



The Lobster BBQ

Appetizer Course

Homemade Guacamole with Organic Tortilla Chips

Main Course

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

6 Oz. Black Angus Hamburgers & Cheeseburgers

Hebrew National All Beef Hot Dogs

Platter of the Fixin's-Vine Ripe Tomato, Lettuce, Red Onion and Sauerkraut

Please select one chicken option:

Louisiana Style BBQ Chicken (on the Bone), Country Fried Chicken,

Citrus Vinaigrette Marinated Grilled Chicken Breast

Sweet Long Island Corn on the Cob

Grilled Asparagus

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

Classic Caesar Salad with Homemade Croutons

Country Potato Salad a classic favorite

Creamy White & Cabbage Coleslaw

Dessert Course

Freshly Sliced Chilled Watermelon

Nana's Chocolate Fudge Brownies

Our Famous Homemade Key Lime Tarts

Raw Bar Add-On

Jumbo White Shrimp Cocktail

Premium Oysters,

Local Little Neck Clams

On the Half Shell

Served with Cocktail Sauce, Horseradish, Mignonette and

Lemon

Additional \$36.00 per person

Prices start at **\$120.00** per person.

Price Does Not Include: Staff, Décor, 15% Coordination Fee, Staff Gratuity, or NYS Sales Tax.

Adult person price applies to a 25 minimum Fri-Sun., 20-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.