



## Summer BBQ & Clambake's

### Build Your-Own-BBQ

*All prices are per serving. We strongly suggest 2 entrée servings per adult guest and approximately 3 sides.  
We are happy to prepare a proposal for you with suggested quantities based upon your menu selections. (25-person minimum on select items)*

### ENTREES

Fresh Ground 8 oz Sirloin Burgers and Cheeseburgers 6.50

Grilled 4 oz Garden Burger 6.00

Fresh Ground Grilled 6 oz Turkey Burger 5.00

Memphis Style Slow Smoked BBQ Ribs – per 3 rib portion 9.00

Dry Rubbed Texas Style BBQ Beef Brisket with Barbecue Sauce 6.00

Slow Smoked Chicken Quarters with Homemade BBQ Sauce 5.00

North Carolina Pulled Pork with Rolls 4.50

Jamaican Jerk Chicken Thighs with Hot BBQ Sauce 5.00

Grilled and Chilled Sliced Adobe Rubbed Flank Steak over Greens with Crispy Tortilla Strips 9.00

Grilled & Chilled Lemon and Herb Sliced Chicken Breast over Quinoa, Watercress and Basil Vinaigrette 7.74

Grilled & Chilled Shrimp with Corn, Tomato, Red Onion, Black Bean, Romaine and Cilantro Lime Vinaigrette 13.50

Our In-House Sausages (Bratwurst or Sweet Italian) per pound 8.00

Grilled Pearl Hotdogs ¼# 4.50

12 oz New York Sirloin Strip Grilled and served with House-made Steak Sauce 19.00

Grilled 5oz Swordfish Skewers with Pesto 15.00

Grilled 5oz Salmon Skewers with Ginger Mustard 12.00

Grilled 5oz Shrimp with Citrus Marinade 12.50

Grilled 5 oz Beef Teriyaki Skewers 10.00

Grilled 5 oz Chicken Skewers with Citrus Marinade 8.00

Balsamic Grilled Vegetable Skewers 7.75

## SIDES

Field Green Salad with Diced Cucumbers, Tomatoes, Peppers, Spun Carrots and Balsamic Vinaigrette 3.40

Caesar Salad with Homemade Croutons and Pecorino Romano Cheese 3.00

Corn Mache Salad with Coriander, Red Bell Peppers, Cherry Tomatoes & Sugar Snap Peas 3.75

Tri-Color Tortellini Salad with Julienne Vegetables and Herb Vinaigrette

Grilled Cherry Tomato Pasta Salad with Julienne Vegetables, Basil Vinaigrette and Parmesan Cheese

Sliced Vine Ripe Tomato Salad with Fresh Mozzarella, Basil, Balsamic Vinegar and Extra Virgin Olive Oil 4.75

Traditional Potato Salad 2.25

New Potato and Green Bean Salad with Almond Dressing 3.75

Herb Roasted Red Creamer Potatoes

Wild Rice Salad with Toasted Pecans and Sun dried Cranberries 3.75

White Basmati Rice 2.25

Asian Slaw with Rice Wine Vinegar and Soy Sauce 1.75

New England Cole Slaw 1.50

Homemade Corn Bread 1.25

## CLAMBAKE OPTIONS:

Homemade Clam Chowder with Oyster Crackers 5.00

Steamers – Market Price

Raw Bar: Oysters, Cherrystones and Shrimp Cocktail with Mignonette and Cocktail Sauce - Market Price

Steamed 1 ¼ lb OR 1 ½ lb Lobsters with Drawn Butter – Market Price

## DESSERTS:

Seedless Watermelon Slices 1.00

Old Fashioned Cobbler (Apple Cranberry, Apricot Peach, Strawberry Rhubarb, Mixed Berry)

Individual 4-Layer Chocolate Mousse Trifles 4.50

Individual Strawberry Short Cake Trifles 4.50

Assorted Cookies 2.00

Assorted Bars & Square's 2.25

Consuming raw or undercooked meats and fish may increase your risk of food borne illness.  
Before placing your order, please inform us if a person in your party has a food allergy

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