



**Starter:** Grab an ice-cold IPA or lemonade, find your seat, and tie on your lobster bib—the mouthwatering dinner is almost served.

**Main Course:** Roll up your sleeves for a New England Seafood Boil piled high with shrimp, lobster, clams, mussels, crab, potatoes, corn, onions, and sausage, all simmered in a zesty broth and served with melted butter, lemon, and crusty sourdough for sopping up every last bite.

**Fun Fact: Lobster Glow-Up:** Before lobster became the star of the table, colonial New England treated it like no big deal—using it as fertilizer and even sewing it to prisoners.

**Dessert:** Save room for Boston Cream Pie, a sweet grand finale layered with fluffy sponge cake, silky vanilla custard, and a glossy crown of chocolate ganache.

**Fun Fact:** Boston Cream Pie has a little secret—it is actually a cake, and this famous treat first made its debut in 1856 at Boston's historic Omni Parker House Hotel.

**\*Menu subject to change**