



WELCOME COCKTAIL

Seasonal Cocktail/Mocktail Mixologist Creation

FIRST COURSE

CBI Farm Vegetable Crudités spring onion dip

Chatham Oysters barrel aged red wine mignonette

Shrimp Cocktail cocktail sauce

Littleneck Clams hot sauce relish

Tuna Tartare avocado, togarashi, crispy poppadum

***American Caviar** cbi farm onion dip and cape cod chips **20 per oz**

SECOND COURSE

CBI Farmer's Salad champagne vinaigrette

New England Clam Chowder oyster crackers & chives

Chatham Steamers & Mussels natural broth & drawn butter

Corn Bread & Parker House Rolls whipped maple butter

MAIN COURSE (SELECT THREE)

Steamed 2 lb. Cape Cod Lobsters

Grilled Portuguese Linguica
Marinated Steak Tips chimichurri

New Potatoes roasted garlic

Sweet Corn salted vermont butter

CBI Farm Harvest Vegetables nightly preparation

***Blackened Swordfish** Jonah Crab Ragout **20**

***Seared Sea Scallops** salsa rustica **40**

DESSERTS

Summer Fruit Cobbler

Tahitian Vanilla Bean Ice Cream

"S'mores By The Fire"

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

\$300 each additional guest (up to 8 guests)

Children's menu available upon request

**Supplemental items at additional charge*

*Before placing your order, please inform your server if a person in your party has a food allergy.
Consuming raw or undercooked potentially hazardous foods may increase risk of food borne illness.
All food & beverage is subject to a 20% service charge and MA sales tax currently at 7%.
Menu items are subject to change.*