

Thursday Night Clambakes

– Menu –

New England Clam Chowder

Local Farmer's Field Greens, Seasonal Vinaigrette

Chef's Fresh Picked Vegetable Antipasto

Panzanella Salad, Grilled Summer Vegetables

Steamed Clams and Mussels, Chorizo, Garlic, Local Ale

Cedar Smoked Chicken, Barbecue Rub

Creole Seasoned Stonington Lobsters with Drawn Butter

Roasted Red Bliss Potatoes, Caramelized Onion, Housemade Bacon, Dill

Buttered Sweet Corn on the Cobb

Garlic-Herb Focaccia Bread

Fresh Cut Watermelon

DESSERT

Selection of Petit Pastries

(Strawberry Shortcake, Lemon Bars, Brownies)

