Chatham Lobster Bake
A casual beach clambake with a bonfire under the stars is relaxing and great fun for you and all your guests during their visit to Cape Cod.

**Salads and Starters**
New England Clam Chowder
Assorted Baby Lettuce, Shaved Vegetables, Champagne Vinaigrette
   Fresh Mozzarella with Yellow and Red Tomatoes, Basil
Spicy Tuna Tartar with Seaweed Salad, Mango and Asian Pear
   Warm Yukon Gold Potato Salad, Cider, Bacon Vinaigrette

**Fresh from the Sea**
1 3/4 lb Whole Chatham Lobster
   Littleneck Clams
   Sweet Corn on the Cob
   Fingerling Potatoes, Ale Braised Onions
   Lobster Bib, Lobster Crackers, and Drawn Butter provided

**Not Just Seafood**
Uniformed Chefs to Serve:
   Roasted Beef Tenderloin, Mushroom and Horseradish Sauce
   Lemon and Garlic Marinated Chicken Breast
   Grilled Linguiça
   Bronzed Swordfish with Tomato Caper Relish
   Herb Basted Seasonal Vegetables
   Corn Bread, Assorted Breads and Rolls

**Salute Sweets**
   S’mores, Around the Bonfire
   Warm Spiced Peach Crumble
   Strawberry Short Cake, Vanilla Chantilly
   Chocolate Cream Pie Uniformed
   Chef to Prepare: Warm Cinnamon Sugar Doughnuts with Vanilla Ice Cream

   Coffee, Tea, Decaffeinated Coffee