

In 1977 John Casey opened the Cull House, vowing to serve the freshest local seafood available at the most reasonable prices possible.

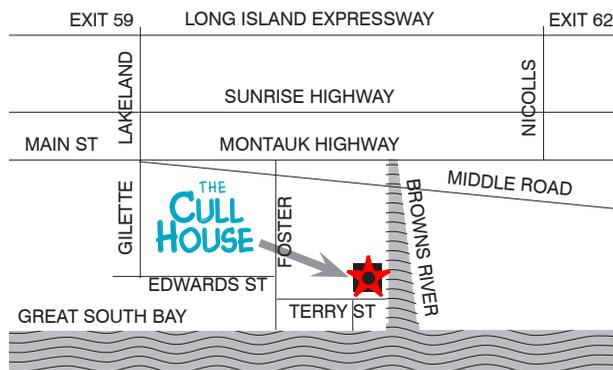
Forty years later that philosophy has made the Cull House a place to bring the family for a great meal, meet up with friends or enjoy a personalized event.

We have a passion for being fresh, eco friendly, innovative and wallet friendly... if you don't see it, ask and we will be happy to accommodate your pallet and budget.

The Cull House is open 7 days a week, 363 days a year for lunch and dinner. Great people, great seafood. *Zagat Rated!* One of the top three casual seafood restaurants on Long Island ... *Newsday.com*. A top ten rated seafood restaurant on Long Island by *About.com*. Casual dining ... serious seafood. Full wine list. Visit www.cullhouse.com for our menu, weekly specials and lots of interesting info.



On Premise Catering Menu



75 Terry Street, Sayville
www.cullhouse.com
631-563-1546

CATERING MENU

APPETIZERS

5.50 per person (select two)

Shrimp Cocktail *classic cocktail sauce*

Crab Cake *tartar sauce, hot smoked paprika aioli*

Clams Casino *grilled crouton*

Fried Calamari *marinara sauce*

Honey Garlic Chicken Skewers

Mozzarella en Carroza *fried mozzarella, tomato pesto, balsamic*

Baked Clams *chopped and stuffed cherrystones*

Mussels Luciano *steamed mussels, white wine-butter garlic sauce*

APPETIZERS TRAYS

Baked Clams, Fried Calamari, Chicken Skewers & Mozzarella Sticks *serves 6-8 \$30*

Shellfish Tower* - Local Clams & Local Oysters on the Half Shell and Jumbo Shrimp Cocktail *serves 6-8 \$50*

SOUPS AND SALADS

4.50 per person (select one)

Manhattan Clam Chowder

New England Clam Chowder

Lobster Bisque (additional 2.00 per person)

Soup of the Day

Cull Salad *field greens, dried cranberries, goat cheese, candied walnuts, raspberry vinaigrette*

Classic Caesar Salad

ENTRÉES

19.00 per person (Select five)

Broiled Flounder *grilled lemon, parsley-crumb*

Crabmeat Stuffed Flounder *grilled lemon, white wine butter*

Parmesan Crusted Haddock *tomato beurre fondue*

Five Herb Rubbed Salmon *horseradish-mustard cream sauce*

Grilled Yellowfin Tuna* *Vietnamese dipping sauce - cooked to your liking*

Chicken Francaise *egg battered chicken cutlet with a buttery lemon sauce*

Cull Chicken *capers, shallots, artichokes, oven dried tomatoes, white wine butter sauce*

Chicken Saltimbocca *sautéed chicken breast, prosciutto, tomato, fresh mozzarella*

Marinated Sliced Steak* *frizzled onions, demi-glace - cooked to your liking*

Seafood Ala Vodka *shrimp, bay scallops, crabmeat, penne pasta*

Classic Linguini Clam Sauce *(white or red)*

Shrimp Puttanesca *shrimp, spicy tomato-caper sauce, shaved parmesan over linguine*

Baja Cod Tacos *Corona battered cod, guacamole, citrus slaw, Baja sauce*

Fish and Chips *Guinness battered Atlantic cod, steak fries, tartar sauce*

Seafood Shepherd's Pie *Maine lobster meat, scallops, shrimp, peas, carrots, potatoes, chopped egg, with whipped potato & Gruyere cheese*

LOBSTER CLAM BAKE

28.00 per person

1 1/4 lb Lobster Bake *littleneck clams, mussels, sausage, corn, baby potatoes, scampi butter*

DESSERT MENU

3.50 per person (Select three)

Brownie Sundae *warm brownie served ala mode with chocolate sauce and whipped cream*

Chocolate Mousse *whipped cream, chocolate chips*

N.Y. Cheesecake *whipped cream, raspberry sauce*

Mini Chocolate Mousse *whipped cream, chocolate chips*

Mini Key Lime Pie *lime wedge, graham cracker crumb, whipped cream*

Mini Cheesecake Trifle *N.Y. cheesecake, strawberry sauce, whipped cream*

Apple Crisp *apples baked with brown sugar, cinnamon and streusel topping served warm*

Ice Cream *chocolate or vanilla*

DRINK PACKAGES

priced per person

Soda and Juice ...2.50

Beer, Wine and Soda ...18.00

Beer, Wine, Soda and Open Bar ...24.00

Beer, Wine, Soda and Premium Open Bar ...28.00

15 to 65 people. Dine in only. Served both lunch and dinner.

Talk to John to get more info or to book your next party.

Drink Packages are for a 3 hour party.