



## CATERING MENU



# EVENT INFORMATION

## SUSTAINABLE SEAFOOD

Seafood is a healthy and delicious way to enjoy the bounties of the sea, though not all seafood is produced responsibly, and making the right choices can be difficult. SSA focuses on working with sustainably sourced seafood in our cafes, restaurants, and catered events. We also partner with Monterey Bay Aquarium's Seafood Watch program, whose recommendations help consumers and businesses make choices for healthy oceans.

## PALM OIL

We recognize the role foodservice operators like us play in the global trade and usage of palm oil - we value efforts to mitigate the environmental and social impacts associated with palm oil production. In-house, we are constantly working to review our purchases for palm oil inclusion and sourcing, and we advocate our supply chains to engage with leading industry groups - SSA is a member of the Roundtable for Sustainable Palm Oil (RSPO) and we encourage our partners who use palm oil to join this important initiative.

## DIVERSITY-OWNED VENDORS

We celebrate the things that make each one of us different, and work to support the local communities that we partner with.

Diversity-ownership of vendors in our supply chain is important to us, and we are developing tools to better evaluate our own engagement, as well as strategize how to include more diversity-owned vendors in our operations. If you are aware of a local vendor in your area that we should be working with, please let your SSA Account Manager know!

## ALLERGEN NOTICE

SSA Group, LLC offers products that may contain: Peanuts, Tree Nuts, Soy, Dairy, Sesame and Wheat. While we take steps to minimize the risk of cross contamination, we cannot guarantee that any of our products are 100% safe to consume for people with peanut, tree nut, soy, milk, sesame or wheat allergies.

At Texas State Aquarium, we make every effort to identify ingredients that may cause allergic reactions for those individuals with food allergies. Items marked gluten friendly are made with no gluten-containing ingredients. Items marked as vegan are made with no animal products (dairy, eggs, etc). We have strict policies in place to avoid cross contamination. However, there is always a risk of contamination (we cannot guarantee a total absence of these allergens in the menu items we produce).

## MINIMUMS & MENUS

There is a Food & Beverage minimum that must be met for all catered events. Unless otherwise specified, all menus are priced per person to be enjoyed during the allotted time period while here on-site at the Texas State Aquarium. Should you have something different in mind for your catering menu, we are happy to work with our chefs to propose a custom menu that meets your needs - please inquire with your Sales Manager for more information.

Extended service times beyond the included time frames denoted on each menu will incur an Extended Service Fee at the rate of ten percent (10%) of the menu cost for each additional hour of extended service time. Partial hours of extended service will be rounded up to the nearest half-hour.

## FINAL GUEST COUNT & FOOD GUARANTEES

Final guest count refers to the number of guests the Client expects to attend the event and is used to finalize food, beverage, and catering requirements at the event. The final guest count is due at least ten (10) business days before the event date and may not be less than the guaranteed minimum guest count your agreement was based on.

Increases to the guest count and last-minute orders past this due date will be considered but are subject to necessary equipment and menu items, potential additional costs, and the approval of your Sales Representative.

## LIQUOR & FOOD SERVICE REGULATIONS

Food & Beverage cannot be removed from the premises by any party other than the catering department. SSA Group, LLC. holds the Liquor License at Texas State Aquarium, therefore, liquor, beer, and wine may not be brought into the aquarium from outside sources. Liquor, beer, and wine may not be removed from the site. All bars will end 30 minutes prior to event end time.

## CONTRACT & DEPOSIT

A signed contract detailing all arrangements must be received by SSA Group, LLC. prior to the event date. A deposit equal to 50% of rental base fee is due at the time of signing the contract. Deposit payments may be made by cash, credit card, personal check, cashier's check or money order. All deposits made are included in the final invoice.

## FINAL PAYMENT

Final payment is due after the final guest count is received, before the event date. Any additional fees incurred on the day of the event will be applied to the final invoice, and payment is due upon receipt.

## CANCELLATION

Guests must provide written notice prior to canceling this agreement. If such written notice is received by Texas State Aquarium: (90) days to (31) days prior to the date of the event, 50% of the total estimated revenue will be due to Texas State Aquarium. Thirty (30) days prior to the date of the event, the guest is responsible for paying the total estimated revenue to Texas State Aquarium.

# RISE & SHINE BREAKFAST

## DETAILS:

- Service for up to 1.5 hours
- Requires a minimum order of 25 guests
- Prices are per person

## INCLUDES:

- Filtered Water
- Eco-Friendly Compostable Tableware

## TRADITIONAL

### Seasonal Continental

Assorted Breakfast Pastries, Fresh Seasonal Fruit

### Healthy Start Continental

Assorted Breads & Spreads, Fresh Seasonal Fruit, Granola, Yogurt

#### CHOICE OF:

Applewood-Smoked Bacon -or-  
Maple Sage Sausage

## BUILD YOUR OWN

### Complete Buffet Breakfast

Assorted Breakfast Pastries, Assorted Cereals & Milk, Roasted Breakfast Potatoes, Scrambled Eggs

#### CHOICE OF:

Applewood-Smoked Bacon -or- Maple Sage Sausage

### South Texas Breakfast

Refried Beans , Roasted Potatoes   

#### TACO CHOICE OF:

Chorizo and Egg, Potato and Egg -or- Bacon and Egg on Flour Tortillas

#### ADD BARBACOA & CARNE GUIADA

## ADD-ONS

Minimum food quantity order must match the guest guarantee.

Orange Juice -or- Apple Juice

Berry Burrata Bite 

Assorted Bagels & Cream Cheese Spread 

Applewood-Smoked Bacon or Maple Sage Sausage 

Cheesy Hashbrown Casserole 

Yogurt Parfait

Breakfast Quiche

Fresh Seasonal Fruit   

Chicken & Waffles

Dietary Information:  Vegetarian  Vegan  Gluten-Free  Dairy-Free  Contains Nuts  Contains Sesame  Sustainable Seafood

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5% admin fee, and current sales tax.

# BISTRO LUNCH

## BOXED LUNCHES

Select up to Two (2) items total from  
Salad or Sandwich Offerings

One menu selection per guest. Pre-selected final  
food quantities given in advance.

## DELI BUFFET

Select up to Two (2) items total from  
Salad or Sandwich Offerings

One menu selection per guest. Pre-selected final  
food quantities given in advance.

### DETAILS:

- Drop-off Service
- Requires a minimum of 20 guest

### INCLUDES:

- Chef Choice Cookie
- Kettle Chips
- Fruit
- Canned Water

### INCLUDES:

- Chef Choice Cookie
- Kettle Chips
- Filtered Water
- Iced Tea

## SALADS

### Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

### Greek Pasta Salad

Fire Roasted Artichoke Hearts, Crumbled Feta, Sun-Dried Tomatoes, Kalamata Olives, Extra Virgin Olive Oil

### Power Grain Chopped Salad

Toasted Quinoa, Chopped Egg, Avocado, Roasted Corn, Baby Heirloom Tomato, Kale, Cilantro-Lime Vinaigrette

### Tossed Green Salad

Spring Greens, Baby Heirloom Tomato, Shaved Carrot, Sliced Cucumber, Buttermilk Ranch

### Southwest Salad

Mixed Greens, Fresh Cilantro, Pepperjack Cheese, Roasted Corn Salsa, Crispy Tortilla Strips, Chipotle Ranch

## SANDWICHES

### Green Goddess Club

Roasted Turkey, Crispy Bacon, Vine-Ripened Tomato, Mixed Greens, Swiss Cheese, Green Goddess Mayo

### Honey Glazed Ham

Black Forest Ham, Dijon Mustard, Bib Lettuce, Vine-Ripened Tomato

### Fried Green Tomato

Smoked Cheddar, Red Onion, Tabasco Aioli, Shaved Iceberg

### Roast Beef & Provolone Cheese

Stoneground Mustard, Caramelized Onions

### Roasted Chicken Salad

Arugula, Tomato, Aromatics

## MENU ADD-ONS

Minimum food quantity order must match the guest guarantee.

- Assorted Grilled Vegetables
- Avocado
- Beef Fajita
- Grilled Chicken
- Grilled Shrimp
- Falafel

## BISTRO LUNCH ADD-ONS

Minimum food quantity order must match the guest guarantee.

- Additional Salad Selection
- Additional Sandwich Selection
- Substitute Wrap -or- Gluten-Free Bread
- Assorted Canned Soda

Dietary Information: Vegetarian Vegan Gluten-Free Dairy-Free Contains Nuts Contains Sesame Sustainable Seafood

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# HOT LUNCH BUFFETS

## SOUTH TEXAS FAVORITES!

### TEXAS BBQ

*Minimum of 50 Guests*

Sliced Brisket, Smoked Sausage, Coleslaw, Borracho Beans, TX Toast, Pickles, Jalapenos, Sliced Onions, BBQ Sauce

**POTATO SALAD**  

**CHICKEN QUARTER LEGS**  

**PORK RIBS**  

#### DETAILS:

- Service for up to 1.5 hours
- Prices are per person

#### INCLUDES:

- Filtered Water
- Iced Tea
- Eco-Friendly Compostable Tableware

### TEXAS FAJITAS

*Minimum of 50 Guests*

Ancho Rubbed Skirt Steak, Citrus Marinated Chicken, Spanish Rice, Charro Beans, Sauteed Peppers & Onions, Guacamole, Salsa, Sour Cream, Tortillas

**GRILLED SHRIMP**   

### ITALIANO

*Guests of 24 or Less \$28 · Guests of 25 or More \$26*

*Served with:*

Garlic Bread, Classic Ceasar Salad, Baked Penne Pasta, Three Cheese Tortellini

**GRILLED CHICKEN BREAST**  

**MEATBALLS**

**GRILLED ZUCCHINI**   

**CANNOLI**

### ALL AMERICAN

*Minimum of 25 Guests*

*Served with:*

All Beef Hot Dog, Hamburger, Kettle Chips, Potato Salad, Baked Beans, Sliced Cheese, Classic Condiments

**CHILI & CHEESE**

### STREET TACOS

*Minimum of 25 Guests*

*Served with:*

Corn Tortillas, Pork Carnitas, Carne Asada, Pollo Asado, Charro Beans, Spanish Rice, Roasted Jalapenos, Fresh Cilantro, Diced Onions, Salsa Verde

**QUESO FRESCO**

**AVOCADO** 

**Dietary Information:**  **Vegetarian**  **Vegan**  **Gluten-Free**  **Dairy-Free**  **Contains Nuts**  **Contains Sesame**  **Sustainable Seafood**

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# BREAK TIME

## DETAILS:

- Prices are per person

## NON-ALCOHOLIC BEVERAGE PACKAGES

### Infused Agua Fresca

Cucumber Mint, Pineapple Mango

**TWO HOUR SERVICE  
PER PERSON 10**

### Coffee & Hot Tea Package

Regular Coffee, Hot Herbal Tea,  
Filtered Water

Decaf Coffee Available Upon Request

### Complete Beverage Package

Regular Coffee, Hot Herbal Tea,  
Filtered Water, Assorted Canned  
Sodas, Unsweetened Iced Tea, Assorted  
Creamers

Decaf Coffee Available Upon Request

### Unsweetened Tea & Lemonade

### Assorted Canned Sodas & Canned Water

## SNACKS

Service for up to Two Hours

### Assorted Grilled Marinated Vegetables

### Pretzel Platter

Mini Soft Pretzels with Assorted Flavors & Dips

### Popcorn Bar

Classic Butter, Cheddar, Hot Cheeto, Caramel

### Chips & Dip

Guacamole, Salsa, Queso, Fresh Tortilla Chips

### Sweet & Salty

Trail Mix, Assorted Bagged Chips, Cookies, Brownies

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## EVENING MENU



# APPETIZER RECEPTION

## DETAILS:

- Passed services for up to 1 hour
- 75 Passer Fee Required per 50 Guests
- Stationed service for up to (1.5) hours
- Food quantities must match guest guarantee
- Minimum Order of (25) Pieces per Item
- Served on eco-friendly compostable tableware
- Upgrade to House China, Please inquire

## MEAT

PASSED STATIONED

### Argentinian Beef Bite

Roasted Garlic Chimichurri

### Buffalo Chicken Flatbread

Applewood Smoked Bleu Cheese,  
Frank's Red Hot

### Beef Cilantro Empanada

Chipotle Aioli

### Pork Belly Bite

Pepper Peach Glaze

### Chorizo Meatball

Avocado Mousse

### Brisket Donut

Brown Sugar Bourbon Glaze

## VEGETARIAN

PASSED STATIONED

### Herbed Goat Cheese Tartlet

Pistachio Dust, Seasonal Jams

### Mexican Street Corn

### Deviled Egg

Chipotle Aioli, Cotija, Tajin

### Potato Pave

Roasted Garlic Confit, Creme Fraiche,  
Smoked Flaky Salt

### Butternut Squash Burrata Bite

Pepita Gremolata, Local Wildflower  
Honey Gastrique

### Wild Mushroom Arancini

Charred Poblano Romesco, Asiago

## SEAFOOD

PASSED STATIONED

### Roasted Corn & Crab Fritter

Jalapeno Jam

### Smoked Salmon Crostini

Boursin, Capers, Fresh Dill,

### Blue Corn Tuna Tostada

Jalapeno Ponzu, Avocado, Furikake

### Coconut Shrimp

Mandarin Orange Marmalade

### Rockefeller Oysters

Gulf Oysters, Toasted Panko

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# DINNER STATION

## FISH FRY

### *Served with:*

Fried Calamari, Fried Shrimp, Fried Catfish, Hushpuppies, Coleslaw, Waffle Fries, Tarte Sauce, Lemons, Assorted Hot Sauces

### COCONUT SHRIMP

### FRESH GULF CATCH

## LATIN

### *Served with:*

Chicken Adobo, Chimichurri Skirt Steak, Beef & Cilantro Empanadas, Esquite, Guacamole, Black Refried Beans, Tortillas

### DETAILS:

- Service for up to 2 hours
- Prices are per person
- Requires a minimum of 50 guests

## ITALIANO

### *Served with:*

Caprese Salad, Butternut Squash Ravioli, Chicken Parmesan with Angel Hair, Garlic Bread, Cannoli

## GARDEN & GRILL

### *Served with:*

Bibb Mix, Leafy Greens, Petite Wedge, Grilled Chicken, Marinated Steak, Blackened Shrimp, Assorted Seasonal Toppings, House Made Dressings

## CARVING STATION

Chef attendant fee \$150 per 75 guests.

Chef attendant is required for the Carving Station and optional for the Dinner Stations

### *Served with choice of:*

Prime Rib, Tenderloin, Brisket

### WHIPPED POTATOES

### ROASTED RED POTATOES

### GRILLED SEASONAL VEGETABLES

## LATE NIGHT SNACK

*Addition to a Dinner Station*

### DETAILS:

- Prices are per person
- Requires a minimum of 50 guests

### CHOOSE TWO:

#### Smashburger

Caramelized Onion, Special Sauce

#### Fried Chicken

Chipotle Aioli, Pickle Slaw

#### BBQ Pulled Pork

Sweet Baby Ray's, Crispy Onions

#### Fried Green Tomato

Tabasco Aioli, Smoked Cheddar

#### Popcorn Shrimp Po' Boy

Creole Tartar Sauce

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# DINNER BUFFETS

## DETAILS:

- Service for up to 2 hours
- Requires a minimum of 50 guests
- Prices are per person

## INCLUDES:

- Filtered Water
- Unsweetened Iced Tea
- Bread & Butter

### OPTION ONE

**ONE SALAD, TWO ACCOMPANIMENTS,  
TWO ENTRÉES, TWO DESSERTS**

### OPTION TWO

**TWO SALADS, THREE ACCOMPANIMENTS,  
THREE ENTRÉES, THREE DESSERTS**

## SALADS

### Wintergreen Salad

Hearty Greens, Roasted Butternut Squash, Herb Chevre, Dried Cranberries, Toasted Almonds, Cider Vinaigrette

### Classic Caesar Salad

Focaccia Croutons, Crisp Romaine, Shaved Parmesan, Creamy Caesar Dressing

### Smokehouse Wedge

Classic Iceberg Wedge, Buttermilk Ranch, Smoked Cheddar, Grape Tomato, Crispy Bacon

### Chopped Salad

Romaine, Iceberg, English Cucumber, Diced Egg, Heirloom Tomato, Red Onion, Crispy Chickpeas, Creamy Balsamic Vinaigrette

### Avocado Salad

Hass Avocado, Grape Tomatoes, Sliced Red Onion, English Cucumber, Cilantro, Citrus Vinaigrette

## ENTRÉES

### Braised Short Ribs

Caramelized Onion, Red Wine Demi

### Petite Sirloin

Tabacco Onions, Ancho Butter, Charred Citrus

### Herb Roasted

### Chicken

Butternut Squash Puree, Roasted Garlic Confit, Lemon-Thyme Jus

### Tequila Braised Pork

Salsa Verde, Pickled Onions, Avocado Crema

### Rigatoni Bolognese

Roasted Sweet Peppers, Fresh Mozzarella, Confit Mushrooms

### Winter Squash Lasagna

Seasonal Squashes, Baby Spinach, Ricotta, Butternut Squash Puree, Roasted Garlic Cream Sauce

### Ginger Glazed Salmon

Local Honey, Tamari, Toasted Sesami, Scallion

## ACCOMPANIMENTS

### Baked Mac N Cheese

Roasted Red Potatoes

Whipped Potatoes

Seasonal Risotto

Garlic Parmesan  
Green Beans

### Fried Brussels Sprouts

Grilled Marinated Zucchini

Roasted Root Vegetables

## DESSERTS

### Assorted Mini Cheesecakes

### Tiramisu Parfait

Kahlua Cream, Espresso Lady Fingers, Cacao Nibs

### Key Lime Pie

Vanilla Bean Whipped Cream, Key Lime Zest

### Flourless Chocolate Torte

Mixed Berry Coulis

### Seasonal Bread Pudding

Brown Sugar-Bourbon Anglaise, Salted Carmel

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# PLATED DINNER

## THREE-COURSE DINNER

### ONE SALAD, ONE PRE-SELECTED ENTRÉE, ONE DESSERT

Additional Cost for Alternating Desserts

## DUO PLATE DINNER

One Salad, Duo Entrée, Two Desserts

### DETAILS:

- Requires a minimum of 50 guests
- Prices are per person
- House China Rental (Additional Fee Required)

### INCLUDES:

- Filtered Water

## SALADS

### Heirloom Tomato

### Burrata

Arugula, Modena Gastrique, Boursin Crostini, Basil Oil

### Smokehouse Wedge

Classic Iceberg Wedge, Buttermilk Ranch, Smoked Cheddar, Diced Tomato, Crumbled Bacon

### Chopped Salad

Romaine, Iceberg, Charred Pepper, Tomato, Blue Cheese, Balsamic Vinaigrette

### Caesar Salad

Crisp Romaine, Focaccia Croutons, Shaved Parmesan, Creamy Caesar Dressing

### Wintergreen Salad

Hearty Greens, Roasted Butternut Squash, Herb Chevre, Dried Cranberries, Toasted Almonds, Cider Vinaigrette

## ENTRÉES

### Beef Filet

Smoked Cheddar Gratin, Fried Bussels Sprouts, Pink Peppercorn Cream

### Double Cut

### Pork Chop

Crispy Prosciutto, Sweet Potato, Maple Apple Chutney, Fried Sage

### Gulf Swordfish

Seasonal Risotto, Citrus Gremolata, Tomato Relish

### Butternut

### Squash Ravioli

Brown Butter, Sage, Charred Caulilini, Roasted Almonds

## DESSERTS

### Key Lime Pie

Preserved Lime, Hibiscus

### Dulce de Leche Cheesecake

Cajeta, Cinnamon Tuile

### Flourless Chocolate Torte

Espresso Whip, Cacao Nibs

### Strawberry Shortcake

Buttermilk Biscuit, Poteet Strawberries, Madagascar Vanilla Bean

### Pineapple Upside Down Cake

Blood Orange Coulis, Brown Butter, Luxardo Cherry

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# BAR SERVICES

## SPIRITS INCLUDES:

Bourbon, Rum, Scotch, Tequila, Vodka, Whiskey

### DETAILS:

- All Bar Services Include Clear Compostable Cups
- Upgrade to China – Please Inquire

Champagne or Signature Cocktails are available  
when pre-arranged for an additional charge

## CONSUMPTION BAR

### SETTLED POST EVENT BY THE HOST

Requires a minimum spend of \$500  
\$150 per bartender up to 2 hours of service  
Pricing is per beverage

**Domestic Beer**  
**Imported Beer**  
**Wine**  
**Standard Liquor**  
**Premium Liquor**  
**Canned Water & Sodas**

## NON-HOSTED BAR

### GUESTS PURCHASE THEIR OWN BEVERAGES

Requires a minimum spend of \$500  
\$150 per bartender up to 2 hours of service  
Pricing is per beverage & includes sales tax

**Domestic Beer**  
**Imported Beer**  
**Wine**  
**Standard Liquor**  
**Premium Liquor**  
**Canned Water & Sodas**

## HOSTED BAR

### THE COST FOR BAR SERVICES AND DRINKS ARE PAID IN ADVANCE BY HOST

All packages are based on 2 hours of service and bartender fees are included.  
Prices are per person

### Beer & Wine Bar

Assorted Domestic & Imported Beers, Standard Red & White Wine, Filtered Water  
Additional \$3 per Person per Additional Hour of Service

### Standard Bar

Assorted Domestic & Imported Beer, Red & White Wine, Standard Spirits, Basic Mixers, Assorted Canned Sodas, Filtered Water  
Additional \$5 per Person per Additional Hour Service

### Premium Bar

Assorted Domestic & Imported Beer, Red & White Wine, Premium Spirits, Basic Mixers, Assorted Canned Sodas, Filtered Water  
Additional \$7 per Person per Additional Hour Service

## BARTENDER FEES

Required for Consumption & Cash Bars – 1 Bartender Per 75 Guests  
Pricing Excludes Service Charge & Sales Tax

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