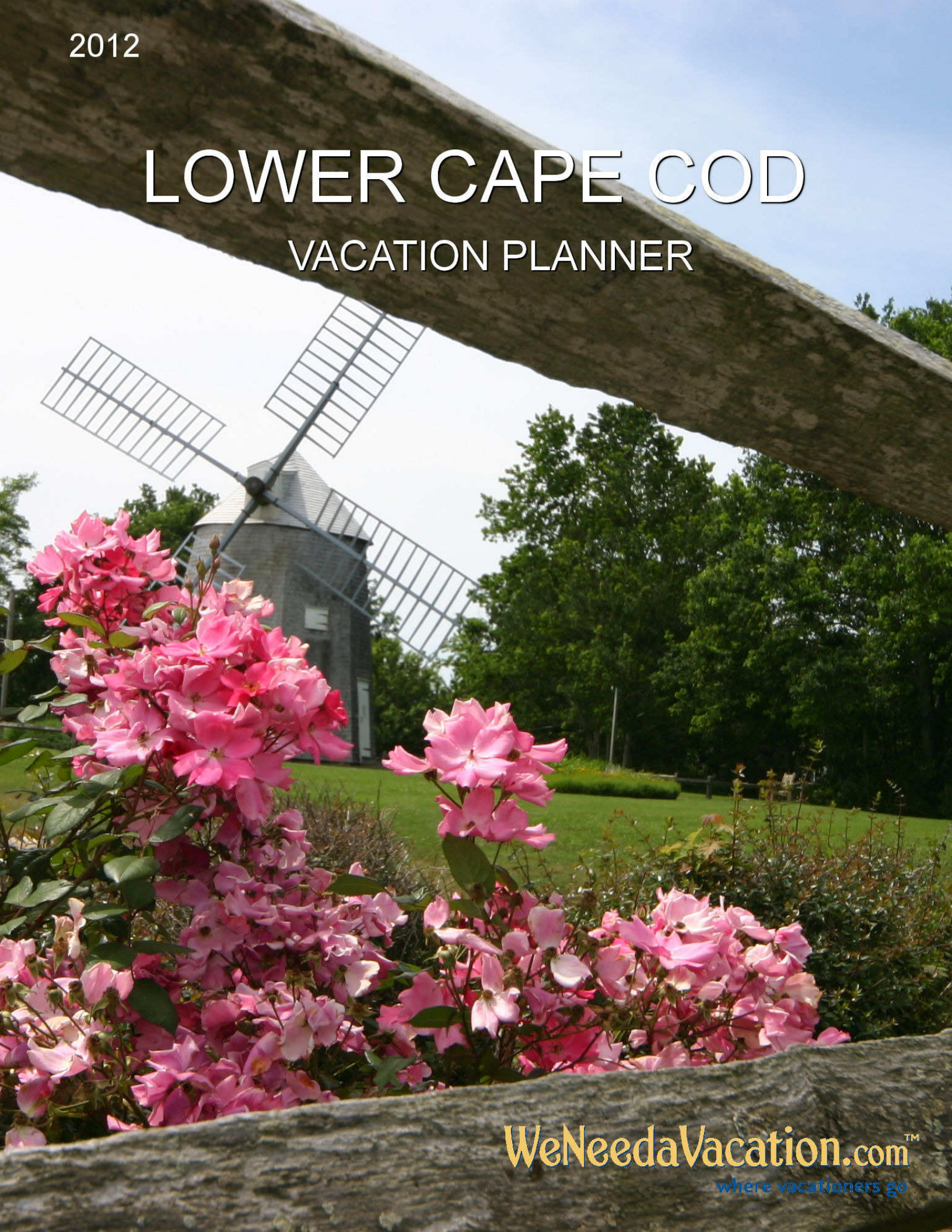


2012

# LOWER CAPE COD VACATION PLANNER



WeNeedaVacation.com™  
where vacationers go

# Cape Cod Vacation Planner

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## About Cape Cod

It's difficult to define what it is about Cape Cod that has continued to draw so many of us back to experience it again and again each summer. Perhaps it's the irresistible combination of its unique natural beauty - miles of beautiful, white-sand beaches and dunes and lush, fascinating marshes teeming with wildlife - its charming history dating back to the 17th century, and its abundance of family-oriented activities. If lying on a gorgeous beach or reading a book on a porch overlooking wetlands isn't enough for you, we suggest you take advantage of some of these wonderful, quintessentially-Cape experiences you will find within the Cape Cod Vacation Planner.

## Contact Us

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# WeNeedaVacation.com™

where vacationers go

3,500 rental homes and condos on Cape Cod,  
Nantucket and Martha's Vineyard











































In a large roasting pan or steamer, place one-inch layer of seaweed or a layer of crumpled aluminum foil or on a rack.

Parboil the potatoes. Shuck the corn except for the innermost leaves.

Place lobster on seaweed or aluminum foil; arrange corn and sausage between the lobster and the sides of the pan.

Place clams, mussels, and potatoes gently over the lobster. Keep the top of the pan contents level.

Cover with remaining seaweed and add water (salted if no seaweed) over the top.

Cover the pan tightly with aluminum foil or a lid and place on preheated grill to cook. Make sure the grill is very hot.

When steam becomes visible, cook covered for 20 minutes. Check potatoes for doneness -- if they are cooked, the lobsters should be also. (Properly cooked lobsters should be red with just a slight bit of black mottling on the shell.)

Remove from heat, but leave covered for 5 more minutes.

Serve with lemon and melted butter.

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