

MODERN COASTAL ANCHOR COOKERY

Personal Chef Services

HORS D'OEUVRES

Tuna Tartare

Asian inspired Ahi tuna served with seaweed salad

Roasted Sweet Pepper Hummus

Served with fresh vegetables and crispy pita bread

Lobster Bruschetta

Maine lobster served on toasted French baguette

Country Pate

French country pork and chicken pate, served with cornichons and dijon mustard

Oysters on the half shell

The freshest oysters available served on the half shell with cucumber mignonette

Crab Cake Bites

Jumbo lump crab meat, fresh herbs, and homemade breadcrumbs served with garlic aioli

Balsamic Tenderloin Crostini

Rare beef tenderloin marinated in aged balsamic, thinly sliced, and served atop sourdough crostini

Lamb Slider

Cumin & coriander scented ground lamb with Tzatziki sauce on brioche slider roll

Mini Frittatas

Made with organic eggs, gruyere cheese, and asparagus tips

SOUPS & SALADS

Butternut Squash

Puree of organic oven roasted butternut squash

Bouillabaisse

Simmered with fresh grouper, scallops, mussels, and shrimp in a rich saffron broth

French Onion

Hearty onion soup in a silky veal stock topped with a gratineed gruyere crouton

Creamy Tomato

Roasted heirloom tomatoes, garlic, & herbs blended together and finished with cream

Spinach Salad

Organic baby spinach, cherry tomatoes, red onion, goat cheese, and smoked bacon vinaigrette

The Wedge

Crispy wedge of iceberg lettuce with smokey bacon, diced tomatoes, Roquefort, chives, and buttermilk bleu cheese dressing

Cesar Salad

Hearts of romaine, freshly grated parmigiano-reggiano, homemade garlic croutons, and classic caesar dressing

Cobb Salad

Chopped greens, tomatoes, bacon, grilled chicken, hard boiled eggs, avocado, and bleu cheese with red wine vinaigrette

We proudly use organic ingredients when available.

ENTREES

Seared Sea Scallops

Pan seared sea scallops with shiitake risotto and summer succotash

Surf & Turf

Butter poached lobster atop black pepper seared filet mignon, served with roasted yukon golds and grilled baby bok choy

Paprika Scented Red Drum

OBX Red Drum with grilled polenta, caramelized root vegetables, and Chablis beurre blanc

Jumbo Lump Crab Cakes

Fresh crab, herbs, and organic mayo, baked and served with potato croquettes, squash gratin and shallot aioli

Lobster Thermidor

Steamed Whole Maine lobsters served in their own shells in a decadent brandy cream sauce

Blackened Grouper

Local NC Grouper with basmati rice and maple glazed carrots

Hudson Valley Duck Confit

Slow roasted & drizzled with Cabernet reduction, over Duchess potatoes & green pea puree

Rosemary & Lavender Leg of Lamb

Served with sweet & sour shallot jam, purple potatoes, and fried zucchini blossoms

Crown Roast of Pork

Brimming with Grateful Growers Sausage stuffing and Haricot Verts

Citrus Grilled Chicken

Marinated chicken thighs served with fresh corn salad and crispy fried okra

NC Pulled Pork

Delightfully smoked pork shoulder served with apple slaw and Bechamel Mac & Cheese

Rack of Lamb

Garlic crusted rack of lamb served with savory brussel sprouts and smashed red potatoes

BRUNCH

Croque-Madam

Toasted ham and gruyere sandwich topped with a fried egg and creamy Mornay sauce

Sausage & Herb Souffle

Layers of organic sausage, fresh herbs, Vermont sharp cheddar, eggs, and cream then baked to perfection

Shrimp & Grits

Local wild caught shrimp sauteed with andouille sausage and scallions in a sherry cream sauce served over organic cheese grits

Breakfast Stuffed Peppers

Organic red bell peppers stuffed with sausage and hash browns then topped with creme fraich and scallions

Corned Beef Hash

Home fried potatoes, hand cut corned beef, onions, and bell peppers topped with smoked Gouda and a fried egg

Green Eggs & Ham

Buttered Ciabatta rounds topped with country ham, poached eggs, and finished with fresh basil pesto

Crab Benedict

Toasted English muffin topped with seasoned lump crab, poached eggs and finished with cream cheese hollandaise

Pain Perdu

Brioche soaked in a vanilla, egg, and cream mixture, baked, sliced and served with warm maple syrup

Arugula & Goat Cheese Quiche

Organic arugula, artisan goat cheese, eggs, and cream baked inside of scratch made flaky crust

The Surfer

Organic vanilla yogurt topped with homemade granola and served with freshly cut fruit