



## THE BEACH HOUSE PRIVATE CLAMBAKE MENU

### Welcome Cocktail

Seasonal Cocktail/Mocktail mixologist creation

### First Course

CBI Farm Vegetable Crudites with spring onion dip

Chatham Oysters barrel aged red wine mignonette

Shrimp Cocktail served with cocktail sauce

Tuna Tartare avocado, togarashi & crispy poppadum

\*American Caviar CBI Farm onion dip & Cape Cod Chips \$20 per oz

### Second Course

CBI Farmer's Salad with champagne vinaigrette

New England Clam Chowder oyster crackers & chives

Chatham Steamers natural broth & drawn butter

Corn bread with whipped maple butter

### Main Course

Steamed 1.5lb. Cape Cod Lobsters

Marinated Steak Tips with chimichurri

New Potatoes with roasted garlic

Grilled Portuguese Linguica

Sweet Corn with salted Vermont butter

\*Blacked Swordfish with Jonah Crab Ragu \$20

\*Seared Sea Scallops with salsa rustico \$40

### Dessert

Strawberry Shortcake

“S’mores by the Fire”

\$1,200 per Private Clambake for the evening (includes dinner for 4) with personal Bonfire.

\$300 for each additional guest (up to 8 people)

\$150 per additional child

Children's Menu available upon request

\*Supplemental items at additional charge

## THE PROCESS

A bonfire is built in our pit using a quarter quad of hard maple and oak wood over 1,800 pounds of rock.

The fire heats the rock to a very high temperature.

Well-tended, the fire will settle down to a bed of hot coals and rock. The coals and rock provide the cooking catalyst for our clambake.

This base of rocks and coals are then covered with mounds of seaweed that contains bubbles filled with saltwater. The bubbles are essential to the traditional cooking process as they provide the steam for cooking. The bubbles in the seaweed burst when heated emitting seawater that steams and seasons the food.

Lobster, clams, new potatoes and corn on the cob are layered in a manner that ensures perfect cooking times and a wonderful balance of flavoring. This food is then covered with canvas and left to bake.

After one hour of cooking, guests are invited to gather around the pit for the unveiling.