



The Ramada Inn

Friday, August 2nd, 2013

Menu selections:

Salad: Pecan crusted goat cheese served on top of fresh mix greens with strawberries, oranges and candied walnuts

Appetizer: Baked oysters Portofino with capers, spinach, artichoke hearts and feta cheese topped with seasoned crumbs and a white wine cream sauce

Appertif: Mango sorbet covered in crispy toasted coconut flakes

Choice of Entrees:

Baked Stuffed New England Lobster with a crab meat, scallop and shrimp stuffing and drawn butter

Mixed Seafood Trio: Peppercorn crusted Salmon with a lemon Beurre Blanc, sesame crusted Ahi Tuna Steak with a Thai Chile Sauce, grilled large sea scallops with a creamy red pepper sauce

Roasted half duckling with a Chambord and Port wine demi glaze

16oz Porterhouse Steak drizzled with a red wine reduction, portabella mushrooms and gorgonzola

(Chefs choice of starch and fresh farm vegetables of the season)

Desserts (choice of one):

Balsamic and honey marinated strawberries served over vanilla bean gelato

Chocolate Trifle with layers of Brownie, Chocolate Mousse and whip cream

Red velvet cake with Crème Anglaise and a Raspberry Sauce



The Atlantic Beach Club and Pavilion

Saturday, August 3rd, 2013

Our specialty, Traditional New England Clambakes . . . are served in an ideal location in which to indulge the delicacies of the sea. Lobsters, clams, mussels, and so much more, begin at our ocean front location, over looking the sounds and smells of the Atlantic Ocean.

Your meal will consist of:

- Johnny's famous Clamcakes
- New England Clam Chowder

Bake Bag consists of:

- Lobster
- Corn on the cob
- Hot dog
- Sausage
- Chourico (Portuguese Sausage)
- Potato
- Onion
- Steamers & Mussels

Dessert

- House made Strawberry Shortcake

Alternate Choice: Sirloin Steak