



HOURS:
Tues-Sat 11-7
Closed Sun & Mon



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

PARTY PLATTER MENU



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

Shrimp Platters

LARGE SHRIMP PLATTER (TAIL-ON)

2 lb. Platter (@46 shrimp) \$49
4 lb. Platter (@92 Shrimp) \$90

JUMBO SHRIMP PLATTER (TAIL-ON)

2 lb. Platter (@ 30 shrimp) \$68
4 lb. Platter (@ 60 shrimp) \$132

JUMBO SHRIMP PLATTER (TAIL-OFF)

2 lb. Platter (@ 30 shrimp) \$78
4 lb. Platter (@ 60 shrimp) \$152

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 \$85

JUMBO SHRIMP & LOBSTER TAIL PLATTER

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

VEGGIE & CHEESE PLATTER

Fresh cut carrots, celery, red & green peppers, cucumbers, cheddar & pepper jack cheese, vegetable dip \$58

Heat & Serve Platters

STUFFED MUSHROOM PLATTER

Thirty-two 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 five freshly prepared crab cakes (appetizer size) Sriracha Aioli. \$75

FRIED SCROD PLATTER

Twenty-five batter dipped, panko fried cod, tartar sauce. \$55

BAKED COD PLATTER

Twelve (6 Oz.) portions of cod topped with ritz cracker crumbs, butter & wine. \$75

Raw Shellfish Platters

OYSTERS ON THE HALF SHELL ^{RAW}

Twenty Freshly Shucked Premium Oysters \$52

CLAMS ON THE HALF SHELL ^{RAW}

Twenty fresh shucked wild caught little neck clams \$49

COMBO PLATTER ^{RAW}

Ten fresh shucked premium oysters and ten fresh shucked wild caught little neck clams \$56

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 \$65

*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.

APPETIZERS



Heat & Serve Appetizers

STUFFED SHRIMP

Masse's jumbo raw shrimp, split, peeled and devained. Stuffed with our gourmet stuffing. \$4.50 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. \$5.99 ea.
Cooking instructions: Bake @ 375 for 8-12 minutes

SEA SCALLOPS -N- BACON

Fresh sea scallops wrapped in bacon. \$25.99 lb.
Cooking instructions: Bake @ 375 for 12 minutes each side of bacon.

STUFFED MUSHROOM CAPS

Stuffed with Masse's Gourmet bread crumbs. \$9.50 lb.
Cooking instructions: Bake @ 375 for 15-18 minutes.

JUMBO STUFFED CLAMS

Chopped clams, bread crumbs, yeast, seasonings, egg, wheat, soy. \$2.99 ea.
Bake @ 375 for 15 minutes

CLAMS CASINO

Fresh little neck clams, garlic butter, diced peppers & onion, bacon. \$3.50 ea.
Cooking instructions: Bake at 375 for 12-18 minutes.

(All items are made to order, please call ahead.)



Masse's Soups & Salads

CLAM CHOWDER \$ 6.50 Cup \$7.99 Bowl \$17 Quart

Rich & creamy, loaded with potatoes & clams

LOBSTER BISQUE \$7.50 Cup \$8.99 Bowl \$19 Quart

A house Favorite!

LOBSTER SALAD (SEASONAL) \$Mkt.

Fresh shucked lobster meat, celery, black pepper, mayo

SEAFOOD SALAD \$8.99 lb.

Seafood flakes, green pepper, black pepper, mayo.

POTATO SALAD \$7.99 lb.

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

