CATERING MENU

LOBSTER BOIL

1 1/4 LOBSTER | BUTTER | LEMON
STEAMERS | BROTH
CORN ON THE COBB | BUTTER
BABY YUKON POTATO | GARLIC | CHIVES
COLE SLAW
CHORIZO SAUSAGE
CHOWDER | OYSTER CRACKERS | ASSORTED HOT

ENHANCEMENTS
CHICKEN DRUMETTES | LEMON ROSEMARY
STEAK TIPS | HOUSE BBQ
BROILED HADDOCK | BUTTERY RITZ | ROASTED CHERRY TOMATO
STUFFED QUOHOGS
CRAB CAKES

RAW BAR

SAUCES

SHRIMP COCKTAIL

LOCAL OYSTERS

LITTLE NECKS

COCKTAIL SAUCE | HORSERADISH | MINUET |

TABASCO | LEMON

ENHANCEMENTS
JONAH CRAB CLAWS
LOBSTER SALAD
LUMP CRAB SALAD
LOBSTER TAILS

FROM THE SMOKER

CHOOSE 2:

BRISKET | HOUSE BBQ

PULLED PORK | CAROLINA MOP SAUCE

CHORIZO | MIKES HOT HONEY

CHICKEN DRUMSTICKS | ORANGE GINGER



PASTA SALAD or POTATO SALAD MAC & CHEESE | CHEEZE-IT CRUST CORN BREAD | WHIPPED BUTTER

TACO BAR



CHOOSE 2:

CRISPY HADDOCK | LEMON PEPPER SHRIMP |
GROUND SIRLOIN | BLACKENED SALMON



SERVED WITH: MONTEREY JACK CHEESE
PICO DE GALLO
GUACAMOLE
PICKLED CABBAGE
FIRE ROASTED SALSA
CHIPOTLE SOUR CREAM
CILANTRO LIMES
CORN TORTILLAS

TASTE OF NEW ENGLAND

LOBSTER SALAD SLIDERS | LETTUCE SHRED |
HAWAIIN BUNS
SHRIMP COCKTAIL | COCKTAIL SAUCE | LEMON
CLAM CHOWDER | OYSTER CRACKERS | ASSORTED
HOT SAUCES
CRAB CAKES or STUFFED QUOHOGS
HOME MADE POTATO CHIPS | OLD BAY
COLE SLAW

BACK YARD BBO

SIRLOIN BURGERS

NATHANS ALL BEEF HOT DOGS

CHICKEN DRUMSTICKS

PASTA SALAD

HOMEMADE POTATO CHIPS | OLD BAY

[SERVED WITH ASSORTED CONDIMENTS | LETTUCE | TOMATO | ONION | PICKLES]