



## THE BEACH HOUSE GRILL PRIVATE CLAMBAKE MENU

Welcome Libation

Ultimate Provence Rosé

### 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

### 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

### 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

## 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.