

DINNER MENU - \$65

STARTER

BOSTON CLAM CHOWDER BOWL

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

ENTRÉE

CHARRED SKIRT STEAK

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

CHARCOALED SALMON

OR

ACQUERELLO RISOTTO

WILTED SPINACH + LEMON + FRESH RICOTTA

DESSERT

STRAWBERRY RHUBARB TART

OR

DOUBLE CHOCOLATE LAYER CAKE

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



DINNER MENU - \$75

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE CAESAR SALAD

WHITE ANCHOVIES

OR

HOUSEMADE RAVIOLI

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

PANKO CRUSTED HADDOCK

CRISPY ROCK SHRIMP + LEMON HERB BUTTER

OR

#1 SUSHI GRADE TUNA

OR

ACQUERELLO RISOTTO

WILTED SPINACH + LEMON + FRESH RICOTTA

DESSERT

DOUBLE CHOCOLATE LAYER CAKE

OR

KEY LIME TART

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



DINNER MENU - \$90

STARTER

JUMBO SHRIMP COCKTAIL

OR

LOBSTER STEW

OR

BURRATINI + AMERICAN PROSCIUTTO

SALAD

FORK + KNIFE CAESAR SALAD

WHITE ANCHOVIES

OR

BABY LETTUCE + HERB SALAD

BALSAMIC VINAIGRETTE

OR

ICEBERG WEDGE

GREAT HILL BLUE + SMOKED BACON + CANDIED WALNUTS

ENTRÉE

BLACK ANGUS FILET | 8 OZ.

OR

KUROBUTA PORK CHOP

FAVA BEAN + CORN SUCCOTASH

OR

GRILLED LOBSTER

SWEET CORN + ROASTED POTATOES

OR

ACQUERELLO RISOTTO

WILTED SPINACH + LEMON + FRESH RICOTTA

DESSERT

MILK CHOCOLATE PASSION FRUIT CAKE

OR

CRÈME BRÛLÉE

PRICE NOT INCLUSIVE OF
TAX OR GRATUITY



PASSED HORS D'OEUVRES

SCALLOPS + BACON- \$48

FRESH MELON + PROSCIUTTO- \$36

CRAB CAKES- \$48

TUNA TARTARE + AVOCADO MOUSSE CONES- \$48

HOUSEMADE PORK DUMPLINGS- \$48

TOMATO + FRESH MOZZARELLA SKEWERS- \$24

PRIME SKEWERED STEAK + BEARNAISE- \$48

ASPARAGUS + PROSCIUTTO IN PHYLLO- \$24

SEARED AHI TUNA + WASABI AIOLI- \$60

MINI LOADED POTATO CUPS- \$24

SWEET CHILI GLAZED FRIED SHRIMP- \$36

POLENTA FRIES + TRUFFLE AIOLI- \$24

TOMATO + WATERMELON GAZPACHO SHOOTERS- \$36

GOAT CHEESE + WALNUTS IN MINI PHYLLO SHELLS- \$24

WARM MAINE CRAB TARLETS- \$60

TEMPURA LOBSTER TAILS- \$60

GREEN GARLIC BEEF SKEWER- \$48

TEMPURA ZUCCHINI- \$24

SESAME LOLLIPOP CHICKEN WINGS- \$36

SALT CRACKER + BAKED BRIE- \$24

STEAK TARTARE ON BRIOCHE- \$36

TOMATO + MOZZARELLA ARANCINI- \$36

JUMBO LUMP CRAB CEVICHE + ENDIVE- \$60

ROASTED PEPPER + SHAVED FETA CROSTINI- \$24

* PRICED PER DOZEN

* ONE DOZEN MINIMUM



COCKTAIL STATIONS

ARTISANAL CHEESES+ PRESERVES + BREADS- \$7 PER PERSON

ANTIPASTO STATION- \$18 PER PERSON

20 PERSON MINIMUM

CHEESES, MEATS, MARINATED OLIVES, HOUSE CHIPS, ARTICHOKE, PEPPERS + MUSHROOMS

HOUSEMADE ROOT CHIPS + VEGETABLE DIP- \$4 PER PERSON

FLATBREADS

LOBSTER + CORN= \$28

CHICKEN + MOZZARELLA- \$22

PROSCIUTTO + ARUGULA- \$26

SHELLFISH STATIONS

LOCAL OYSTERS - \$36

ICED SHRIMP COCKTAIL- \$41

WELLFLEET CLAMS- \$24

ICED LOBSTER TAILS- MKT

CARVING STATIONS

WHOLE ROASTED TENDERLOIN OF BEEF- \$20

POPOVERS + HORSERADISH CREAM

COLORADO LAMB RACK W/ MUSTARD CRUST- \$28

POLENTA FRIES

*** CARVING STATION PRICED PER PERSON**

*** \$50 CARVING STATION SET UP FEE**



LUNCHEON MENU - \$35

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

BABY LETTUCE + HERB SALAD

ENTRÉE

THINLY SLICED PRIME STEAK SANDWICH

AGED CHEDDAR + HOUSE PICKLES + FRIES

OR

HERB MARINATED GRILLED CHICKEN BREAST

SEASONAL VEGETABLE + POTATO

OR

GRILLED SWORDFISH

STEWED WELFLEET CLAMS + TOMATO

OR

SAFFRON RISOTTO

PARMAGIANO REGGIANO + SWEET PEPPERS + CRISPY SHALLOTS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



LUNCHEON MENU - \$45

STARTER

BOSTON CLAM CHOWDER

HOUSE CRACKERS + SMOKED BACON

OR

FORK + KNIFE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

HOUSEMADE SEASONAL RAVIOLI

ENTRÉE

CHARRED SKIRT STEAK

SEASONAL VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

CHARCOALED SALMON

PARSNIP PUREE + WILD MUSHROOM FRICASSE

OR

SAFFRON RISOTTO

PARMAGIANO REGGIANO + SWEET PEPPERS + CRISPY SHALLOTS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY



LUNCHEON MENU - \$55

STARTER

YELLOW TOMATO BISQUE

MARSCARPONE BUTTER + CRISPY BRIOCHE

OR

FORK + KNIFE CAESAR SALAD

WHITE ANCHOVIES + TREVISO

OR

HOUSEMADE LOBSTER RAVIOLI

TARRAGON + CHERRY TOMATOES

ENTRÉE

BLACK ANGUS FILET | 8OZ

SEASONAL VEGETABLE + POTATO

OR

CHICKEN UNDER A BRICK

SEASONAL VEGETABLE + POTATO + CHICKEN JUS

OR

FENNEL CRUSTED TUNA

WHITE BEAN PUREE + GARLICKY SWISS CHARD

OR

SAFFRON RISOTTO

PARMAGIANO REGGIANO + SWEET PEPPERS + CRISPY SHALLOTS

DESSERT (FAMILY STYLE)

MIXED MINI DESSERTS + COOKIE PLATTERS

SERVED WITH COFFEE + TEA

PRICE NOT INCLUSIVE OF TAX OR GRATUITY

