



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