



# The Classic Summer BBQ

## Appetizer Course

**Homemade Guacamole** with Organic Tortilla Chips  
**Steamed Little Neck Clams with P.E.I. Mussels** in an herbed broth

## Main Course

**Marinated New York Strip Steak**  
(Substitute BBQ Spare Ribs \$6)

**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**

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

**Country Potato Salad** a classic favorite

**Creamy White & Cabbage Coleslaw**

## Dessert Course

**Freshly Sliced Chilled Watermelon and Chocolate Chip Cookies**

Prices start at **\$88.00** per person.

### 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 \$40.00 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. A 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.