



The Hamptons Lobster Bake

Stationary Appetizers

Steamed Littleneck Clams and P.E.I. Mussels in an Herbed Broth

Grilled Garlic Bread

Homemade Guacamole with Organic Tortilla Chips

Passings

Jumbo White Shrimp Cocktail with Spicy Cocktail and lemon

Sesame Seared Ahi Tuna, Wasabi, Ginger on a Rice Cracker

Main Course

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

Chef's Carving Station:

Grilled Black Angus Tenderloin of Beef with Creamy Horseradish Sauce

Sea-Salted Roasted Tri-Colored Potatoes

Sweet Long Island Corn on the Cob

Classic Caesar Salad with Homemade Croutons

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

Dessert Course

Freshly Sliced Chilled Watermelon, Chocolate Fudge Brownies and Our Famous Key Lime Tarts

Prices start at **\$145.00** per person.

Raw Bar Add-On

Premium Oysters and
Local Little Neck Clams
on the Half Sheff

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 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.