

STATIONS



BBQ IN A GLASS

Choice of Applewood nori brined chicken, carolina pulled pork or Barbecue Mushrooms and carrots, served over a choice of creamy polenta or maple chipotle sweet potato mash , condiment toppers, carolina slaw, pickled red onion, pickled jalapeno, corn bread croutons, peach barbecue sauce, avocado creme

BURRATA STATION

House Made Burratta Plate to Order

Toppings include, roasted yellow peppers, red and golden beets, heirloom cherry tomato, kalamata olive tapenade, rocket and pumpkin seed pesto, balsamic syrup, cruets of EVOO, Sourdough Crostini

CHEF PETE'S PAELLA BAR

Cooked in front of guests in our Jumbo 48 inch Paella Pan

House Special- Paella with chicken, cromers kielbasa and andouille, Peconic bay little neck clams, mussels, shrimp, roasted peppers, onions, peas, garlic, saffron rice

Vegan - red coconut curry broth, sweet potato, butternut squash, roasted red peppers, wild mushrooms, peas, basmati rice

Love a region or cuisine, Chef Pete can create a Paella to represent your family's heritage, cuisine of your favorite vacation spot or just regional cuisine you love.

DECONSTRUCTED PANZANELLA BAR

East End Beef Steak and Heirloom Cherry Tomatoes, Sliced Red Onions, Torn Local Basil, Cucumbers, Tricolor Bell Peppers, Kalamata Olives, Capers, Green Goddess Dijon Vinaigrette, Sourdough Crostini, Tomato and Watemelon Gazpacho Shooters



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DIM SUM BAR

- Chicken and Lemongrass Pot Stickers, Edamame Pot Stickers, Pork and Shrimp Shumai
- Served with Dipping Sauces- Ginger Soy, Honey Wasabi, Soy
- Peking Duck Taco's with flour tortilla, peking duck, hoisin bbq scallion sauce
- Vegetable Sesame Noodles served in Asian Take Out Boxes with Chop Sticks
- Mixed Asian Salad w Ginger Soy Dressing

EAST COAST OYSTER BAR

- Selection of 2 of our favorite east coast oysters of the week
- Served over a bed of crushed ice and seaweed
- Condiments include jalapeno ponzu, mignonette, cocktail sauce, horseradish, Hampton heat hot sauce, lemons

RAW BAR AND HOUSE SPECIAL CEVICHE

- Local Peconic Bay Little Neck Clams, Local Oysters
- Cocktail sauce, mignonette sauce, jalapeno ponzu, horseradish, Lemons, crushed ice, seaweed garnish
- House Special Ceviche with local fluke, calamari, shrimp
- Served in stemless martini glass with mixed greens, avocado crème, kiwi mango relish, tortilla strips

ENDLESS SUMMER CHEESY GRITS STATION

Irish Cheddar Southern Style Grits

Toppings include double smoked bacon, roasted red peppers and onions, pan seared day boat sea scallop, creole spiced gulf shrimp , Coffee Rubbed Barbecue Short Rib, Crispy Saute mushrooms and caramelized sweet onions, Hampton Heat Hot Sauce .



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ENDLESS SUMMER LOW AND SLOW SMOKE HOUSE STATION

Endless Summer Barbecue Pulled Pork, Dawn Patrol Coffee Rubbed Texas Brisket, Memphis Style Dry Rubbed Ribs, served with potato buns, red cabbage slaw, jalapeno cornbread, hickory maple baked beans, three cheese mac and cheese, peach barbecue sauce, mango chipotle glaze, Hampton Heat

ENDLESS SUMMER TACO BAR

Nori Brined BBQ Pulled Chicken, Carnita Pork, Triple Lime Butter Grilled Shrimp, Served with guests choice of flour tortilla or corn tortilla, pickled onions, pickled jalapenos, grilled tomato salsa, Carolina slaw, Apple Habanero Chutney, Harissa Aioli, Avocado Crème, Hoisin BBQ Sauce

FRIED RICE BAR

- Egg Fried Rice served in custom Chinese takeout boxes
- Rice Toppers include char siu pork, yakitori chicken, sauteed gulf shrimp, sweet and sour brussels, Chili Crisp

CRISP AND HOT OF THE GRILL BREAD BAR

- Assorted Grilled Bread to include Focaccia, Walnut Raisin, Olive Loaf, Sourdough Pita Triangles
- Served with Yoghurt Feta Spread, Roasted Chick Pea and Artichoke Hummus, Baby Ghanoush, Arugula and Pumpkin Seed Pesto, Oven Roasted Tapenade, Olivida



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KOREAN BARBECUE STATION

- Confit Bo Sam Pork, Bulgagi Beef, Bulgagi Chicken, Grilled Portobello with Carrots and Onions
- Toppers- scallions, diced mango, Pickle Hot Chili's , Pickled Red Onions, Jasmine Rice, Blue Corn Tortilla Strips, Asian Slaw, Avocado Crema, Peanut Sauce, Gochachang Aioli

NO SHELLFISH RAW BAR

- Choice of Block Island Line Caught Tuna Poke, Lomi Lomi Style King Ora Salmon, Local Fluke Ceviche
- Served over bed of Mixed Baby Greens or sticky white rice, in stemless martini glass
- Condiments- include wakame salad, mango and jicama slaw, grilled corn relish, togarashi, pickled red onions, avocado crema, papaya eel glaze

SLIDER BURGER BAR

- Sliders, Cheeseburger Sliders, Mini Hot Dogs and Shoe String Fries
- Pickled Red Onions, Sauerkraut, hellish relish, Chimichurri, Grilled Tomato Salsa, Pickled Jalapeno, Ketchup, Harissa Aioli, Maple chipotle aioli, Dijon Mustard, Truffle Salt and Shaved Parmesan

SOUTHERN COMFORT BAR

Crispy Buttermilk Battered Fried Chicken, Cheddar Waffles w Maple Chipotle Glaze, Corn , Black Bean and tomato salad, with Bacon cilantro vinaigrette , Fresh Watermelon Wedges



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SUMMERTIME GRILLING STATION

- Grilled Teriyaki Marinated Skirt Steak, Line Caught Montauk Striped Bass, Endless Summer Barbecue Rubbed ½ Chicken, caramelized onions, chimichurri, grilled tomato salsa, lemon EVOO parsley sauce, Watermelon feta and kalamata olive, baby arugula salad
- Sweet and Spicy Asian Noodles , Assorted Grilled Farm Stand Vegetables

SUSHI BAR

- Sushi Chef Manned
- Artisan Sushi and Nigiri Bar
- Assorted nigiri, specialty hand rolls served with wasabi , eel glaze, pickled ginger, soy sauce

