

I. CHOOSE TOOK SIZE	
GUPPY (4oz)	\$25.00
SHARK (6 oz)	\$31.00
	*

WHALE (8 oz) \$35.00 2. CHOOSE YOUR TYPE

FRESH LOBSTER MEAT WITH PREPARATION:

CLASSIC Citrus mayo

BLT Classic with bacon, lettuce, tomato CAJUN Spicy mayo, sautéed peppers DIAVOLO Roasted tomato, pepperoncino

HAMPTONS Warm butter, chives SHINNECOCK Lemon, herbs, arugula

LOBSTER DISHES

LOBSTER DINNER MP*

Whole Maine lobster (steamed/cracked) baked potato, corn on cob. coleslaw

LOBSTER BAKE MP*

Whole Maine lobster (steamed/cracked) baked potato, corn on cob, coleslaw steamed clams, mussels, shrimp (preorder)

LOBSTER FRA DIAVOLO \$28.00

Fresh poached lobster meat, spicy fra diavolo (roasted tomato), spaghetti

*MP - Market Price (Based on size)

RAW BAR - \$25/P - ADD-ON TO EVENT OR AS PICK-UP

SMALL \$44.99 (FEEDS 2) | MEDIUM \$112.99 (FEEDS 3-5) | LARGE \$189.99 (FEEDS 8-10)

SHELLFISH

- > Clams on 1/2 Shell
- > Poached Shrimp
- > Shucked Oysters

SIDES

- > Cocktail, Mignonette
- > Lemons, Limes Chef Spicy Sauces

CEVICHE (+\$8 / EA / P)

- > Blue Crabs
- > King Crab Legs
- > Jonah Crabs
- > Razor Crabs

STEAMER POT — DELIVERY OR PICK-UP

SMALL \$44.99 (FEEDS 2) | MEDIUM \$112.99 (FEEDS 3-5) | LARGE \$189.99 (FEEDS 8-10)

SHELLFISH

- > Littleneckclams
- > Bluepo
- > Prince Edward Mussels
- > Tiger Shrimp

SIDES

- > Andouille Sausage
- > Corn on Cob
- > New Red Potatoes > Farmer's Salad
- ADD-ON'S (MKT \$) > Blue Crabs
 - King Crab Legs
- > Jonah Crabs
- > Razor Crabs

\$125/P - FOOD, STAFFING, COOK EQUIPMENT LOBSTER BAKE -

STARTERS

SEAFOOD BASKET

Clams, Mussels, Shrimp

MAIN

> BBQ CHICKEN

Barrila BBQ sauce

> 11/4 lb LOBSTERS

Steamed / Cracked

SIDES, SWEETS

- Baked Potatoes
- > Red Velvet Cupcakes + \$5/p
- > Corn on Cob
- > Fresh Watermelon

- PAELLA PARTY⊣

\$95/P - FOOD, STAFFING, COOK EQUIPMENT

STARTERS

> MIXED EMPANADAS Beef, chicken, shrimp

> SHRIMP SKEWERS Fresh herb marinade

MAIN

> SPANISH PAELLA Chicken, sausage, clams, mussels, shrimp, peas, peppers, spanish rice

SIDES, SWEETS

- > Mexicorn on Cob
- > Traditional Flan + \$5/p
- > Pan Con Tomate
- > Sliced Watermelon

ADD LOBSTER \$10.00

TERMS

*MENU ITEMS AND PRICED SUBJECT TO CHANGE on availability, event details or quanity of quests. | WRITE TO US: ShinnecockLobsterFacory@gmail.com SERVING: East end & new york areas /travel fees apply

ShinnecockLobsterFacory@gmail.com

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HOST PLATTERS & TRAYS (Serves 5-6)

APPETIZERS

COLD

Crab Salad

Meat \$65, Seafood \$68, Vegetable \$56 **Coconut Shrimp** Thai chili dipping sauce Salmon Tartare on crispy wontons **Tuna Tartare** on Farm Peppers

with risotto herb crisps	
Crab Dip crackers + crostini	\$86
Smoked Salmon Dip baguette rounds	\$86
Lobster Salad on potatoes herb nest	Mkt\$
Lobster medallions with avocado on crostini	mkt\$
Miniature lobster rolls classic style / mini roll	\$98 / doz
Chilled Shrimp Cocktail tray of 40/	\$144

SMkt

\$96

WARIN	
Lobster Mac & Cheese Bites	\$68
Mini Crab Cakes Chipotle aioli	\$65
Vegetable Croquettes	\$56
Pulled BBQ Chicken or Pork Crostini	\$68
Chicken Satays peanut dipping sauce	\$68
Steak Satays horseradish dipping sauce	\$68
Pigs in Puffs All beef dogs, puffed pastry mustard dip	\$24
Coconut Shrimp thai chili dipping sauce	\$49
Mini Crab Cakes chipotle mayo	\$68
Shrimp Vol Au Vent	\$68
Grilled Shrimp Skewers	\$68
Wild Leek Pancakes, smoked salmon dill	\$68
Herb Shrimp Vol Au Vent	\$68
Seafood Empanadas	\$68

FAVORITES

SLF FAVORITES

SIGNATURE! SEAFOOD SLIDERS Crab Cakes \$72 **Atlantic Salmon** \$72 YellowTuna \$72

FAN FAVORITES

Award Winning Soups (serve as shooters or bowls) Clam Chowder

\$36 / Quart **Lobster Bisque** \$49 / Quart Seafood Steamers tray for 6-8 /\$132

Seasonal Fruit Skewers \$39 honeyed yogurt Ice cream sandwiches \$36 The BEST Brownies \$30 Insatiable Cookie Platter \$30 **Smores Pops** \$36 Hand-Dipped Strawberries chocolate or white chocolate \$32 Whoopie Pies **Local Farm Pies** \$32 Apples, blueberry, peach or strawberry **Classic Cakes** \$32 Black Forest Cake, Carrot Cake, Lemon Mousse Cake, Red Velvet, Strawberry Shortcake

RAW BAR S132

Little Neck Clams, BluePointe Oysters, Jumbo Poached Shrimp Cocktail

Cocktail & Mignonette Sauces, Tabasco & Fresh Lemon

SALADS S48

Mediterranean Chickpea

chickpeas, cucumbers, bell peppers, red onions, olives

Grilled Corn Salad

grilled kettle corn, mint, scallions

Southwestern Quinoa Salad with Black Beans & Red Pepper

SIDES **Lobster Mac & Cheese** \$108 **Organic Grains** \$45 Couscous, farro, orzo, quinoa or tabouleh /Mediterranean Style Grilled marinated vegetable tray \$39 **Local Sweet Corn on Cob** \$24 **Sweet Potato Fries** \$30

BBO Chicken \$98 Chef's herb BBQ sauce

Lemon Chicken Chicken breast, lemon beurre blanc sauce

house cocktail sauce

house cocktail sauce

Crab Claw trav of 50/

Chicken Kabobs \$96 Green and yellow zucchini / Peanut dipping sauce

Steak Kabobs Farm peppers, mushrooms / Horseradish dipping sauce

Salmon, Tuna, Shrimp / fresh herb marinade

Poached Salmon \$156 champagne mustard or creamy dill sauce

Skirt Steak \$132 Chimichurri sauce

New York Strip Steak\$132 Fresh herb marinade

Farmer's Crudités Baby broccoli, yellow carrots, purple carrots, sugar snap peas, rainbow radishes, cucumbers,

snacking peppers and cauliflower Served with chickpea hummus and savory yogurt dip

STREET TACOS

Blackened Fish Cajun Spiced Mahi and Fresh Mango Salsa

\$96

Warm Lobster Meat. Roasted Pepper & Corn Salsa

\$150

\$96

Lobster

Tuna Poke Soy and Sesame Marinated Raw Tuna, Mango Salsa

WE CATER!

Contact us to book your private party or public event with or without our Lobster Roll Food Truck. The Shinnecock Lobster Factory offers drop-off or pick up service... complete full-service catering or intimate private chef services for a guest list of any size. All arrangements from floral to lighting to rentals to music and mobile bars and more can all be organized at your request. Let us plan any or all of your event. Our experienced team will make sure that no details go unnoticed.

Looking for a venue? You can host your event on our expansive lawns under the sun or stars with or without a tent. Or book our lofty warehouse that seats up to 200 complete with bars, di booth, dance floor and state of art lighting system. The sky is the limit with our indoor/ outdoor space options!

Our menu offers the freshest poached lobster rolls and other locally inspired dishes with the highest quality of seafood available on the market. Our masterfully chef-prepared dishes are unique recipes in our own signature style of course! You will taste the love in every bite.

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