**Weekapaug’s**

**Lobster Boil & BBQ**

- Sample Buffet Menu –

**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

**KID’S MENU**

Fresh Fruit and Vegetable Crudité

*ranch dressing, honey mustard*

R.I. Field Greens, Lemon-Thyme Vinaigrette

VT Cheddar Macaroni & Cheese

Grilled Hot Dogs

Crispy Chicken Tenders

French Fires

**DESSERT MENU**

Fresh Cut Watermelon

Selection of Petite Pastries

(strawberry shortcake, lemon bars, brownies)

S’mores by the fire