FIRST COURSE
LOBSTER CORN DOG
Served with Napa cabbage slaw and Pommery hollandaise

SECOND COURSE
MARTHA’S VINEYARD
Crisp greens, crumbled Roquefort, sun-dried cherries, candied walnuts, red onions, raspberry vinaigrette
— Or —
LOBSTER BISQUE
Rich broth with butter-poached lobster infused with sherry and crème

MAIN COURSE
WHOLE MAINE LOBSTER
Broiled or steamed, served with spinach or tomatoes
— Or —
6- OZ. MAINE LOBSTER TAIL
Served with whipped potatoes and asparagus
— Or —
LOBSTER POT PIE
Root vegetables, roasted fingerlings, lobster sherry sauce, puff pastry

DESSERT
Mini Carrot Cake or Mini Coconut Cake