

Lobster/ Clam Bake

Chardonnay Poached Jumbo Shrimp w Chipotle Cocktail Sauce

PEI Mussels and MV Steamers w Parsley & Citrus Buttah

Seven Herb & Sweet Pea Bisque; Lemon Crème Fraiche, Lump Crab

The Classic Caesar Salad with Baby Kale, Organic Ruby Romaine,

Pecorino Romano, Sourdough Croutons

Beautiful Split, Grilled Lobsters

With Orange-Saffron Aioli & Lemon-Thyme Butter

Fabulous Seasonal Farm Stand Vegetable Platter, Grilled and Lightly Drizzled With
Olive Oil

Grilled Potatoes from Maine

Roasted Local Sweet Corn on the Cob, Buttery and Delicious

Fresh Ripe Peach and Wild Blueberry Shortcakes w/ Chantilly Crème