

STATIONS

WOOD FIRED PIZZA

Homage Pepperoni| Mozzarella, Basil, Chili Crumble, Honey

Margarita| San Marzano Tomato, Burst Tomato, Fresh Mozzarella, Basil

Delicata Squash| Red Onion Jam, Chili Crisp, Oat Feta, Rosemary Crumble

Porchetta| Taleggio, Charred Rapini, Lemon, Horseradish, Pecorino Romano

Grilled Stone fruit| Balsamic Pickled Onion, Chevere, Genovese Basil, Hot Honey

Salads

Roasted Carrot Salad| Green Harissa, Labneh, Cilantro Mint Pistou

Butterhead Lettuce Salad| Watermelon Radish, Hudson Valley Blue Cheese,

Apple Cider Vinaigrette

Sides

Roasted Sweet Corn| Pickled Jalapeno, Strawberry, Lime Crema, Pecorino, Basil, Guajillo Flakes

Charred Broccoli| Grilled Broccoli, Chimichurri, Purple Yam, Pumpkin Seeds, Smoked Sea Salt

Sweets

Summer Fruit Crumbles| Blackberry, Blueberry Nectarine, Sugar Plum

STATIONS

LOBSTER & CLAM BAKE

Lobster| Little Necks, Shrimp, PEI Mussels, Chicken Sausage, Flounder, Red Potatoes,
Sweet Potatoes, Green Onions, North Fork Sweet Corn

Salads

Garden Tabouli| Parsley, Persian Cucumber, Peas, Haricot Verts, Mint, Heirloom Green Tomato,
Scallion, Quinoa, EVOO, Lemon

Baby Gem Caesar| Parmigiano Reggiano, Lemon Caper Dressing, Croutons

Sides

Grilled Zucchini| Roasted Pine Nuts, Goat Cheese, Honey
Charred Broccoli| Chimichurri, Purple Yam, Pumpkin Seeds, Smoked Sea Salt

Sweets

Handmade Pies| Strawberry, Blueberry, Peach

STATIONS

SURF AND TURF

Herb Crusted Hanger Steak & Jumbo Shrimp

NY Strip & Branzino| Chimichurri, Lemon au Poivre Sauce

Kebab of Atlantic Swordfish & Oyster Mushrooms| Herb Pesto, Sweet Chili Sauce

Salads

Butterhead Lettuce| Watermelon Radish, Hudson Valley Blue Cheese, Apple Cider Vinaigrette

Tomato Salad| Heirloom Tomatoes, Olive Oil, Citrus, Mint, Stone Fruit, Green Olive Crumble

Sides

Charred Broccoli| Chimichurri, Purple Yam, Pumpkin Seeds, Smoked Sea Salt

Grilled Romano Beans| Green Shatta Sauce, Labneh, Sesame Brittle, Aleppo, Pomegranite

Sweets

Local Fruit Tarts & Crostatas| Cornmeal Pate Brisse Crust

Choice of Peach, Blackberry, Blueberry Nectarine

STATIONS

OFF THE DOCK

Maine Lobster Rolls, Cherrystone Clams Rockefeller, Crispy Crab Cake, New England Shrimp Roll,
Steamer Clams, Drawn Butter

Salads

Watermelon Salad

Long Island Watermelon| Lime, Basil, Heirloom Radish, Chili Crumble

Potato Salad| Yukon Gold, Celery, Shallot, Chives, Old Bay, Mayo, Hard Boiled Egg

Sides

Baked Molasses Lima Beans with Burnt Ends

Roasted Sweet Corn| Pickled Jalapeno, Strawberry, Lime Crema, Pecorino, Basil, Guajillo Flakes

Sweets

Grilled Fruit Cobbler| Buttermilk Biscuit, Sweet Cream,

Choice of Peach, Blackberry, Blueberry Nectarine

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Choice of Peach, Blackberry, Blueberry Nectarine

RAW BAR

Trio of Ceviches:

Red Snapper Ceviche| Sour Orange, Fennel, Serrano, Chive

Scallop Lime Ceviche| Fresno, Persian Cucumber, Heirloom Radish

Calypso Mango Ceviche| Mint, Long Red Chilis, Lime

East Coast Island Creek Oysters

Shrimp Cocktail

Cherrystone Clams on the Half Shell

Marinated Octopus salad

STATIONS

SUSHI STATION

Sushi| Big Eye Tuna, King Salmon, Japanese Hamachi, Avocado Cucumber, California Roll

Nigiri| Big Eye Tuna, King Salmon, Japanese Hamachi, Fluke, Tamago

Chef's Selection of Specialty Rolls

BACKYARD COOKOUT

All American Burger| Pat LaFrieda Custom Blend, Vermont Cheddar,

Dijon & Caramelized Onion Jam| Martin's Potato Bun

Griddled Hot Dog| Diced Onions, Yellow Mustard, Dill Pickle Relish

Sausage & Peppers| Sweet Italian, Roasted Pepper, Griddled Onion, Red Pepper Mustard

Beer Braised Bratwurst| Sauerkraut, Dusseldorf Mustard, Pretzel Roll

Salads

Satur Farms Mesclun Salad| Baby Vegetables, Basil, and Toasted Sunflower Seed Pistou

Melon Salad| Heritage Melons, Watercress, Lime-Mint Vinaigrette

Sides

Chilled Lima Bean Succotash| Red Bliss Potato Salad

Hasselback Potatoes| Paris Butter, Scapes, Citrus Crumbs

Sweets

Handmade Pies

Choice of Strawberry, Blueberry, Peach

STATIONS

OAXACAN TAQUERIA

Tacos: Chicken Al Pastor, Carnitas, Pescado

Toppings: Cilantro, Onion, Radish, Guacamole, Pineapple, Lime, Cabbage

Sauces: Habanero-Sour Orange, Serrano-Cilantro, Salsa Roja, Lime Crema

Sides

Guacamole & Chips

Corn Rib Esquitas

Nopales & Oaxacan Cheese Quesadilla

Mini Enchiladas Suizas| Queso Fresco, Radish

Nopales Salad of Grilled Cactus| Tomato, Scallion, Radish, Water Cress, Bib Lettuce

Sweets

Mexican Paletas

Choice of Mango Chile| Coconut, Passion Fruit, Cucumber Lime, Hibiscus, Pineapple Mint