

HAMPTONS ARISTOCRAT

CLAMBAKE



CLAMBAKE DINNER

CANOE BAR

summer margaritas + summer rose sangria
house organic wines + montauk beer

RAW BAR, on canoe bar

raw oysters, west coast, dill mignonette
summer crab roll, sweet potato buns
tuna tostadas, avocado mousse + sesame
lobster nachos + goat cheese fondue, pickled corn, gf

ON THE TABLE, grazing

shared: clam dip, house focaccia, crudités

THE CLAMBAKE, dinner station

texas milkque toast, compound lobster butter
old bay shrimp, tartar + spicy cocktail sauce
butter poached lobster, clarified butter, gf + pesc
mecox sausage + corn + farm boiled potatoes
buckets clams, sauvignon blanc + butter broth, gf + pesc
bbq chicken skewers, pasture raised, gf + hoisin
mecox cheddar + gruyere macaroni + cheese, veg
panzanella salad, lemon ricotta + farm vegetables
kids: picnic chicken (boneless fried chicken), simple corn

DESSERT

ice cream sundaes, whipped cream + cheeries