



Classic Lobster Bake Delivery Service

info@eastendlobsterbake.com | 631-830-3060
Eastendlobsterbake.com

Service Includes:

1 1/4 lb. Steamed Nova Scotia Hard Shell Lobster
with Hot Drawn Butter 1.5, 2, 3lb. upgrade available

Steamed Littleneck Clams and P.E.I. Mussels
in an Herbed Broth

Homemade Guacamole, Salsa and Organic Tortilla Chips

Please select one chicken option:

Louisiana Style BBQ Chicken (on the Bone) or Country Fried Chicken

Sweet Long Island Corn on the Cob

Sea-Salted Tri- Colored Roasted Potatoes

**House Summer Salad – Mixed Greens, Garden Tomato, Red Onion,
Homemade Champagne Vinaigrette**

Fresh Ciabatta Bread

Dessert Course

Please select one dessert option:

**Freshly Sliced Chilled Watermelon or
Chocolate Fudge Brownies**

Prices start at **\$105.00** per person.

Most Popular Add-Ons

Jumbo Shrimp Cocktail Platter
Cocktail Sauce and lemon - \$39 per lb.

Homemade Baked Clams - \$36 per dozen
New England or Manhattan Clam Chowder - \$22
Lobster Bisque - \$32 per quart

Onsite Chef/Server Add-On

Includes: On-site Chef/Server for up to 3 Hours
Buffet Table, serving utensils, lobster roll ups,
heavy duty disposable paper goods & utensils

\$495
Upgraded packages available

Delivery Service Price Does Not Include: Paper Goods, Serving ware, Lobster Crackers
5% Coordination Fee, Setup, Delivery Fee, Delivery Driver Gratuity or NYS Sales Tax.

Adult per person price applies to 8 Person Minimum.

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



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The East End Lobster Bake Delivery Service

Service Includes

Jumbo White Shrimp Cocktail
with spicy cocktail sauce and lemon

Steamed Littleneck Clams with P.E.I Mussels
In an Herbed Broth

Homemade Guacamole and Salsa
with Organic Tortilla Chips

1 1/4 lb. Steamed Nova Scotia Hard Shell Lobster
with Hot Drawn Butter 1.5, 2, 3lb. upgrade available

Please select one chicken option:

Louisiana Style BBQ Chicken on the Bone or Country Fried Chicken

Sea Salted Tri- Colored Roasted Potatoes

Sweet Long Island Corn on the Cob

House Summer Salad - Mixed Greens, Garden Tomato, Red Onion, Homemade Champagne Vinaigrette

Fresh Ciabatta Bread

Dessert Course

Freshly Sliced Chilled Watermelon and Nana's Chocolate Fudge Brownies

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

Most Popular Add-Ons

Homemade Baked Clams - \$36 per dozen

New England, Manhattan Clam Chowder - \$22

Lobster Bisque - \$32 per quart

Onsite Chef/Server Add-On

On-site Chef/Server for up to 3 Hours
Buffet Format Service Includes: Buffet
Table, serving utensils, lobster roll ups,
heavy duty disposable dinner, dessert plates
and silverware.

\$495

Price Does Not Include: Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.
Adult person price applies to a 25 minimum Friday-Sunday, a 20-person minimum Monday - Thursday Pricing subject
to change. Additional Minimum Set-up Fee of \$300 for Beach Events.

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