



The Hard Shell Downtown

Thank you for considering The Hard Shell Downtown for your upcoming event. The Hard Shell Downtown features a private dining space that can accommodate up to 50 guests for a seated dinner or 40 guests for a cocktail event. Following are the room specifications and minimum requirements:

Sunday-Thursday \$1500.00 food and beverage minimum

Friday-Saturday \$2500.00 food and beverage minimum

Included:

75in UHD TV for presentation display

Wireless internet

Volume controls

Lesser food and beverage minimums are available for events ending by 4pm

For larger events an entire restaurant buyout is available

A facility fee will not be required as long as the spending minimum is met. To secure a reservation, we require a signed contract and deposit determined by the specific date of your event. Basic service items are provided at no charge; however, additional rental fees may occur based on each event's specific needs.

The Hard Shell Downtown offers a variety of menu options including hors d'oeuvre buffets and seated dinners, or we can customize a menu to suit your particular needs. We also customize bar packages to suit the budget and preferences for your event. Prices listed in the package do not include beverages, administrative fee, tax or gratuity.

If you have any questions or to schedule an appointment to view the private dining room, please call or email downtown@thehardshell.com. Thank you for considering The Hard Shell Downtown and we look forward to seeing you soon!

Sincerely,

The Hard Shell

Hors d'oeuvres

Platters Priced per 25 people

- Trio of Dips: Pimento Cheese, Hummus, Spinach and Artichoke Dip, Vegetables, Crostini \$75
- Lobster Dip with Flour Tortillas \$60
- Chesapeake Crab Dip with Crostini \$50
- Spinach and Artichoke Dip with Crostini \$45
- Portabella Mushrooms, Asparagus, Red Peppers, Mozzarella, Roasted Garlic, Crostini \$75
- Fresh Fruit and Domestic Cheese Display \$75
- Charcuterie & Artisanal Cheese Board with Traditional Accompaniments \$125
- Smoked Salmon with Traditional Accompaniments Half \$65 - Full \$120
- Seafood Display: Shrimp Cocktail, Crab Cocktail, Oysters on the Half Shell, Ceviche MKT

Pieces priced per 25 pieces

- Seasonal Flatbread \$50
- Wild Mushroom, Goat Cheese, Onion, Rosemary Bruschetta \$50
- Caprese Skewers with Balsamic and Basil \$50
- Chicken Satay with Roasted Peanut Sauce \$50
- VA Ham Biscuits with Honey Dijon Mustard \$55
- Scallops Wrapped in Bacon \$75
- Smoked Salmon on Crostini with Chive Cream Cheese \$60
- Beef Tenderloin Crostini with Horseradish Aioli \$75
- Sesame Seared Tuna with Cucumber and Ponzu \$65
- Jumbo Shrimp with Cocktail Sauce \$75
- Miniature Crab Cakes with Sorrel Remoulade \$100
- Lamb Lollipops with Berry Compote \$250
- Selection of Raw Oysters with Choice of Sauces MKT

***NOTICE:** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS ESPECIALLY IF YOU HAVE A MEDICAL CONDITION



Option A
\$26/person

Mixed Green Salad

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

Entrees

Roasted Half Chicken

whipped potatoes, crispy brussels sprouts, and herb jus

Crab Pasta

linguini, lemon gremolata sauce, parmesan

Pan Seared Salmon

whipped potatoes, fresh asparagus, balsamic reduction

Vegetarian entree available upon request
Excludes administrative fee, sales tax and gratuity



Option B
\$32/person

Mixed Green Salad

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

Entrees

Grilled Filet Mignon

whipped potatoes, fresh asparagus, rosemary demi glace

Pan Seared Crab Cakes

sweet potatoes, roasted corn salad, chipotle lime aioli, queso fresco

Pan Seared Salmon

whipped potatoes, fresh asparagus, balsamic reduction

Vegetarian entree available upon request
Excludes administrative fee, sales tax and gratuity

Option C
\$36/person

Salad

Mixed Green Salad

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

or

Caesar Salad

romaine, shaved parmesan cheese, croutons

Entrees

Grilled Filet Mignon

whipped potatoes, fresh asparagus, rosemary demi glace

Lobster Pasta

wild mushrooms, cracked pepper, truffle cream, cappellini

Pan Seared Crab Cakes

sweet potatoes, roasted corn salad, chipotle lime aioli, queso fresco

Vegetarian entree available upon request
Excludes administrative fee, sales tax and gratuity

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Option D
\$46/person

Salad

Mixed Green Salad

carrots, tomatoes, radish, red onions, lemon herb vinaigrette

or

Caesar Salad

romaine, shaved parmesan cheese, croutons

Entrees

Seared Rockfish

mushroom risotto, asparagus, truffle oil

10 oz Grilled Filet Mignon

whipped potatoes, fresh asparagus, rosemary demi glace

Butter Poached Twin Lobster Tails

whipped potatoes, fresh asparagus, lemon herb butter

6 oz Grilled Filet Mignon and Poached Lobster Tail

whipped potatoes, fresh asparagus, lemon herb butter

Vegetarian entree available upon request
Excludes administrative fee, sales tax and gratuity



Desserts \$7

Carrot Cake

cream cheese icing

Key Lime Pie

graham cracker crust

New York Cheesecake

graham cracker crust

Vanilla Bean Crème Brulee

fresh berries

Chocolate Truffle Torte

raspberry sauce

**Choice of 1 dessert option for \$7, please inquire for pricing on
a la carte desserts or platters**

Excludes administrative fee, sales tax and gratuity

Bar Pricing

Option A: House Wine & Spirits

Standard Hard Shell drink prices
House Spirits: \$6 for standard pour cocktails.
\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc)
House Red and White Wine: \$6 per glass or \$28 per bottle

Option B: The Call

An upgraded choice of wine & spirits priced between \$6.50-\$8.50 for standard pour cocktails
\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)
Wines by the glass offered at \$7-\$9, please ask for current selection of available wines.
Vodka: Absolut, Tito's, Stolichnaya
Gin: Tanqueray, Beefeater's
Rum: Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay
Tequila: Espolon Blanco, Corralejo Reposado
Bourbon/Whiskey: Maker's Mark, Jack Daniel's, Rittenhouse Rye, Jameson Irish,
Crown Royal, Eagle Rare, Buffalo Trace (when available)
Scotch: Dewar's, Johnny Walker Red

Option C: The Connoisseur's Choice

Topshelf choice of wine & spirits priced from \$8.50 and upwards for standard pour cocktails.
\$2 upcharge for larger pour cocktails. (Martinis, Manhattans, Old Fashioned, etc.)
Wines by the glass include all of our glass pours currently available, please ask for a current selection.
Vodka: Grey Goose, Ketel One, Chopin
Gin: Hendrick's, Bombay Sapphire
Rum: : Bacardi Superior, Captain Morgan's Spiced, Malibu, Myer's, Mt. Gay
Premium rums available by request.
Tequila: Patron Silver, Espolon Anejo, Herradura
Bourbon/Whiskey: Woodford Reserve, Knob Creek, Basil Hayden, Blanton's
Scotch: Chivas Regal, Johnny Walker Black, *Single Malt Scotches available by request.

Beer Pricing

Draft Beers: \$6.00 - \$8.00, excluding season specialty beers when applicable.
Bottled Beer
Domestics: \$4.50
Imports: \$5.50-\$7.50
American Craft: \$5-\$7.50
.Please ask for current selection of bottled beers.

***All bar packages can be customized to suit your event.
Additionally, we also offer a house beer & wine option.
All packages are charged based on actual consumption.**

Excludes administrative fee, sales tax and gratuity