

Barbecues & Cookouts

Barbecues from the wood-fired grill

(Select two entrees)

Barbecued chicken spice-rubbed and slow cooked over hardwoods, quartered for service

Southern style pulled pork traditionally seasoned and simmered in the pit for hours

Beef kebabs marinated and fired over hardwood charcoals

St. Louis style spare ribs rubbed with spices, oak and hickory smoked

Grilled chicken breasts with lemons, rosemary and sea salt

Steak tips flavored and tenderized with an Asian flair

Italian sausage and peppers spicy or sweet

(Select two sides)

Mixed field greens salad

Caesar salad

Pasta salad

Collard greens

Coleslaw

Corn on the cob

Red bliss potato salad

Roasted corn and pepper salad

Sweet potatoes

Maple baked beans

(Includes cornbread or dinner rolls with butter)

Price per person / \$40

Additional Entrees, for slightly more...

Caribbean jerk chicken with fresh tropical fruit salsa

Fire-grilled steaks filet mignon or New York strip

Baby back ribs slow cooked, fall off the bone tender, mango or traditional barbecue sauce

Mediterranean lamb kebabs rosemary and garlic, fired over hardwood charcoal

Grilled local fish swordfish, tuna or one of the many seasonal finfish available to us on the Cape

Seafood mixed grill combination of locally available finfish and shellfish, bamboo skewered

Cookouts

Grilled burgers and kosher hot dogs (Served with appropriate buns & condiments)

(Select one side)

Coleslaw

Red bliss potato salad

Maple baked beans

Corn on the cob

Price per person / \$22