberry Soup
(seasonal)
\$5.50 per person

Chilled Melon Soup
(seasonal)
\$5.50 per person

SALADS

Green Garden Salad
Fresh Mixed Greens, Tomato,
Cucumber, Carrots Julienne and
Calamata Olives and Choice of
Dressings
\$5.00 per person

Classic Caesar
Crisp Romaine tossed with
Reggiano, Croutons and our Own
Caesar Dressing
\$6.50 per person

Spinach Salad Moody Gardens
with Parmesan, Bacon Bits, House
Dressing
\$6.50 per person

Salad Elena
Fresh Cut Baby Greens,
Grilled Shrimp and Crab Meat with
Champagne Vinaigrette
\$14.00 per person

Sliced Tomato Roquefort
Tomato Slices on Romaine with
Red Onion, Roquefort Cheese and
Balsamic Vinaigrette
\$6.50 per person

Hearts of Romaine
Vine-Ripened Roma Tomatoes and
Shaved Parmesan Reggiano
Balsamic Vinaigrette
\$6.50 per person

DINNERS

DINNER ENTREES

Herb Roasted Chicken Breast
with Mushroom Pancetta
Stuffing
\$23.00 per person

**Grilled Chicken Breast
Florentine**
stuffed with Fresh Spinach
and topped with a Light
Cream Sauce
\$23.00 per person

Flounder Fillet Amandine
Pan Sautéed and
topped with Golden Brown
Almond Slices
\$28.00 per person

Grilled Salmon Steak
with Champagne Dill
Sauce
\$28.00 per person

Shrimp Fines Herbes
Jumbo Gulf Shrimp
sautéed with Butter,
Herbs and Garlic and
served with Rice Pilaf
\$28.00 per person

Grilled Red Snapper Fillet
topped with Sautéed Lump
Crab Meat (seasonal) or
Sautéed Gulf Shrimp
\$30.00 per person

Prime Rib Au Jus (12-14 oz.)
with Roasted Garlic
Mashed Potatoes
(minimum of 15 guests)
\$30.00 per person

Grilled Filet Mignon (8 oz.)
with Classic Béarnaise or
Bordelaise with Mushrooms in a
Red Wine Sauce
\$33.00 per person

Filet Au Poivre Verte (8 oz.)
Pan Seared Filet topped
with Green Peppercorn Sauce
and served with Rice Pilaf
\$33.00 per person

Surf and Turf (5 oz.)
Sliced Beef Tenderloin with
Béarnaise Sauce, Grilled
Shrimp and Linguini Pasta
\$33.00 per person

Petit Mixed Grill a l'Americaine
Medallions of Beef, Chicken Breast,
Lamb Chop and Grilled Tomatoe
\$35.00 per person

Shearn's Mixed Grill
Medallions of Beef, Lamb Chop,
Shrimp, and Scallops
\$35.00 per person

Beef Wellington en Croute
Tenderloin wrapped with
Mushroom Duxelles and
Puff Pastry served with
Perigueux Sauce
(minimum of 20 guests)
\$37.00 per person

DUAL ENTREES AND COMBO ENTREES:

Snapper and Filet Combo
Grilled Red Snapper and Filet
Mignon Béarnaise
\$37.00 per person

Petit Filet Mignon Béarnaise
with Shrimp Scampi \$37.00
with (6 oz) Lobster Tail Citrus
Beurre Blanc \$47.00
with Baked Salmon \$35.00
with Crab Cakes and
Tomato Fondue \$37.00

**Grilled or Pecan-Crusted
Chicken Breast**
with Baked Salmon \$32.00
with Shrimp Scampi \$33.00
with Crab Cakes and
Tomato Fondue \$33.00
with Grilled Red Snapper \$33.00

***Our Dinners are served with
Chef's Accompaniments, Warm
Breads and Butter, Coffee and
Iced Tea**

Sorbet
Choice of Mango, Raspberry,
Champagne or Lemon
\$4.00 or Trio \$6.00

Strawberry Shortcake
layered with Rich Cream
and Fresh Berries
\$6.00

**New York Style or
Chocolate Cheesecake**
with Fresh Berries
\$6.00

Bread Pudding
with Hot Bourbon Sauce
\$5.00

Marinated Berries
with Lemon Crème Fraiche
\$5.50

Pecan Pie
with Kahlua Rum Sauce
\$5.50

**Moody Gardens
Key Lime Pie**
with Fresh Lime and
Lemon Sauce
\$5.00

Shearn's Dessert Sampler
\$7.00

Crème Brûlée
\$7.00

Golden Carrot Cake
with Cream Cheese Icing
\$5.50

Tiramisu
\$6.00

**Chocolate Raspberry
Chamborg Cake**
\$6.00

Your Choice of Mousse
Tell Us Your Favorite
Flavor!
\$5.00

**Jack Daniels Chocolate
Mousse Cake**
\$6.00

Chocolate Pecan Tart
with Jack Daniels
\$5.50

Classic Apple Pie
\$5.00

**Orange Mousse in
Chocolate Basket**
garnished with Fresh Berries
\$7.00

Opera Cake
layered with Praline Butter Cream
\$5.70

Chocolate Trilogy
Chocolate Genoise with White, Milk
and Dark Chocolate Mousse
\$7.00

Italian Cream Cake
\$6.00

Caramel Flan
with Fresh Berries
\$5.00