

Clambakes & Raw Bars

The Nauset Beach Clambake

- Dinner rolls or corn bread and butter
- Salad of mixed field greens or traditional caesar
- New England clam chowder the classic with littlenecks and potatoes
- Steamed native clams locally harvested with hot broth and drawn butter
- 1 1/4 pound Lobster steamed with drawn butter (*larger lobsters are available*)
- Corn on the cob or roasted corn and pepper salad
- Grilled sweet Italian sausage or linguica
- Herbed red bliss potatoes or red bliss potato salad
- Sliced watermelon

The Cape Harvest Raw Bar & Seafood Display

(Shellfish is priced per piece, and according to the current local market)

- Wellfleet Oysters ice cold and hand-shucked
- Cape Littlenecks the perfect clam, dug locally
- Chilled Shrimp jumbos, peeled and ready to eat
- Smoked Bluefish Pate with club crackers and Franks red hot sauce
- Gravlox herb and sea salt cured Atlantic salmon
- Split Tails lobster tails, steamed, iced, and cut in half
- Mini Stuffed Clams loaded with clams and served hot
- Jonah Claws our New England crab, chilled and cracked
- Tuna Tataki fresh from the dock, seared to rare and sliced
- Oysters Rockefeller Wellfleet oysters baked with spinach and pernod
- Clams Casino littlenecks broiled with sweet pepper butter and bacon
- Rope Grown Blue Mussels prepared with chardonnay, shallots and butter

(All served with the appropriate condiments and dipping sauces)

For slightly more, consider adding or substituting:

- Sirloin Steak Tips marinated and grilled
- New York Strip Steak grilled over hardwoods with sea salt and cracked black pepper
- Grilled Chicken Breast marinated in olive oil and rosemary or with mango barbecue sauce
- Seafood Skewers swordfish and shrimp with herbs and citrus
- Cold Water Lobster tails grilled with lemon butter or baked with seafood stuffing

Priced for 50 or more

\$57/person

**Prices may also vary according to season and market.*

WHITE'S CATERING