



The "Dockers" Lobster Bake

Appetizer Course

Jumbo White Shrimp Cocktail with Spicy Cocktail Sauce and Lemon

Steamed Littleneck Clams with P.E.I Mussels in an Herbed Broth and Grilled Garlic Bread

Homemade Guacamole with Organic Tortilla Chips

Main Course

1 1/4 lb. Steamed Nova Scotia Hard Shell Lobster with Hot Drawn Butter

Please select one chicken option:

Louisiana Style BBQ Chicken on the Bone, Country Fried Chicken or Citrus Vinaigrette Marinated Grilled Chicken Breast

Sea Salted Tri- Colored Roasted Potatoes

Sweet Long Island Corn on the Cob

House Summer Salad - Mixed Greens, Garden Tomato, Red Onion, Homemade Champagne Vinaigrette

Dessert Course

Freshly Sliced Chilled Watermelon

Nana's Chocolate Fudge Brownies

Prices start at **\$115.00** per person.
Upgraded lobster sizes: 1 1/2-lb., 2-lb., 2 1/2-lb., 3-lb.
All lobster sizes are market price.

Raw Bar Add-On

Premium Oysters and
Local Little Neck Clams
on the Half Shell

Served with Cocktail Sauce, Horseradish, Mignonette and Lemon

Additional \$32.00 per person

Price Does Not Include: Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.
*Adult person price applies to a 25 minimum Friday-Sunday, a 20-person minimum Monday - Thursday **Pricing subject to change.** Additional Minimum Set-up Fee of \$300 for Beach Events.*

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.