FROM THE ICE
Freshly Shucked Oysters, Little Neck Clams, Marinated Cape Cod Mussels,
Poached Shrimp, Cocktail Sauce, Horseradish, and Fresh Lemon
Chilled Seafood Salad Escabeche, Fresh Garden Herbs
Tuna Tartar, Jicama, Seaweed, Spicy Aioli

FROM THE FARM
Daily Offerings of Harvested Lettuces and Vegetables from Our Farm
Seasonal Pasta Salad
Farmers Slaw with Buttermilk and Cracked Pepper Dressing

LIVE TOMATO STATION
Vine Ripe Tomatoes, Fresh Mozzarella
Basil Pasta Pomodoro
Fried Green Tomatoes with Cajun Remoulade

FROM THE PIT
New England Clam Chowder
Whole Chatham Lobster
Steamers and Mussels, Garlic White Wine Broth, Farm Herbs
Buttered Sweet Corn on the Cob
Steamed Red Skin Potatoes, Garlic Butter and Herbs
Lobster Bib, Lobster Crackers, and Drawn Butter Provided

FROM THE GRILL
Sirloin Steak, Roasted Mushrooms, Chimichurri
Local Catch of the Day with Saffron, Tomato, Fennel Broth
Linguiça Sausage, Stout & Stone Ground Mustard
Local Catch of the Day with Saffron, Tomato, Fennel Broth
Seasonal Vegetables
Grilled Chicken Breast with Farro, Kale and Lemon Brodo
Warm Rolls and Corn Bread

DESSERT
Flourless Chocolate Cake, Milk Chocolate Chantilly
Classic Vanilla Cheesecake with Seasonal Fruit
Peach and Blueberry Crisp
Strawberry Short Cake with Vanilla Chantilly

UNIFORMED CHEF TO PREPARE
Warm Maple Fritters
Ice Cream Sundae Bar, Assorted Ice Cream and Toppings

CHILDREN’S BUFFET
Cheese Pizzas
Chicken Fingers with Honey Mustard and BBQ Sauce
French Fries
Macaroni and Three Cheese
Sliced Watermelon

Coffee, Tea, Decaffinated Coffee

$102 Adults with Lobster (based on one lobster)
$72 Adults without Lobster
$70 per person ages 5-12 with lobster (based on one lobster)
$37 per person ages 5-12 without lobster

*18% Gratuity will automatically be added to parties of 8 or more*
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
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, mussels, red 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.