

Cape Cod Clambakes & Raw Bars

The Nauset Beach Clambake

Dinner Rolls or Corn Bread & Butter
Salad of Mixed Field Greens or Traditional Caesar
New England Clam Chowder...the classic with littlenecks & potatoes
Steamed Native Clams...locally harvested with hot broth & drawn butter
1 1/4 pound Lobster...steamed with drawn butter (*larger lobsters are available*)
Corn on the Cob or Roasted Corn & Pepper Salad
Grilled Sweet Italian Sausage or Linguica
Herbed Red Bliss Potatoes or Red Bliss Potato Salad
Sliced Watermelon

\$57.00 per person

(The above price is based on parties of 50 or more & price may vary according to market)

For slightly more, consider adding or substituting:

Sirloin Steak Tips...marinated & grilled
New York Strip Steak...grilled over hardwoods with sea salt & cracked black pepper
Grilled Chicken Breast...marinated in olive oil & rosemary or with mango barbecue sauce
Seafood Skewers...swordfish & shrimp with herbs & citrus
Cold Water Lobster tails...grilled with lemon butter or baked with seafood stuffing

The Cape Harvest Raw Bar & Seafood Display

(Shellfish is priced per piece, & according to the current local market)

Wellfleet Oysters...ice cold & hand-shucked
Cape Littlenecks...The perfect clam, dug locally
Chilled Shrimp...jumbos, peeled & ready to eat
Smoked Bluefish Pate...with club crackers & Franks red hot sauce
Gravlox...herb & sea salt cured Atlantic salmon
Split Tails...lobster tails, steamed, iced, & cut in half
Mini Stuffed Clams...loaded with clams & served hot
Jonah Claws...our New England crab, chilled & cracked
Tuna Tataki...fresh from the dock, seared to rare & sliced
Oysters Rockefeller...Wellfleet oysters baked with spinach & pernod
Clams Casino...littlenecks broiled with sweet pepper butter & bacon
Rope Grown Blue Mussels...prepared with chardonnay, shallots & butter

(All served with the appropriate condiments and dipping sauces)