



Chatham Lobster Bake

A casual beach clambake with a bonfire under the stars is relaxing and great fun for you and all your guests during their visit to Cape Cod.

Salads and Starters

New England Clam Chowder
Assorted Baby Lettuce, Shaved Vegetables, Champagne Vinaigrette
Fresh Mozzarella with Yellow and Red Tomatoes, Basil
Spicy Tuna Tartar with Seaweed Salad, Mango and Asian Pear
Warm Yukon Gold Potato Salad, Cider, Bacon Vinaigrette

Fresh from the Sea

1 3/4 lb Whole Chatham Lobster
Littleneck Clams
Sweet Corn on the Cob
Fingerling Potatoes, Ale Braised Onions
Lobster Bib, Lobster Crackers, and Drawn Butter provided

Not Just Seafood

Uniformed Chefs to Serve:

Roasted Beef Tenderloin, Mushroom and Horseradish Sauce
Lemon and Garlic Marinated Chicken Breast
Grilled Linguica
Bronzed Swordfish with Tomato Caper Relish
Herb Basted Seasonal Vegetables
Corn Bread, Assorted Breads and Rolls

Salute Sweets

S'mores, Around the Bonfire
Warm Spiced Peach Crumble
Strawberry Short Cake, Vanilla Chantilly
Chocolate Cream Pie Uniformed
Chef to Prepare: Warm Cinnamon Sugar Doughnuts with Vanilla Ice Cream

Coffee, Tea, Decaffeinated Coffee