



Classic Lobster Bake

Appetizer Course

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

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 or Country Fried Chicken

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

Please select one dessert option:

Freshly Sliced Chilled Watermelon or Nana's Chocolate Fudge Brownies

Prices start at **\$95.00** 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

Jumbo White Shrimp Cocktail
Premium Oysters and
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 person minimum Friday-Sunday, 20 person min. 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.