MASTRO'S SEAFOOD TOWER

Create your own selection of fresh, chilled shellfish presented on our signature iced seafood tower

APPETIZERS

Shrimp Cocktail

Dungeness Crab Cocktail

Lobster Cocktail

Snow Crab Claw (ea)

Oysters on Half Shell

Chilled Alaskan

King Crab Legs

Alaskan Red King Crab Claws

Caviar

Ahi Tuna Tartare

Jumbo Lump Crab

Stuffed Mushrooms

Steak Sashimi

Fried Calamari

Seared Ahi Tuna

Oysters Rockefeller

Sautéed Shrimp

Sautéed Sea Scallops

Crab Cakes

SOUP & SALADS

French Onion Soup

Caesar Salad

Spicy Mambo Salad

Beefsteak Tomato & Onion

Beefsteak Tomato &

Mozzarella

Mastro's House Salad

Warm Spinach Salad

Iceberg Wedge

Chopped Salad

STEAKS & CHOPS

Petite Filet - 8oz

Filet - 12oz

Bone-In Filet - 12oz

Bone-In Filet - 18oz

DONG-III I IICL - 1002

New York Strip - 16oz

New York Pepper Steak - 16oz

"Chef's Cut"

New York Strip - 20oz

Bone-In Kansas

City Strip - 18oz

City Strip - 1002

Bone-In Ribeye - 22oz

"Chef's Cut"

Ribeye Chop - 33oz

Porterhouse - 24oz

Double Cut Porterhouse - 48oz

Herb Roasted

Chicken Breast - 18oz

Double Cut Pork Chop - 16oz

Rack of Lamb - 22oz

Veal Chop - 16oz

SEAFOOD

Chilean Sea Bass - 12oz

Ahi Tuna Sashimi Style - 10oz

Atlantic Salmon Fillet - 12oz

Alaskan King Crab Legs - 16oz

Twin Lobster Tails - 7oz ea

Live Maine Lobster - 2-6lbs

POTATOES & FRESH VEGETABLES

Gorgonzola Mac & Cheese

Sweet Potato Fries

Sweet Potato Mash

1 Lb Baked Potato

Twice Baked Potato

Mastro's Mashed Potatoes

Garlic Mashed Potatoes

Wasabi Mashed Potatoes

Lyonnaise Potatoes

Au Gratin Potatoes

French-Fried Potatoes

Shoestring Potatoes

Lobster Mashed Potatoes

Alaskan King Crab

Black Truffle Gnocchi

Green Beans with

Sliced Almonds

Brussels Sprouts

with Pancetta

Creamed Spinach

Creamed Corn

Sautéed Sugar Snap Peas

Sautéed Mushrooms

Spinach -

Steamed or Sautéed

Broccoli -

Steamed or Sautéed

Asparagus -

Steamed or Sautéed

Colossal Onion Rings