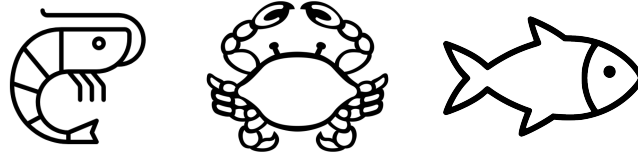


CHICKS WITH DIPS



Our Southern Seafood Smorgasbord

Choose **Three** of Five Items **\$475***

**subject to change with market rate of seafood | sales tax included*

CHILLED GULF SHRIMP

Housemade cocktail sauce & lemons
5 pounds (Peeled/Tails-On)

GULF FISH CEVICHE

Classic marinade in tangy lime juice, onion, garlic, cilantro, tomato
1 Quart (32 ounces / 16 servings)

LOUISIANA CRAB & CORN MAQUE CHOUX DIP

Pronounced Mock-Shoe : Krewe of Muses would approve.
Sautéed corn, onion, red pepper and Cajun seasonings
Folded into a creamy cold crab base
1 Quart (32 ounces / 16 servings)

BLACKENED SHRIMP DIP

Emeril would bless it with a BAM!
Cold, creamy and spicy with a bold skrimpy flavor
1 Quart (32 ounces / 16 servings)

SMOKED FISH DIP

Your Jewish mother will be proud.
Smoked trout with sharp bites of celery and onion
1 Quart (32 ounces / 16 servings)

When I Dip. You Dip. We Dip.

Ask about Marinated Crab Claws & Caviar Service for the Extreme O'Fashionados!