

WINNETU Clambake

CASTING OFF

New England Clam Chowder

Basil Marinated Heirloom Tomatoes, Watermelon,
Red Onion, Herbed Feta Cheese, Sherry Vinegar

Hand Cut Cole Slaw, Jalapeno Ranch Cole Slaw Dressing
Garden Vegetable & Freggola Pasta Salad, Maple Dill Vinaigrette
Chickpea and Tahini Hummus, Marinated Olives,
Carrots, Celery, Cucumbers, Pita, Cast Iron Skillet Corn Bread

LOBSTERING

1 ½ Pound Lobsters, Drawn Butter & Lemon

PEI Mussels, Little Neck Clams, Linguica Sausage, Creamer Potatoes, Corn on the Cobb

Chargrilled Strip Steak, Wild Mushroom Slaw, Horseradish Cream

Lime & Chili Grilled Organic Chicken Breast, Romesco Aioli

Grilled Hamburgers, Garden LTO, Aged Cheddar, Brioche Bun

Kosher All Beef Hot Dog

Lobster Bib, Lobster Crackers provided

RETURN TO PORT

Strawberry Shortcake & Whipped Vanilla Cream

Double Chocolate Brownies

Oatmeal & Macadamia Nut Cookies

Chocolate Chip Cookies

KIDS LOBSTERING

Mac n Cheese

Cheese Pizza / Pepperoni Pizza

Kosher all Beef Hot Dog

Chicken Nuggets with Honey Mustard and Bbq Sauce

Executive Chef Michael Hervieux

Before placing your order, please inform your server if a person in your party has a food allergy. Consuming raw or undercooked potentially hazardous foods may increase risk of foodborne illness. For Parties of 8 or more, an 18% gratuity will be added to your bill.

We appreciate your patronage.

