

SPECIAL EVENT DINNER MENU

\$75 / person

Includes 2 starters, 1 soup or salad, choice of 3 entrees, 1 dessert & coffee/tea

STARTER PLATES (choose 2)

SERVED FAMILY STYLE

Grilled Colossal Shrimp Cocktail

Horseradish, cocktail sauce

Thai Ribs

Crispy onions, sweet chili glaze

PEI Mussels

Thai coconut-curry, red chili flakes, tomatoes, grilled ciabatta, fresh ginger

Crispy Calamari

Fried pepperoncini, marinara

Lobster Rangoon

Maine lobster meat, chive cream cheese, Thai glaze drizzle

Scallops 'N Bacon

Whole grain mustard, VT maple drizzle

Short Rib Empanadas

Aji amarillo, salsa criolla

Meatballs

Cotija cheese, marinara sauce, garlic bread

Tuna Tartare

Served on wontons

Maryland Style Crab Cake

Pineapple cilantro salsa, mango-habanero aioli

Margherita Flatbread Pizzas

Fresh mozzarella, tomato, basil

SOUPS + SALADS (choose 1)

SALADS

Organic Greens

Mixed greens, cucumber, carrot strings, focaccia crumble, red wine vinaigrette

Caesar

Baby kale, romaine hearts, chopped egg, pumpernickel croutons, creamy parmesan dressing

SOUPS

Clam Chowder

Coastal butter clams, chopped potato, a touch of bacon, a splash of cream

French Onion

Caramelized onions, sherry, gruyere cheese, garlic crouton

DESSERT (choose 1)

Chocolate Chip Bread Pudding

Brioche, whipped cream

Cheesecake with Raspberry Coulis

Whipped cream, fresh berries

Raspberry Sorbet

With fresh berries and mint

Brownie S'more Sundae

Homemade brownie, roasted marshmallow, chocolate ganache, whipped cream, and berries

ENTREES (choose 3)

Chicken & Broccoli

Roasted marinated chicken, broccoli, fresh plum tomatoes, romano cheese, olive oil, butter-chablis, trottolo pasta

Shrimp 'n Spinach Scampi

Jumbo shrimp, baby spinach, tomato, garlic & shallot butter, linguine

Chicken Parmesan

Breast of chicken, herbed crumbs, mozzarella parmesan cheese, marinara, fresh basil, trottolo pasta

Seared Ahi Tuna

Sesame seed, lobster rangoon, shaved vegetables, lo mein, shoyu glaze, sriracha aioli, scallions

Ritz Cracker Crusted Haddock

Roasted plum tomato, garlic baby spinach, yukon gold smashed potato

New England Trio

Sea scallops, haddock, shrimp, ritz cracker, roasted plum tomato, grilled asparagus, smashed potatoes

Sirloin Steak

14oz hand cut sirloin strip steak, Great Hill blue cheese brulee, garlicky baby spinach, smashed yukon, demi glaze

Filet Mignon

8oz center cut filet, seared herbed baby bella mushrooms, port wine demi glaze, boursin-yukon gold smashed potato

Steak Tips

House marinated, hand-cut Cajun steak fries, homemade vinegar peppers, marinara criolla sauce

Simply Grilled (Choose your protein)

Seasonal vegetables, jasmine rice, agave amber lemon-thyme glaze

scallops | salmon | shrimp

Pricing does not include 7% tax, 20% gratuity, 4% administrative fee.

Please contact niki@missiononthebay.com to customize your menu!

MISSION
ON THE BAY

Not all ingredients are listed in the menu. Before placing your order, please inform your server if anyone in your party has a food allergy.

*Consuming raw or undercooked meats, poultry, pork, seafood, shellfish or eggs may increase risk of foodborne illness.

*Town of Swampscott consumer advisor, mercury in fish - pregnant and nursing women, women who may become pregnant, and children under 12 years are advised not to eat shark or swordfish.

Tuna steaks and canned tuna consumption should also be limited. These fish may contain levels of mercury, which the EPA and FDA agree can be toxic to a developing neurological system.