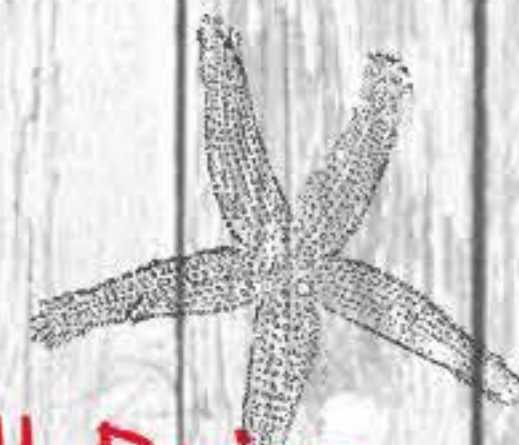




HOURS:
Tues-Sat 11-8
Closed Sun & Mon



1329 Memoriall Drive
Chicopee, Ma. 01020
(413)315-8501

PARTY PLATTER MENU



All our cocktail shrimp is cooked fresh daily. All platters are made to order

SHRIMP PLATTERS

LARGE SHRIMP PLATTER (TAIL-ON)

2 lb. Platter (@46 shrimp) \$45
4 lb. Platter (@92 Shrimp) \$85

JUMBO SHRIMP PLATTER (TAIL-ON)

2 lb. Platter (@ 30 shrimp) \$65
4 lb. Platter (@ 60 shrimp) \$128

JUMBO SHRIMP PLATTER (TAIL-OFF)

2 lb. Platter (@ 30 shrimp) \$75
4 lb. Platter (@ 60 shrimp) \$148

SHRIMP COMBO PLATTERS

LARGE SHRIMP & VEGGIE PLATTER

1 1/2 lb. cocktail shrimp, fresh cut carrots, celery, red & green peppers, cucumbers, Masse's Cocktail sauce & vegetable dip \$70

LARGE SHRIMP & CHEESE PLATTER

1 1/2 lb. cocktail shrimp, fresh cut cheddar & pepper jack cheese, Masse's cocktail sauce \$80

JUMBO SHRIMP & LOBSTER TAIL PLATTER

2 lb. jumbo P&D cocktail shrimp, 12 freshly shucked lobster tails, Masse's cocktail sauce \$Mkt

VEGGIE & CHEESE PLATTER

Fresh cut carrots, celery, red & green peppers, cucumbers, cheddar & pepper jack cheese, vegetable dip \$50

RAW SHELLFISH PLATTERS

OYSTERS ON THE HALF SHELL RAW

Twenty Freshly Shucked Premium Oysters \$58

AHI TUNA PLATTER

1 1/2 lb. sushi grade tuna rolled in sesame seeds and pan seared (rare) sliced thin and served on a bed of greens with hot soy sauce & wasabi paste \$60

CLAMS ON THE HALF SHELL RAW

Twenty fresh shucked wild caught little neck clams \$48

COMBO PLATTER RAW

Ten fresh shucked premium oysters and ten fresh shucked wild caught little neck clams \$55

HEAT & SERVE PLATTERS

STUFFED MUSHROOM PLATTER

Thirty five stuffed mushroom caps, dipping sauce. \$45

SEA SCALLOPS -N- BACON PLATTER

Thirty five fresh sea scallops wrapped in bacon, brown sugar. \$75

100% LUMP CRAB CAKE PLATTER

Thirty six freshly prepared crab cakes (appetizer size) Sriracha Aioli. \$75

FRIED SCROD PLATTER

Thirty batter dipped, panko fried cod, tartar sauce. \$45

Prices are subject to change without notice. Consumer advisory: Consumption of undercooked meat, poultry, eggs or seafood may increase the risk of food borne illness.

PREPARED APPETIZERS

HEAT & SERVE APPETIZERS

STUFFED SHRIMP

Masse's jumbo raw shrimp, split, peeled and devained. Stuffed with our gourmet stuffing. \$3.99 ea.
Cooking instructions: Bake @ 375 for 15-18 minutes.

LUMP CRAB CAKES

Fresh made with lump crab, Rolled in Ritz and panko crumbs and pan seared. \$4.75 ea.
Cooking instructions: Bake @ 375 for 8-12 minutes

SEA SCALLOPS -N- BACON

Fresh sea scallops wrapped in bacon. \$19.99 lb.
Cooking instructions: Bake @ 375 for 12 minutes each side of bacon.

STUFFED MUSHROOM CAPS

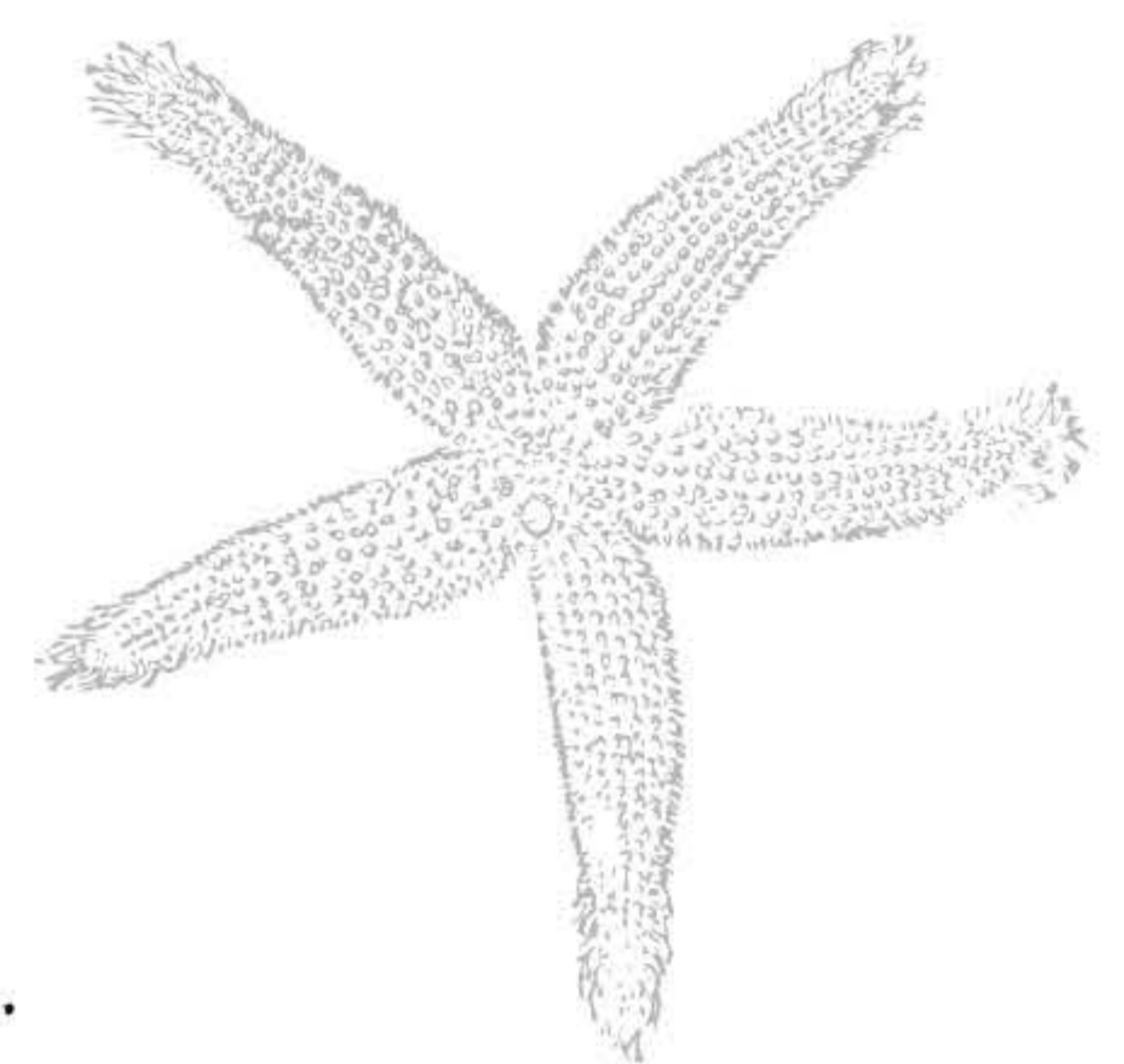
Stuffed with Masse's Gourmet bread crumbs. \$8.99 lb.
Cooking instructions: Bake @ 375 for 15-18 minutes.

JUMBO STUFFED CLAMS

Chopped clams, bread crumbs, yeast, seasonings, egg, wheat, soy. \$2.50 ea.
Bake @ 375 for 15 minutes

CLAMS CASINO

Fresh little neck clams, garlic butter, diced peppers & onion, bacon. \$3 ea.
Cooking instructions: Bake at 375 for 12-18 minutes.



MASSE'S SOUPS & FRESH MADE SALADS

CLAM CHOWDER \$ 6.50 Cup \$7.99 Bowl \$16 Quart

Rich & creamy, loaded with potatoes & clams

LOBSTER BISQUE \$7.50 Cup \$8.99 Bowl \$20 Quart

A house Favorite!

LOBSTER SALAD (SEASONAL) SMkt.

Fresh shucked lobster meat, celery, black pepper, mayo

SEAFOOD SALAD \$6.99 lb.

Seafood flakes, green pepper, black pepper, mayo.

POTATO SALAD \$6.99 lb.

Potatoes, red & green peppers, celery, onion, diced egg, salt, pepper, mustard, mayo.

