



EastEndLobsterbake.com | 631-830-3060

The East End Lobster BBQ

Appetizer Course

Homemade Guacamole with Organic Tortilla Chips

Main Course

1 1/4 lb. Steamed Nova Scotia Hard Shell Lobster with Hot Drawn Butter

Black Angus Hamburgers & Cheeseburgers
Hebrew National All Beef Hot Dogs

Platter of the Fixin's-Vine Ripe Tomato, Lettuce, Red Onion and Sauerkraut

Please select one chicken option:

Louisiana Style BBQ Chicken (on the Bone), Country Fried Chicken,
Citrus Vinaigrette Marinated Grilled Chicken Breast

Sweet Long Island Corn on the Cob
Grilled Asparagus

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette
Classic Caesar Salad with Homemade Croutons
Country Potato Salad a classic favorite
Creamy White & Cabbage Coleslaw

Dessert Course

Freshly Sliced Chilled Watermelon
Nana's Chocolate Fudge Brownies
Our Famous Homemade Key Lime Tarts

Raw Bar Add-On

Jumbo White Shrimp Cocktail
Premium Oysters,
Local Little Neck Clams
On the Half Shell

Served with Cocktail Sauce,
Horseradish, Mignonette and Lemon
Additional \$36.00 per person

Most Popular Add-Ons

Homemade Baked Clams - \$30 per dozen
New England, Manhattan Clam Chowder - \$22 per quart
Lobster Bisque - \$32 per quart

Prices start at **\$120.00** per person.

Price Does Not Include: Staff, Décor, 15% Coordination Fee, Staff Gratuity, or NYS Sales Tax.

Adult person price applies to a 25 minimum Fri-Sun., 20-Min M-TH Pricing subject to change.
Additional Minimum Set-up Fee of \$275 for Beach Events.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.