



Dear Prospective Patron:

This letter serves as an introduction to The Hard Shell, known to locals as one of the best seafood restaurants in town. Located at 1411 East Cary Street in Richmond, Virginia's historic Shockoe Slip, The Hard Shell features exposed brick, mahogany woods, floor to ceiling windows, private dining options and patio seating.

The Hard Shell's menu boasts the best in fresh and local seafood as well as an extensive raw bar featuring oysters, clams, shrimp, mussels, crab legs, lobsters and more. The Hard Shell also offers such items as filet mignon, baby back ribs, free range chicken and vegetarian options. During your visit to The Hard Shell, observe our chefs prepare mouth watering meals from our open kitchen. After dinner, enjoy one of our desserts made in house daily.

To quench your thirst, The Hard Shell offers a variety of beers, wines and cocktails. Our beer list includes draft and bottle options produced locally and from a far. The wine list feature a variety of red, white and sparkling options from around the world, including several Virginia options. Our bartending staff is knowledgeable in everything from the classic cocktails to the up and coming drink trends. Just ask and we will be happy to create something to suit all tastes.

The Hard Shell has private dining options to seat parties from 5 to 50. Our private dining room is perfect for special events, rehearsal dinners, luncheons or business functions and is fully equipped with a LCD projector and screen for presentations. The entire restaurant is available for parties up to 125 people. Customized menus, entertainment, flowers and transportation are available upon request. Please contact our event coordinator for questions or assistance. We appreciate the opportunity to be a part of your next special event.

Sincerely,

The Hard Shell

Platters

(priced per 30 pieces)

Jumbo Shrimp with Cocktail Sauce	\$75.00
Smoked Salmon on Crostini with Chive Creme Fraîche	\$60.00
Seared Ahi Tuna with Scallion Ponzu	\$65.00
Miniature Crab Cakes with Sorrel Remoulade	\$90.00
Scallops Wrapped in Bacon	\$65.00
Prosciutto & Goat Cheese Melts on Crostini	\$55.00
Tomato, Basil & Mozzarella Bruschetta	\$50.00
Shrimp Potstickers with Citrus Soy Dipping Sauce	\$50.00
Crispy Fried Oysters with Lemon Dill Aioli	\$75.00
Chicken Satay with Soy Peanut Sauce	\$40.00
Mushrooms Stuffed with Goat Cheese & Fresh Herbs	\$60.00
Rare Beef Tenderloin on Crostini with Horseradish Aioli	\$65.00
Roasted Red Pepper & Crab Salad in Cucumber Cups	\$75.00
Selection of Raw Oysters with Choice of Sauces	MARKET

Platters

(serves 20 people)

Lobster Dip with Flour Tortillas	\$40.00
Grilled Vegetables with Lemon Dill Crème Fraiche	\$45.00
Fresh Fruit and International Cheese Display	\$80.00
Hand Breaded Calamari with Roasted Red Pepper Sauce	\$40.00
Side of Smoked Salmon with Traditional accompaniments	\$90.00

Option A
\$24.95/Person

Soup or Salad

She Crab Soup

a creamy classic with jumbo lump crabmeat

Mixed Field Greens Salad

carrots, cucumbers, cherry tomatoes, balsamic vinaigrette

Entrees

Pan Roasted Chicken

Yukon gold mashed potatoes, broccolini, herb pan sauce

Jumbo Shrimp Pasta

linguini, shiitake mushrooms, asparagus, cherry tomatoes, leek cream

Pan Seared Salmon

Yukon gold mashed potatoes, asparagus, balsamic reduction

*Vegetarian entree available upon request
excludes 11% sales tax and 20% gratuity*

Option B
\$27.95/Person

Soup or Salad

She Crab Soup

a creamy classic topped with lump crab meat

Mixed Field Greens Salad

carrots, cucumbers, cherry tomatoes, balsamic vinaigrette

Entrees

Grilled Filet Mignon

Yukon gold mashed potatoes, asparagus, roasted shallot demi glace

Jumbo Lump Crab Cakes

jasmine rice, asparagus, sorrel remoulade

Pan Seared Salmon

Yukon gold mashed potatoes, asparagus, balsamic reduction

*Vegetarian entree available upon request
excludes 11% sales tax and 20% gratuity*

Option C
\$30.95/person

Soup or Salad

Lobster Chowder

lobster, corn, potatoes, celery, lobster stock, cream

Caesar Salad

hearts of romaine, parmesan, multigrain croutons

Entrees

Grilled Filet Mignon

Yukon gold mashed potatoes, asparagus, roasted shallot demi glace

Grilled Shrimp & Sea Scallops

orange sticky rice, seared Asian vegetables, soy ginger beurre blanc

Jumbo Lump Crab Cakes

jasmine rice, asparagus, sorrel remoulade

*Vegetarian entree available upon request
excludes 11% sales tax and 20% gratuity*

Option D
\$45.95/person

Soup or Salad

She Crab Soup

a creamy classic topped with lump crab meat

Lobster Chowder

lobster, corn, potatoes, lobster stock, cream

Mixed Field Greens Salad

carrots, cucumbers, cherry tomatoes, honey balsamic vinaigrette

Caesar Salad

hearts of romaine, parmesan, multigrain croutons

Entrees

Jumbo Lump Crab Cakes

Jasmine rice, asparagus, sorrel remoulade

Grilled Filet Mignon

Yukon Gold mashed potatoes, asparagus, roasted shallot demi glace

Butter Poached Lobster Tails

roasted red bliss potatoes, asparagus, preserved lemon butter

Grilled Filet Mignon & Poached Lobster Tail

Yukon gold mashed potatoes, asparagus, lemon beurre blanc

*Vegetarian entree available upon request
excludes 11% sales tax and 20% gratuity*

2012 Large Party Dessert Menu

Key Lime Pie with Whipped Cream	\$4 per person additional
Vanilla Bean Crème Brulée	\$4 per person additional
New York Style Cheesecake with Oreo Cookie Crust	\$3 per person additional
Chocolate Pecan Pie	\$4 per person additional
Chocolate Mousse Parfait	\$3 per person additional

Each guest must order the same dessert

An a la carte dessert option is available for \$6 per piece ordered

Bar Packages

Option A: Open Bar

Unrestricted option of all Beer, Wine and Liquor charged on consumption according to standard Hard Shell prices.

Option B: “Connoisseurs Choice”

Your specific selections of Beer, Wine and or Liquor charged on consumption according to standard Hard Shell prices

Beers

Bottle: Budweiser, Bud light, Miller Lite, Coors Light, Amstel Light, Heineken, Michelob Ultra, Sierra Nevada Pale Ale, Corona, Yeungling, Sam Adams Lager, Bass Ale, Guinness Stout, Stella Artois, Stone IPA, Dogfish Head 60 Minute IPA, Dogfishhead Brown Ale, Bleugrass Brewing Co. Bourbon Barrel Stout, Saranac Big Moose Ale, Bear Republic Racer Five IPA, Red Nectar Ale, Buckler Non Alcoholic

Draught: Legend Brown Ale, Sam Adams Seasonal, Allagash White, Hardy Wood Single, Thomas Creek IPA, Fat Tire

Wine List Available Upon Request

Liquor Pricing Available Upon Request