

The Flagler Fish and Beef Company
386.439.0000
180 S. Daytona Ave., Flagler Beach, FL 32136

**FLAGLER FISH AND
BEEF COMPANY
CATERING MENU**

APPETIZERS:

Crab Cakes: Fresh Jumbo Lump crab cakes served with a trio of house dipping sauces. \$5 ea.

Colossal Shrimp Cocktail: 6 colossal shrimp served with lemon and cocktail sauce. \$36 a dozen.

Local Shrimp Ready to Eat OR Peel And Eat: Served Cooked and Chilled Seasoned and oh... so sweet and tender served with FFC's cocktail sauce and lemons. Ready to Eat \$30.00 lb. Peel and Eat \$23.00 lb.

Asiago Stuffed Potatoes: Baby red bliss potatoes stuffed with a heavenly mix of Asiago cheese, roasted garlic and basil. \$2.25 ea.

Clam Dip: Fresh diced clams, cream cheese, parsley and a blend of spices served with home made thick cut chips. \$9 per order.

Smoked Fish Dip: Tasty and smoky served with home made thick cut chips. \$9 per order.

SALADS:

Seaweed Salad: Tossed in a light sesame soy dressing. \$11.75 lb.

Calamari Salad: Tossed in a light sesame soy dressing. \$14.25 lb.

Red Bliss Potato Salad: Mixed with a blend of celery, onions and seasoning. \$6.25 lb.

Cole's Slaw: Red and green cabbage, carrots and red onion tossed to a tasty world. \$5.99 lb

Caesar Salad: Crispy chopped romaine lettuce tossed in homemade Caesar dressing with shaved asiago cheese and croutons. \$4 per person. Add chicken, beef, fish, seafood, veggies, priced accordingly.

Shrimp Salad: Jumbo Local Shrimp tossed with mayonnaise, squeezed lemon juice, salt and pepper. Market Price.

Lobster Salad: Maine Lobster meat shucked and tossed with mayonnaise, squeezed lemon juice, salt and pepper. Market Price.

Crab Salad: Crab meat tossed with mayonnaise, squeezed lemon juice, salt and pepper. Market Price.

HOMEMADE SOUPS:

Lobster Bisque OR White Fish Chowda OR Red Fish Chowda:

Available in quart sizes. Lobster Bisque \$18 a quart, all others \$12 a quart.

PLATTERS:

Seafood Sampler: (4) Steamed Colossal Shrimp, (1) King Crab leg, jumbo lump crabmeat, (4) steamed or raw oysters and (6) little neck clams served with a trio of house sauces. \$38

Seasoned Poached Salmon: One Side of Atlantic Salmon served with cucumber dill sauce, serves 10 - 12 + people. \$100.

USDA PRIME Beef Tenderloin: Served with our house horseradish cream sauce, sliced and plattered cooked to your perfection, serves 10-12 + people. \$175.

Smoked Salmon: Scottish Smoked Salmon sliced and served on a platter with chopped eggs, shallots, and horseradish cream, serves 10-12 + people. \$90.

Grilled Vegetable Platter: Seasonal fresh vegetables grilled to perfection, serves 10 people. \$55.

DESSERTS:

Key Lime Pie: We've been told it's the best for miles! \$56/pie.

Jumbo Peanut Butter Brownies: Big enough for two! \$8 ea.

Homemade Rum Cake: Chocolate OR Vanilla. Feels like you are in the islands. \$5.75 ea.

**All catering orders must be received at least 48 hours in advance.
Delivery options are available for orders over \$500.00.
386-439-0000**