



EastEndLobsterbake.com | 631-830-3060

The Hamptons Lobster Bake *a summer favorite*

Stationary Appetizers

Homemade Guacamole with Organic Tortilla Chips

Steamed Littleneck Clams and P.E.I. Mussels

in an Herbed Broth

Grilled Garlic Bread

Passings

Jumbo White Shrimp Cocktail with Spicy Cocktail and lemon

Sesame Seared Ahi Tuna, Wasabi, Ginger on a Rice Cracker

Main Course

1 1/4 lb. Steamed Nova Scotia Hard Shell Lobster

with Hot Drawn Butter

Chef's Carving Station:

Grilled Black Angus Tenderloin of Beef with Creamy Horseradish Sauce

Sweet Long Island Corn on the Cob

Sea-Salted Roasted Tri-Colored Potatoes

Classic Caesar Salad with Homemade Croutons

Tuscan Kale Salad EVOO, garlic, lemon vinaigrette

Dessert Course

Freshly Sliced Chilled Watermelon, Chocolate Fudge Brownies and Our Famous Key Lime Tarts

Prices start at **\$145.00** per person.

Raw Bar Add-On

Premium Oysters and

Local Little Neck Clams

on the Half Sheff

Served with Cocktail Sauce

Mignonette and Lemon Wedge

Additional \$28.00 per person

Shucker available at additional cost

Most Popular Add-Ons

Chicken Option: Choose One – Louisiana Style BBQ Chicken (on the bone),
Country Fried Chicken, Citrus Marinated Grilled Chicken Breast \$8 per person

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

Price Does Not Include: Staffing, Décor, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax.
Adult person price applies to a 25 minimum Fri-Sun., 20-person 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.