

“CRAZY CHEFS” CLAMBAKE...

COCKTAIL HOUR

Choose a selection of six from our hot & cold passed hors d' oeuvre menu
&

New England Raw Bar of Local Oysters, Shrimp, Cape Cod Clams
Traditional Cocktail Sauce / Mignonette / Fresh Horseradish / Lemon

STARTERS & SALADS

Station 1: “Crazy Chefs” New England Clam Chowder
Cape Cod Steamer Sacks with Drawn Butter, Broth, & Fresh Lemon

Station 2: Baker’s Selection of Fresh Breads & Whipped Butter
Jansal Valley Field Green Salad with Marinated Peaches, Grilled Onions, & Roasted
Shallot – Champagne Vinaigrette

CLAMBAKE STATION

*Steamed Together in a Tub of Buzzards Bay Lager, Sea Salt, Spices, and Sachet of
Fresh Herbs...*

1 ¼ Pound Day Boat Lobsters (‘Lazy’ Service Available)
OR
Sirloin Strip Steak with Gorgonzola Compound Butter

New Potatoes
Fresh Corn on the Cob
Hardwood Grilled Vegetable Assortment
Grilled Chorizo

Seasoned Drawn Butter
Seasonal Berry Cobbler

\$Market Price