



LOBSTER ROLLS

1. CHOOSE YOUR SIZE

GUPPY (4oz)	\$31.00
SHARK (6 oz)	\$35.00
WHALE (8 oz)	\$39.00

2. CHOOSE YOUR TYPE

FRESH LOBSTER MEAT WITH PREPARATION:

CLASSIC	Citrus mayo
BLT	Classic with bacon, lettuce, tomato
CAJUN	Spicy mayo, sautéed peppers
DIABOLO	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 **\$31.00**

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 \$54.99 (FEEDS 2) | MEDIUM \$135.99 (FEEDS 3-5) | LARGE \$225.99 (FEEDS 8-10)

SHELLFISH

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

SIDES

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

CEVICHE (MKT \$)

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

STEAMER POT

DELIVERY OR PICK-UP

SMALL \$54.99 (FEEDS 2) | MEDIUM \$135.99 (FEEDS 3-5) | LARGE \$225.99 (FEEDS 8-10)

SHELLFISH

- > Littleneck Clams
- > Bluepo
- > Prince Edward Mussels
- > Tiger Shrimp

SIDES

- > Andouille Sausage
- > New Red Potatoes
- > Corn on Cob
- > Farmer's Salad

ADD-ON'S (MKT \$)

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

LOBSTER BAKE

\$125/P - DELIVERY, PICK-UP OR FULL SERVICE

STARTERS

- > **SEAFOOD BASKET**
- Clams, Mussels, Shrimp

MAIN

- > **BBQ CHICKEN**
- Barrila BBQ sauce

- > **1 1/4 lb LOBSTERS**
- Steamed / Cracked

SIDES, SWEETS

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

PAELLA PARTY

\$95/P - DELIVERY, PICK-UP OR FULL SERVICE

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 + \$6/p
- > Pan Con Tomato
- > Sliced Watermelon

ADD LOBSTER \$10.00

TERMS

*MENU ITEMS AND PRICED SUBJECT TO CHANGE on availability, event details or quantity of guests. | **WRITE TO US:** ShinnecockLobsterFactory@gmail.com

SERVING: East end & new york areas /travel fees apply

ShinnecockLobsterFactory@gmail.com

42 Montauk Hwy, Southampton ShinnecockLobsterFactory ShinnecockLobster

WWW.SHINNECOCKLOBSTERFACTORY.COM



631.259.3334



SEACUTERIE PLATTERS

SERVES 6

Are you looking for a deliseaous experience? These locally inspired grazing platters are perfect for seafood lovers. They can be served for dinner or as a prelude to any affair.

LOCAL SHELLFISH PLATTER \$72/P

Seafood mélange with local shellfish (clams, mussels, shrimp), fresh herbs and white wine broth

THE LOBSTER PLATTER \$479/P

Each Seafood platter comes with a selection of four whole Maine lobsters (halved, served with drawn butter), peel and eat shrimp cocktail (cocktail sauce), oysters on the half shell (mignonette sauce), grilled asparagus, baked potatoes and local corn on the cob.

THE ORIGINAL SEAFOOD PLATTER \$449/P

Each Seafood platter comes with a selection of mini lobster rolls, poached salmon, Mediterranean couscous, seasonal vegetables, peel & eat shrimp cocktail with cocktail sauce, parmesan crusted crab dip, smoked salmon dip, artisan crackers and crostini.

THE ULTIMATE SEAFOOD PLATTER \$569/P

Each Seafood platter comes with a selection of crab claws with drawn butter, jumbo shrimp cocktail with cocktail sauce, clams and oysters on the half shell (mignonette sauce), mini lobster rolls, parmesan crusted crab dip, smoked salmon dip, tuna tartare, artisan crackers and crostini.

HORS D'OURVES \$5/P

Passed Butler Style or Stationary

Arancini
mozzarella

Arancini Messinese
bolognese

Beef Tenderloin Crostini
horseradish

Caprese Bites
bocconcini, cherry tomatoes,
basil

Ceviche Shooters
local fluke, scallops, shrimp

Mediterranean Flatbread
chicken, caramelized onions,
gorgonzola cheese

Mini Lobster Rolls
classic with citrus mayo +\$7

Lobster Mac & Cheese
Bites +\$2

Octopus Salad +\$2

Clam Chowder Soup Shots
red or white

Lobster Bisque Soup
Shots +\$2

DESSERT

FRESH BAKED \$5/P

Blondies, Brownies, Coconut macaroons, Chocolate chip cookies, Double chocolate cookies, White chocolate macadamia cookies, Peanut butter cookies, Shortbread cookies

*Gluten free on request

ICE CREAM BAR \$10/P

Chocolate, Strawberry and Vanilla ice cream with toppings: chocolate, strawberry and pineapple puree, butterfinger, heath and oreo cookie crumbles + pecans, peanuts + fresh whipped cream

GELATO BAR \$12/P

Served In cones or cups

Ciocolato, Lemon, Nocciola, Pistachio, Stracciatella, Strawberry

SHORT & SWEET DESSERT SHOOTERS \$8/P

Presented in mini parfait cups with demitasse spoons

Apple pie + NY cheesecake + Key lime pie + Pomagranate panna cotta + Sicilian cannolis + Strawberry Shortcake
Traditional tiramisu

SORBET IN SHELLS \$7/P

Coconut, Lemon, Orange

NORTH FORK FARM PIES \$5/P

Served as slices or parfaits

Apple, Blueberry, Cherry, Peach, Strawberry

Blueberry, Cherry or Chocolate Cream Pies

CUPCAKES OR MINI CAKES \$6/P

Chocolate, Red Velvet or Vanilla
*Gluten free on request

BONFIRE

WOOD BURNING BONFIRE \$750

With Smores Table
(hersheys chocolate, graham crackers, marshmallows)

*Includes labor and materials, set-up/ breakdown

shinnecocklobsterfactory@gmail.com

42 Montauk Highway, Southampton, NY 11968 ShinnecockLobsterFactory ShinnecockLobster

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HOST PLATTERS & TRAYS

(Serves 5-6)

APPETIZERS

COLD

Meat \$96, Seafood \$78, Vegetable \$64

Coconut Shrimp
Thai chili dipping sauce

Salmon Tartare
on crispy wontons

Tuna Tartare
on Farm Peppers

Crab Salad
with risotto herb crisps

Crab Dip \$86

crackers + crostini

Smoked Salmon Dip \$86

baguette rounds

Lobster Salad Mkt\$

on potatoes herb nest

Lobster medallions Mkt\$

with avocado on crostini

Miniature lobster rolls Mkt\$

classic style / mini roll

Chilled Shrimp

Cocktail tray of 40/ \$165

house cocktail sauce

Crab Claw tray of 50/ Mkt\$

house cocktail sauce

WARM

Lobster Mac & Cheese Bites \$68

Mini Crab Cakes \$78

Chipotle aioli

Vegetable Croquettes \$56

Pulled BBQ Chicken or

Pork Crostini \$78

Chicken Satays \$78

peanut dipping sauce

Steak Satays \$78

horseradish dipping sauce

Pigs in Puffs \$30

All beef dogs, puffed pastry

mustard dip

Coconut Shrimp \$58

thai chili dipping sauce

Mini Crab Cakes \$78

chipotle mayo

Shrimp Vol Au Vent \$78

Grilled Shrimp Skewers \$78

Wild Leek Pancakes,

smoked salmon dill \$78

Herb Shrimp Vol Au Vent \$68

Seafood Empanadas \$78

FAVORITES

SLF FAVORITES

SIGNATURE! SEAFOOD SLIDERS

Crab Cakes \$96

Atlantic Salmon \$96

YellowTuna \$96

FAN FAVORITES

Award Winning Soups

(serve as shooters or bowls)

Clam Chowder \$36 / Quart

Lobster Bisque \$49 / Quart

Seafood Steamers tray for 6-8 / \$158

DESSERT

Seasonal Fruit Skewers \$48

honeyed yogurt

Ice cream sandwiches \$48

The BEST Brownies \$36

Insatiable Cookie Platter \$36

Smores Pops \$36

Hand-Dipped Strawberries

chocolate or white chocolate

Whoopie Pies \$32

Local Farm Pies \$32

Apples, blueberry, peach or strawberry

Classic Cakes \$36

Black Forest Cake, Carrot Cake,

Lemon Mousse Cake, Red Velvet,

Strawberry Shortcake

RAW BAR \$158

Little Neck Clams, BluePointe Oysters,
Jumbo Poached Shrimp Cocktail

Cocktail & Mignonette Sauces, Tabasco &
Fresh Lemon

SALADS \$55

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 \$132

Organic Grains \$54

Couscous, farro, orzo, quinoa or
tabouleh /Mediterranean Style

Grilled marinated vegetable tray \$46

Local Sweet Corn on Cob \$30

Sweet Potato Fries \$36

MAIN EATS

BBQ Chicken \$112

Chef's herb BBQ sauce

Lemon Chicken \$110

Chicken breast, lemon

beurre blanc sauce

Chicken Kabobs \$110

Green and yellow zucchini /

Peanut dipping sauce

Steak Kabobs \$130

Farm peppers, mushrooms /

Horseradish dipping sauce

Seafood Kabobs \$175

Salmon, Tuna, Shrimp /

fresh herb marinade

Poached Salmon \$179

champagne mustard or

creamy dill sauce

Skirt Steak \$158

Chimichurri sauce

New York Strip Steak \$132

Fresh herb marinade

Farmer's Crudités \$82

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 \$144

Cajun Spiced Mahi and

Fresh Mango Salsa

Lobster Mkt\$

Warm Lobster Meat,

Roasted Pepper &

Corn Salsa

Tuna Poke \$144

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, dj 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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