

The Dining Room at
FOUR SEASONS *Caterer*
SOUTHAMPTON

APPETIZERS

Steam California Artichoke With chilled with Shallot Vinaigrette	10.
Fried Mediterranean Calamari with a Marinara Red Sauce	8.50
Our Home Specialty Crab Cake with Black Bean & Diced Avocado Timbale	12.50
Tamarind Glazed Spare Ribs Baby Backs slow cooked Schezuan Style	12.50

SUSHI MENU

Spicy Tuna Roll	9.
Salmon Roll	8.50
California Roll	8.95
Avocado Roll	6.50
Cucumber Roll	6.50
Vegetable Roll	7.50

RAW BAR

Ceviche Special of the Day	9.
½ Dozen Little Neck Clams on ½ shell	13.
½ Dozen Local Oysters	13.50
4 Jumbo Wild Ocean Caught Pink Shrimp	15.

PRIX FIX MENU

Classic Clam Bake

Choice of:

Steamed Whole Lobster

Served with Corn on the Cob, Lemon and Butter

Or

BBQ Baby Back Ribs

Served with Corn Bread and Mango Cole Slaw

42.50