

LOBSTER BOIL & BBQ

-BUFFET MENU-

New England Style Clam Chowder

Honey Glazed Homemade Cornbread and Assorted Dinner Rolls

R.I. Field Greens, Lemon-Thyme Vinaigrette
Local Tomato Panzanella, Rosemary Croutons, Baby Arugula, Balsamic

Roast Baby Carrots with Coriander Vinaigrette
Buttered Sweet Corn on the Cobb
Roasted Red Bliss Potatoes, Lemon Gremolata, Seasoned Salt, Olive Oil

Steamed Littleneck Clams with White Wine, Garlic, Crushed Tomatoes, Basil

Cedar Smoked Beef Brisket, Coffee Rub, Local Ale Steak Sauce
Grilled Chicken, House Bourbon-Barbecue Sauce

Fresh Boiled 1.5# Stonington Lobsters with Roasted Shell-Drawn Butter

Fresh Cut Watermelon
*Selection of Petite Pastries