Clambake
CASTING OFF
New England Clam Chowder
Basil Marinated Heirloom Tomatoes, Watermelon,
Red Onion, Herbed Feta Cheese, Sherry Vinegar
Hand Cut Cole Slaw, Jalapeno Ranch Cole Slaw Dressing
Garden Vegetable & Freggola Pasta Salad, Maple Dill Vinaigrette
Chickpea and Tahini Hummus, Marinated Olives,
Carrots, Celery, Cucumbers, Pita, Cast Iron Skillet Corn Bread

LOBSTERING
1 ½ Pound Lobsters, Drawn Butter & Lemon
PEI Mussels, Little Neck Clams, Linguica Sausage, Creamer Potatoes, Corn on the Cobb
Chargrilled Strip Steak, Wild Mushroom Slaw, Horseradish Cream
Lime & Chili Grilled Organic Chicken Breast, Romesco Aioli
Grilled Hamburgers, Garden LTO, Aged Cheddar, Brioche Bun
Kosher All Beef Hot Dog
Lobster Bib, Lobster Crackers provided

RETURN TO PORT
Strawberry Shortcake & Whipped Vanilla Cream
Double Chocolate Brownies
Oatmeal & Macadamia Nut Cookies
Chocolate Chip Cookies

KIDS LOBSTERING
Mac n Cheese
Cheese Pizza / Pepperoni Pizza
Kosher all Beef Hot Dog
Chicken Nuggets with Honey Mustard and Bbq Sauce

Executive Chef Richard Doucette
Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill.
We appreciate your patronage.