

Clambakes & Raw Bars

The Nauset Beach Clambake

Dinner rolls or corn bread and butter

Salad of mixed field greens or traditional Caesar

New England clam chowder the classic with littlenecks and potatoes

Steamed native clams locally harvested with hot broth and drawn butter

1 1/4-pound Lobster steamed with drawn butter (larger lobsters are available)

Corn on the cob or roasted corn and pepper salad

Grilled sweet Italian sausage or linguica

Herbed red bliss potatoes or red bliss potato salad

Sliced watermelon

(Based on market price)

For slightly more, consider adding or substituting...

Sirloin Steak Tips marinated and grilled

New York Strip Steak grilled over hardwoods with sea salt and cracked black pepper

Grilled Chicken Breast marinated in olive oil and rosemary or with mango barbecue sauce

Seafood Skewers swordfish and shrimp with herbs and citrus

Cold Water Lobster tails grilled with lemon butter or baked with seafood stuffing

The Cape Harvest Raw Bar & Seafood Display

Wellfleet Oysters ice cold and hand-shucked

Cape Littlenecks the perfect clam, dug locally

Split Tails lobster tails, steamed, iced, and cut in half

(All served with the appropriate condiments and dipping sauces)

Mini Stuffed Clams loaded with clams and served hot

Oysters Rockefeller Wellfleet oysters baked with spinach and pernod

Clams Casino littlenecks broiled with sweet pepper butter and bacon

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