

# LUKE'S

Est. 2011

## Thanksgiving 2023

### FROM THE OYSTER BAR

<b>SHELLFISH PLATEAU</b> <i>lobster, oysters, shrimp, crab &amp; tuna tartare [small   large]</i>	170   335
<b>JUMBO SHRIMP COCKTAIL</b> <i>homemade cocktail sauce, lemon &amp; celery leaf</i>	54
<b>CRAB COCKTAIL</b> <i>old bay aioli &amp; avocado</i>	44
<b>CHILLED MAINE LOBSTER</b> <i>lemon &amp; special sauce [half   whole]</i>	58   116
<b>RAW RHODE ISLAND COUNTNECK CLAMS</b> <i>crunchy &amp; sweet</i>	9.50 each
<b>TUNA TARTARE</b> <i>avocado &amp; toasted ciabatta</i>	37
<b>OYSTERS</b> <i>half dozen   full dozen</i>	57   114

### A CELEBRATORY FEAST

*(served family style)*

125 PER PERSON

**SLOW-ROASTED TOM TURKEY** *sage & giblet gravy*  
**CORNBREAD & SAUSAGE STUFFING** *fresh cranberry sauce*

### FOR THE TABLE

**POTATO PURÉE** *butter, milk, horseradish & chives*  
**BRAISED RED CABBAGE** *chèvre*  
**ROASTED BUTTERNUT SQUASH** *bacon, maple & spices*  
**NATIVE AMERICAN WILD RICE** *dried blueberries & almonds*

### DESSERT

**CANNOLI** *caramelized apples, butterscotch, strawberry & green apple ice cream*

TRAVIS MASIERO



MY PERSONAL GUARANTEE

\*\*\*Please Let Us Know of Any Dietary Restrictions and Special Requests  
Prices Are Not Inclusive of 10% Service Charge and Statutory Government Goods and Service Tax