



Valley Rock Inn

Summer's Last Catch

THURSDAY, SEPTEMBER 24th, 2026

Cocktail hour

Bites & small plates

NEW ENGLAND LOBSTER ROLL
Toasted Potato Bread, Micro Celery

OPEN-FIRE GRILLED OCTOPUS TACO
Chipotle-Lime Vinaigrette, Cilantro Slaw

JUMBO LUMP CRAB CAKE
Dill & Chive Aioli

AHI TUNA
Sweet Soy, Truffle Sriracha Aioli

EAST & WEST COAST OYSTERS
Champagne Mignonette, Lemon

BACKYARD BBQ WAGYU SLIDER
New-School American, Lettuce, Tomato,
Pickled Shallot, Beef Tallow Fries

Family-style salads

END-OF-SUMMER TOMATOES
VRI Garden Basil, Burrata, Extra Virgin
Olive Oil

BLOOMING HILL GREENS
Shaved Vegetables, Sherry-Shallot
Vinaigrette

LITTLE GEM CAESAR
Lemon-Parmesan Dressing, Garlic-Sesame Baguette Croutons

The Main Event

MAINE LOBSTER
LITTLE NECK CLAMS
GULF SHRIMP
BABY ARTICHOKES

CORN ON THE COB
YUKON GOLD POTATOES
CIPOLLINI ONIONS
HOUSE-SMOKED GARLIC KIELBASA

Served with

MELTED FRENCH BUTTER
LEMON-GARLIC AIOLI

VRI GARDEN CHIMICHURRI
FRESH BALTHAZAR BAGUETTES

Finished with

HOUSE-BAKED ARTISANAL PIES
Served À La Mode From Our Signature Gelato Cart