



THE BEACH CLASSIC

(20 person minimum)

FIRST COURSE

steamed little neck clams & mussels w/ white wine,
garlic, butter & parsley
(Blue Duck Bakery Batards)

MAIN BUFFET

steamed 1 1/4 lb lobsters • house-smoked bbq chicken
roasted potato salad • corn on the cob
field green salad • jalapeno cheddar cornbread

DESSERT

fresh local watermelon wedges
mixed berry lemon shortcake parfait
78. per person

THE LAND & SEA

(20 person minimum)

FIRST COURSE

jumbo shrimp cocktail
steamed littke neck clams & mussels
(Blue Duck Bakery Batards)

MAIN BUFFET

herb crusted filet of beef • grilled split 1 1/4 lb lobsters
fingerling potatoes grilled summer ratatouille
baby spinch salad w/ watermelon, feta, cucumber,
preserved lemon vinaigrette

DESSERT

white chocolate cheesecake parfait vanilla sponge
blueberry compote • lemon curd
105. per person

POPULAR CLAMBAKE ADD ON'S

(Larger Lobsters Available Upon Request)

House-Made Red & White Tortilla Chips:

pico de gallo • guacamole

Jumbo Shrimp Cocktail:

lemon • cocktail sauce

New England Clam Chowder:

potatoes • celery • onion • cream

NY Strip Steak:

chimichurri sauce