

LUKE'S

Est. 2011

THANKSGIVING 2024

FROM THE OYSTER BAR

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

A CELEBRATORY FEAST

(served family style)

130 PER PERSON

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

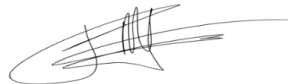
FOR THE TABLE

POTATO PURÉE *butter, milk, horseradish & chives*
BRAISED RED CABBAGE *chèvre*
ROASTED BROCCOLINI *olives, tomato & parmigiano*
NATIVE AMERICAN WILD RICE *dried blueberries & almonds*

DESSERT

PECAN PIE *rock and rye butterscotch, pumpkin purée & vanilla gelato*

MY PERSONAL GUARANTEE



TRAVIS MASIERO

Please Let Us Know of Any Dietary Restrictions and Special Requests