



Beach House Grill Clambakes

Raw Bar: Freshly Shucked Oysters, Littleneck Clams
Poached Shrimp, Cocktail Sauce, Horseradish, and Fresh Lemon
New England Clam Chowder
Tomato Gazpacho, Truffle Sour Cream
Bibb, Iceberg, Tomato, Red Onion, and Blue Cheese Salad,
Red Wine Vinaigrette

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Caesar Salad, Traditional Condiments
Asiago Tortellini with Grilled Corn and Asparagus
Sliced watermelon

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FROM THE PIT

Whole Chatham Lobster
Steamers and Mussels
Sweet Corn on the Cob
Steamed Red Skin Potatoes, and Onions
Lobster Bib, Lobster Crackers, and Drawn Butter provided
Seasonal Vegetables
Baked Chatham Cod with Tomato Leek Fondue

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UNIFORMED CHEF TO GRILL

Barbequed Chicken
Strip Steak, Wild Mushroom Ragout
Linguica Sausage
Corn Bread and Assorted Rolls

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Warm Spiced Peach Crumble
Strawberry Short Cake, Vanilla Chantilly
Caramel Chocolate Tart

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Uniformed Chef to Prepare

Warm Apple Cider Doughnuts with Vanilla Ice Cream
Coffee, Tea, Decaffeinated Coffee

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\$65.00 per person *(based on one lobster)*
\$45 per person without lobster

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Children's Buffet

Cheese and Pepperoni Pizzas
Chicken Fingers with Honey Mustard & BBQ Sauce
French Fries
Ice Cream Sundae Bar

\$18.00 per person ages 5-12 with out lobster
\$38.00 per person ages 5-12 with lobster