



EastEndLobsterbake.com | 631-830-3060

'Non-Shellfish' Dinner

Appetizer Course

Grilled Chicken Satay in a Thai Peanut Sauce
Sesame Seared Tuna on a Rice Cracker, Wasabi, Ginger
Guacamole and Organic Chips

Main Course

Chef's Carving Station Marinated New York Strip Steak,
Sliced and carved to order

Please select one chicken option:

Cedar Plank Salmon with Lemon and Dill

Sea Salted Tri-Colored Roasted Potatoes

Roasted Corn and Tri-Color Tomato Salad

Fresh Sweet Corn cut off the cob, Roasted and tossed with
Tri-Color Tomatoes, White Balsamic Glaze

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

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

Dessert Course

Please select one dessert option:

Freshly Sliced Chilled Watermelon and Nana's Chocolate Fudge Brownies

Raw Bar Add-On

Jumbo Shrimp Cocktail

Local Little Neck Clams

Local Oysters

Served with Cocktail Sauce

Mignonette Sauce and Lemon Wedge

Additional \$32.00 per person

Shucker available at additional cost

Prices start at **\$110.00** per person.

Most Popular Add-Ons

Jumbo Shrimp Cocktail Platter with Spicy Cocktail Sauce and lemon (M/P)

Homemade Baked Clams - \$30 per dozen

New England, Manhattan Clam Chowder - \$22, Lobster Bisque - \$32 per quart

Our Famous Homemade Key Lime Pie - \$75.00

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