



Independence Day Lobster Boil

Wednesday, July 3, 2024

RAW BAR

Shrimp Cocktail

Native Oysters

Local Littlenecks

Tuna Tartare

STARTERS

New England Clam Chowder *Oyster Crackers*

Mussels & Littlenecks *Garlic, Butter, White Wine*

Lobster Deviled Eggs *Little Rbody Eggs*

Vegetable Crudité *Roasted Garlic Hummus, Pimento Cheese*

Caprese Salad *Heirloom Tomato, Narragansett Mozzarella, Garden Basil, Capizzano Balsamic*

Freshly Sliced Watermelon

ENTREES

Stonington Lobsters *Boiled over the firepit*

Baked Cod *Lemon, Butter, Ritz Cracker Crust*

Smoked Pulled Pork *Carolina Gold BBQ*

Smoked Chicken *Bourbon BBQ*

Marinated Flank Steak *Roasted Red Pepper Chimichurri*

SIDES

Corn on the Cob *Vermont Butter*

Smoked Potato Skins *Brisket, Pimento Cheese*

Duck Fat Cornbread *Maine Grains Cornmeal, Hot Honey*

Pasta Salad *House Made Macaroni, Pepper, Onion, Celery, Dukes Mayonnaise*

Coleslaw *Cabbage, Carrots, Celery Seed Dressing*