



## **Seafood and Crab Crack**

Friday, September 27

5:30 p.m. – 8:30 p.m., *seating every half hour*

### **Chilled Seafood**

King Crab Legs

Oysters on the Half Shell

Bloody Mary Shrimp Cocktail

Oak Roasted Salmon

Hawaiian Poke with Tuna, Pineapple, Green Onion and Macadamia

Mexican Bay Scallop Ceviche

Sushi

### **Cold Salads and Soup**

Boston Clam Chowder

Shrimp Louie

Mixed Summer Greens

Watermelon Shishito Salad

Chile Fried Tofu with Scallions and Cashews

Kale Quinoa Salad with Grape Tomatoes

### **Carving Station**

Salt Roasted Sea Bass

### **Hot Buffet**

Paella

Garlic Lemon Shrimp Scampi

Grilled Hawaiian Opah with Pineapple Salsa

Louisiana Shrimp and Sausage Gumbo

Grilled Spanish Octopus with Duck Fat Potatoes and Romesco

Jambalaya with Carolina Rice

Cedar Plank BBQ Salmon

Maine Lobster Tails with Drawn Butter

Limoncello Truffle

*fresh raspberries*

*The Athenaeum*

*A Platinum Club of America*

California Institute of Technology