

Long Island Clambake

Local Seafood Sourced Directly From the Legendary Local Baymen of The East End

Long Island Oysters Rockefeller – Fresh Local Oysters Served in Their Shells with Chopped Spinach Aged Parmesan Toasted Breadcrumbs Garlic Lemon and Vermouth

Summer Green Salad – Red and Green Gem Lettuce, Crispy Cucumber, Heirloom Tomato and Rainbow Carrots

Steamed Bags with Wild Caught Little Neck Clams Mussels Corn and Potatoes – Served in Individual Steamer Bags with House Made Stock and Finished with Lots of Fresh Herbs.

Wild Caught 1.5 lb Maine Lobster – Superior in Flavor and Texture to Farm Raised we only use the Best of the Best Wild Caught Gulf of Maine Lobsters. Steamed to perfection and served with sides of Grass Fed Rendered Garlic and Lemon Butter

Fresh Strawberry and Lemon Olive Oil Cake – Baked in House and Finished With Rosewater Whipped Cream