

buffet

ask your server about our daily
ala carte oyster selection

shellfish-ala carte

a la carte

- 1.75 local middleneck clams
cilantro & onion recaio, calabrian chile
- 16/doz chilled new england mussels
"fra diavolo", sherry, basil
- 5ea colossal shrimp
u10s, poached and chilled
- 15 chilled maine half lobster
claw and knuckle salad, half tail

plateaus-ala carte

oysters
new england mussels
barnegat littleneck clams
colossal shrimp
chilled maine half lobster
crudo

- 68 single tier
- 92 double tier
- 124 triple tier

served with cocktail sauce and cucumber mignonette

cheddar squash frittata
brioche french toast with fruit compote
banana bread pancakes
shrimp 'n grits
crispy potato hash
chicken and apple breakfast sausage
nueske's artisinal bacon
carving station with local strip loin
organic local omelette station
house made cereal
house made almond milk
local milk
bagels
house cured salmon, capers, pickled onion
local organic seasonal salads
local cheese board
seasonal fruit platter
greek yogurt parfait with house made granola

house made desserts

chocolate parfaits
apple strudels
vanilla panna cotta
yogurt and granola
banana muffins
lemon-poppyseed muffins
cheddar cheese and chive biscuits
buttermilk biscuits
orange cranberry scones