



[info@eastendlobsterbake.com](mailto:info@eastendlobsterbake.com) | 631-830-3060  
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# Classic Lobster Bake

## A Family Favorite

### Appetizer Course

**Steamed Littleneck Clams and P.E.I Mussels**  
In an Herbed Broth and served with Grilled Garlic Bread

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

### Main Course

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

*Please select one chicken option:*

**Louisiana Style BBQ Chicken on the Bone, Country Fried Chicken,  
or Citrus Vinaigrette Marinated Grilled Chicken Breast**

**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

### Dessert Course

*Please select one dessert option:*

**Freshly Sliced Chilled Watermelon or Nana's Chocolate Fudge Brownies**

Prices start at **\$101.00** per person.

### Add a Station - \$15.00 per person

Pulled Pork, Pulled Chicken (choose one) Served on a Martin's Potato Roll & Cole Slaw  
**or**

Black Angus Hamburgers, Nathan's All Beef Hot Dogs with the Fixin's, served on a Martins Potato Roll

### Raw Bar Add-On

**Jumbo Shrimp Cocktail, Premium Oysters,  
Local Little Neck Clams  
on the Half Shell**

*Accompanied by Cocktail Sauce, Horseradish,  
Mignonette, and Lemon*

**Additional \$40.00 per person**

### Sushi Add-On

**Assorted Sushi Roll Platter  
(120 pcs) - \$375**

**Decorative Sushi Tabletop Boat Display  
(120 pcs) - \$395**

with Ginger, Wasabi, Spicy Cream Aioli & Soy Sauce  
**Sushi Bar**

*Prepared on site & served by a sushi chef  
Price available upon request*

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



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# The East End Lobster Bake

*Our Most Popular Package*

## Appetizer Course

**Jumbo White Shrimp Cocktail**  
with Spicy Cocktail Sauce and Lemon

**Steamed Littleneck Clams and P.E.I Mussels**  
In an Herbed Broth and served with Grilled Garlic Bread

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

## Main Course

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

*Please select **one** chicken option:*

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

**Sea Salted Tri- Colored Roasted Potatoes**

**Sweet Long Island Corn on the Cob**

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

## Dessert Course

**Freshly Sliced Chilled Watermelon and Nana's Chocolate Fudge Brownies**

Prices start at **\$118.00** per person.

### **Add a Station – \$15.00 per person**

Pulled Pork, Pulled Chicken (choose one) Served on a Martin's Potato Roll & Cole Slaw  
or

Black Angus Hamburgers, Nathan's All Beef Hot Dogs with the Fixin's, served on a Martins Potato Roll

### Raw Bar Add-On

**Premium Oysters & Local Little Neck  
Clams  
on the Half Shell**

*Served with Cocktail Sauce, Horseradish,  
Mignonette, and Lemon*

**Additional \$30.00 per person**

### Sushi Add-On

**Assorted Sushi Roll Platter  
(120 pcs) – \$375**

**Decorative Sushi Tabletop Boat Display  
(120 pcs) – \$395**

with Ginger, Wasabi, Spicy Cream Aioli & Soy Sauce

**Sushi Bar**

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Price available upon request*

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# The Hamptons Lobster Bake

*a summer favorite*

## Stationary Appetizers

**Steamed Littleneck Clams and P.E.I. Mussels**  
In an Herbed Broth and served with Grilled Garlic Bread

**Homemade Guacamole and Salsa**  
With Organic Tortilla Chips

**Passed Hor D'oeuvres**  
**Jumbo Shrimp Cocktail**  
with Spicy Cocktail and lemon

**Sesame Seared Ahi Tuna**  
Wasabi Aioli & Ginger served on a Wonton Crisp

## Main Course

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

*Chef's Carving Station:*  
**Grilled Black Angus Tenderloin of Beef**  
*with Chimichurri*

**Sea-Salted Roasted Tri-Colored Potatoes**  
**Sweet Long Island Corn on the Cob**  
**Classic Caesar Salad** – with Homemade Croutons  
**Arugula Watermelon Feta Salad** – EVOO, Lemon Vinaigrette

## Dessert Course

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

Prices start at **\$148.00** per person.

### Raw Bar Add-On

**Premium Oysters,  
Local Little Neck Clams  
on the Half Shell**

*Served with Cocktail Sauce,  
Horseradish, Mignonette,  
and Lemon*

**Additional \$30.00 per person**

### Add a Station: \$15 per person

Pulled Pork, Pulled Chicken  
(choose one) Served on a  
Martin's Potato Roll  
& Cole Slaw

**or**

Black Angus Hamburgers,  
Nathan's All Beef Hot Dogs  
with the Fixin's, served on a  
Martins Potato Roll

### Sushi Add-On

**Assorted Sushi Roll Platter**  
(120 pcs) – \$375

**Decorative Sushi Tabletop Boat  
Display**  
(120 pcs) – \$395

with Ginger, Wasabi, Spicy Cream Aioli  
& Soy Sauce

**Sushi Bar**

*Prepared on site & served by a  
sushi chef*

*Price available upon request*

Price Does Not Include: Staffing, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax. Adult pricing applies to a 25-person minimum  
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# The Ultimate Lobster Bake

## Raw Bar

**Jumbo White Shrimp Cocktail, Premium Oysters, & Local Little Neck Clams on the Half Shell**  
*with Spicy Cocktail Sauce, Horseradish, Mignonette Sauce and Fresh Lemon*

## Passed Hors D' Oeuvres

**Grilled Lamb Chops**

*Marinated in EVOO & Fresh Herbs*

**Sesame Seared Ahi Tuna, Wasabi Aioli, Ginger on a Wonton Crisp**

## Stationary Appetizers

**Steamed Littleneck Clams and P.E.I. Mussels**

*In an Herbed Broth and served with Grilled Garlic Bread*

**Homemade Guacamole and Salsa**

*with Organic Tortilla Chips*

## Main Course

**2 ¼ lb. Steamed Nova Scotia Hard Shell Lobster**

*with Hot Drawn Butter*

*Chef's Carving Station:*

**Prime Filet Mignon**

*with Chimichurri*

*Please select **one** chicken option:*

**Louisiana Style BBQ (on the Bone),**

**Citrus Marinated Grilled Breast, or Country Fried Chicken**

**Sea-Salted Roasted Garlic Tri-Color Potatoes**

**Grilled Asparagus & Tri Colored Carrots**

**Sweet Long Island Corn on the Cob**

**Classic Caesar Salad - with Homemade Croutons**

**Arugula Watermelon, Feta Salad - EVOO, Lemon Vinaigrette**

## Dessert Course

**Our Famous Homemade Key Lime Tarts, Nana's Chocolate Fudge Brownies and Seasonal Fruit**

**Prices start at \$285.00 per person.**

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# The Montauk

## A Lobster Roll Option

### Appetizer Course

**Jumbo White Shrimp Cocktail**  
with Spicy Cocktail Sauce and Lemon

**New England Clam Chowder**

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

### Main Course

**Maine-Style Lobster Roll**

*Served chilled with Mayo, on a Toasted Martin's Potato Roll*

*Please select **one** chicken option:*

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

**Country Potato Salad – A Classic Favorite**

**Sweet Long Island Corn on the Cob**

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

### Dessert Course

**Freshly Sliced Chilled Watermelon and Nana's Chocolate Fudge Brownies**

Prices start at **\$118.00** per person.

### Add a Station – \$15.00 per person

Pulled Pork, Pulled Chicken (choose one) Served on a Martin's Potato Roll & Cole Slaw  
or

Black Angus Hamburgers, Nathan's All Beef Hot Dogs with the Fixin's, served on a Martins Potato Roll

### Raw Bar Add-On

**Premium Oysters & Local Little Neck  
Clams  
on the Half Shell**

*Served with Cocktail Sauce, Horseradish,  
Mignonette, and Lemon*

**Additional \$30.00 per person**

### Sushi Add-On

**Assorted Sushi Roll Platter  
(120 pcs) – \$375**

**Decorative Sushi Tabletop Boat Display  
(120 pcs) – \$395**

*with Ginger, Wasabi, Spicy Cream Aioli & Soy Sauce*

**Sushi Bar**

*Prepared on site & served by a sushi chef  
Price available upon request*

Price Does Not Include: Staffing, 15% Coordination Fee, Staff Gratuity or NYS Sales Tax. Adult pricing applies to a 25-person minimum  
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# The Classic Summer BBQ

## Appetizer Course

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

**Steamed Little Neck Clams and P.E.I. Mussels**  
In an herbed broth and served with Grilled Garlic Bread

## Main Course

**Marinated New York Strip Steak**  
(Substitute BBQ Spareribs \$6)

**6 Oz. Black Angus Hamburgers & Cheeseburgers & Nathan's All Beef Hot Dogs**  
*Served on a Martin's Potato Roll*  
*Platter of the Fixin's - Vine Ripe Tomato, Lettuce, Red Onion, Pickles & Sauerkraut*

**Louisiana Style BBQ (on the Bone) or Citrus Marinated Grilled Breast or Country Fried**

**Sweet Long Island Corn on the Cob**

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

**Country Potato Salad**  
**Creamy White Cabbage Coleslaw**

## Dessert Course

**Freshly Sliced Chilled Watermelon and Chocolate Chip Cookies**  
Prices start at \$90.00 per person.

### Add a Station - \$15.00 per person

Pulled Pork, Pulled Chicken (choose one) Served on a Martin's Potato Roll & Cole Slaw

### Raw Bar Add-On

**Jumbo White Shrimp Cocktail, Premium Oysters, and Local Little Neck Clams on the Half Shell**

*Served with Cocktail Sauce, Horseradish, Mignonette, and Lemon*

**Additional \$40.00 per person**

### Sushi Add-On

**Assorted Sushi Roll Platter**  
**(120 pcs) - \$375**

**Decorative Sushi Boat Display**  
**(120 pcs) - \$395**

with Ginger, Wasabi, Spicy Cream Aioli & Soy Sauce

#### **Sushi Bar**

*Prepared on site & served by a sushi chef*  
*Price available upon request*

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# The East End Lobster BBQ

## Appetizer Course

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

**Steamed Littleneck Clams and P.E.I. Mussels**  
In an Herbed Broth and served with Grilled Garlic Bread

## Main Course

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

**6 Oz. Black Angus Hamburgers & Cheeseburgers & Nathan's All Beef Hot Dogs**  
*Served on a Martin's Potato Roll*  
*Platter of the Fixin's - Vine Ripe Tomato, Lettuce, Red Onion, Pickles 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 & Tri Colored Carrots**

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

Prices start at **\$130.00** per person.

### Raw Bar Add-On

**Premium Oysters,  
Local Little Neck Clams  
on the Half Shell**

*Served with Cocktail Sauce,  
Horseradish, Mignonette,  
and Lemon*

**Additional \$30.00 per person**

### Add a Station: \$15 per person

Pulled Pork, Pulled Chicken  
(choose one) Served on a  
Martin's Potato Roll & Cole  
Slaw

### Sushi Add-On

**Assorted Sushi Roll Platter  
(120 pcs) – \$375**  
**Decorative Sushi Tabletop Boat  
Display**

**(120 pcs) – \$395**  
with Ginger, Wasabi, Spicy Cream Aioli  
& Soy Sauce

**Sushi Bar**  
*Prepared on site & served by a  
sushi chef*  
*Price available upon request*

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# **‘Non-Shellfish’ Dinner**

## **Appetizer Course**

**Grilled Chicken Satay**  
In a Thai Peanut Sauce

### **Sesame Seared Ahi Tuna**

Wasabi Aioli, Ginger served on a Wonton Crisp

**Homemade Guacamole and Salsa**  
with Organic Tortilla Chips

## **Main Course**

*Chef's Carving Station:*  
**Marinated New York Strip Steak**

**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, Herbs, & 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 or Nana's Chocolate Fudge Brownies**

Prices start at **\$115.00** per person.

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





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# Hors D'oeuvres & Additional Menu Selections

## Sushi

### Sushi Roll Platters

*Assorted Sushi Served in a Decorative Display*

### Sushi Bar

*Prepared on Site & Served by a Sushi Chef*

## Hors D'oeuvres

*Passed and placed*

Mini Crab Cakes with Spicy Remoulade

Homemade Baked Clams

Sesame Seared Ahi Tuna Wonton Crisp

Tuna Tartare

Bacon Wrapped Scallops

Jumbo White Shrimp Cocktail

Mini Lobster Rolls

Lamb Chops

Bacon Wrapped Short Ribs

Chicken Meatballs

Chicken Satay

Cocktail Franks

Chicken Tenders

Truffle Mac-n-Cheese Bites

Raspberry and Brie in Puff Pastry

Tomato Bruschetta

Mediterranean Crudit  Station

## Beverage Package

*(Does not include alcohol)*

Coke, Diet Coke, Sprite, Ginger Ale,  
Cranberry, Orange, and Grapefruit Juices,  
Tonic, Seltzer, Flat Water, Bar Fruit,  
Cocktail Napkins, and Clothed Bar Table

## Main Courses

Slider Station-served with coleslaw  
(Choice of BBQ pulled pork or chicken)

Black Angus Hamburgers & Cheeseburgers

Hebrew National All Beef Hot Dogs

Chicken Tenders

Marinated NY Strip Steak

Grilled Black Angus Beef Tenderloin

Pan Seared Wild Salmon

Kabobs- Swordfish, Chicken, or Beef

Smoked BBQ Ribs

*Homemade Soups:*

New England, Manhattan Clam Chowder  
Lobster Bisque

## Salad

Caesar

House Summer

Israeli Cous Cous with Roasted Vegetables

Watermelon, Arugula, Feta

Country Potato

Creamy White Cabbage Coleslaw

## Dessert

Key Lime Tarts

Lemon Squares

Assorted Fruit Pies

Seasonal Fruit

Freshly Sliced Chilled Watermelon

Nana's Chocolate Fudge Brownies

Chocolate Chip Cookies

**Our Famous Homemade Key Lime Pie**

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