

Soirée on the Bay

RAW BAR CLASSICS

Local Oysters on the Half Shell
Citrus Poached Shrimp
Assorted Mignonettes and Traditional Accompaniments

TO BEGIN

New England Clam Chowder
Chorizo Thyme Oil | Traditional Oyster Crackers
Spicy Heirloom Tomato Gazpacho
Chopped Avocado | Crème Fraîche | Crispy Baguette
Cucumber and Grilled Tomato Salad, Fresh Mozzarella, Radishes, Parsley, Avocado Vinaigrette
Watermelon Salad, Feta, Black Olives, Tangine Dressing
Miso Glazed Eggplant, Firecracker Mizuna, Hemp Seed Granola
Mediterranean Couscous Salad
Homemade Corn Bread with Sweet Cream Butter

HELP YOURSELF

Farfalle Pasta, Mushroom Brodo, Charred Kale, Pickled Asparagus
Saffron New Potatoes, Pleasant Bay Sea Salt
Vanilla Poached Summer Corn on the Cob, Vermont Butter

FROM THE GRILL

Herb Marinated Steak
Grilled Native Bass
Whole Roasted Black Garlic Chicken
House-Made Sauce:
Chimichurri | Romesco | Lemon Herb | Barbecue
Stuffed Portobello Mushroom, Grilled Halloumi, Slow Roasted Tomato
New England Family Farms Burgers
Grilled Kobe Beef Hot Dogs

LOBSTER ANYONE?

One-and-a-Half-Pound Boiled Local Water Lobster, Drawn Butter
Soft Shell Steamer Clams, White Wine-Tomato Broth, Green Onion
Served tableside pre-cracked or enjoy the authentic experience for yourself
Bibs and crackers provided
Additional \$40++ per Lobster

SWEET TREATS

Make your own S'mores
Gourmet Cookies with Whimsical Toppings
Fresh Berry Shortcake