



LOBSTERFEST
AUGUST 4, 2019

LOBSTER BAR
LOBSTER ROLLS
CAPE COD CHOWDER
GARDEN SALAD

OYSTER BAR
THREE VARIETIES OF PREMIUM OYSTERS:
A WEST COAST OYSTER FROM WASHINGTON STATE OR BRITISH COLUMBIA
A LOCAL OYSTER FROM NY OR CT AND
ANOTHER FROM EITHER MAINE, MASSACHUSETTS OR CANADA
LOCAL "HAND-PICKED" LITTLENECK" CLAMS FROM NY OR CT
CHILLED COOKED SHRIMP COCKTAIL
SERVED WITH MIGNONETTE, A FRESH MADE COCKTAIL SAUCE, FRESH
HORSERADISH, LEMONS AND HOT SAUCE

LOBSTER BOIL
1 LB LOBSTERS (TAILS AND CLAWS CRACKED) WITH DRAWN BUTTER
BOILED CORN
SALT POTATOES
KIELBASA SAUSAGE

THE GRILL
GRILLED STEAK WITH HEIRLOOM TOMATO RELISH SAUCE
GRILLED CHICKEN WITH SUMMER HERB SAUCE
MARINATED GRILLED SHRIMP WITH SUMMER CORN SALAD
GARDEN VEGETABLE KABOBS

FRY BAR
FRIED CLAM STRIPS WITH OLD BAY TARTAR SAUCE
FRIED CHICKEN WITH CHILI HONEY
FISH AND CHIPS WITH MALTED VINEGAR

PLEASE NOTIFY YOUR SERVER OF FOOD ALLERGIES