



# THE FISHERMAN'S TABLE

A CELEBRATION CLAMBAKE

## STARTERS STATIONARY HARVEST

aristocrat clam dip + onion dip, potato chips + crostinis  
hot crab dip, tortilla chips + baguettes  
artichoke + spinach dip, crudites

## THE HARVEST SERVED HARVEST STYLE

texas milkque toast, compound lobster butter  
old bay shrimp, tartar + spicy cocktail sauce  
butter poached lobster, clarified butter, gf + pesc  
sausage + corn + farm boiled potatoes  
buckets of mussels + clams, white wine + butter, gf + pesc  
sliced filet of beef, horseradish cream, gf  
mecox cheddar + gruyere macaroni + cheese, veg  
romaine caesar salad + breadcrumbs, garlic vinaigrette, veg  
burrata + squash salad, pepitos + fennel, gf + veg  
pie bar, seasonal custard + traditional pies

## FISHERMAN'S BAR MUDDLE BAR + COCKTAILS

wolffer rose, bridgehampton / beringer knights cabernet / montauk beer  
muddle bar: vodka + tequila, seasonal syrups + fruits, pellegrino  
salty chihuahua, tequila + grapefruit + pinch of salt  
summer tea, vodka + spiced earl grey + mango  
sassy water, fruit infused spa water

## PRICING INCLUDES 18 GUESTS, 3.5 HOUR EVENT

\$5750 plus tax + admin (includes 1 server, 1 bartender + 1 chef)  
additional guests: \$250, we will scale up the staffing / furniture  
- includes 2 beirgarten tables + benches, food + bar table  
- includes plates + cutlery, poolware glasses, table top flowers / herbs  
- requires access to home kitchen + grill

## DINNER PARTIES: CLAMBAKES / SURF + TURF

# THE SURF + TURF

A SIT-DOWN ALL INCLUSIVE DINNER EXPERIENCE

## STATIONARY ON TRICYCLE PASSED

roasted oysters, herb butter + breadcrumbs, pesc  
truffle corn flatbread, shaved black truffle, veg  
baked clams, cornbread, pesc  
salsa verde shrimp, aristocrat jam, pesc + df + gf  
rose + choice of specialty cocktail

## FIRST COURSE PLATED

plated: burrata + squash salad + pepitos + fennel, gf + veg

## FAMILY STYLE DINNER TABLESIDE

focaccia, smoked olive oil + sea salt  
cast iron ribeye, shaved black truffle  
chilled lobster tails, tartar  
bowls of steamed local clams, white wine + butter  
select 1: cauliflower gratin / potato gratin / mac + cheese / pomme  
select 1: romaine caesar salad / fig + goat cheese salad / wedge salad  
select 1: haricot verts + garlic oil / burrata + squash salad / artichokes

## DESSERT PLATED

buttermilk biscuit + seasonal compote + cream, veg  
pot de creme, chocolate mousse + kettle corn, gf + vegan  
key lime pie + meringue , veg  
chocolate pecan pie, a la mode, contains nuts  
affogato, gelato + espresso, gf + veg, includes ice cream bowl (+\$5 pp)

## PRICING INCLUDES 24 GUESTS, 3.5 HOUR EVENT

\$8500 plus tax + admin (includes 2 servers + 2 chefs)  
- includes dining tables + director chairs, flowers + led candle light  
- includes tricycle bar, rose + sassy water + choice of cocktails  
- includes plates + cutlery, glassware, table top flowers / herbs  
- requires access to home kitchen + grill / includes pizza oven