



The Ultimate Lobster Bake

Raw Bar

Jumbo White Shrimp Cocktail, Premium Oysters and Local Little Neck Clams on the Half Shell with Spicy Cocktail Sauce, Horseradish, Mignonette Sauce and Fresh Lemon

Passed Hors D' Oeuvres

Sesame Seared Ahi Tuna on a Wonton Crisp with Wasabi and Pickled Ginger
Grilled Lamb Chops

Stationary Appetizers

Steamed Littleneck Clams, P.E.I. Mussels in an Herbed Broth
Homemade Guacamole and Tortilla Chips

Main Course

2- 2.25 lb. Steamed Nova Scotia Hard Shell Lobster with Hot Drawn Butter

Chef's Carving Station:

USDA Prime Filet Mignon with Demi Glaze

Please select one chicken option:

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

Sea-Salted Roasted Garlic Tri-Color Potatoes

Grilled Asparagus

Sweet Long Island Corn on the Cob

Classic Caesar Salad with Homemade Croutons

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

Dessert Course

Our Famous Homemade Key Lime Tarts, Nana's Chocolate Fudge Brownies and Seasonal Fruit

Prices start at **\$250.00** per person.

Upgraded Lobster Sizes: 2 1/2-pound, 3-pound

All lobster sizes are market price.

Price Does Not Include: Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.
Adult person price applies to a 25 minimum Fri-Sun. 20-person min M-Th. 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.