

CLAM BAKES

*The following items are just a few samples of what we can provide and custom menus are available. Please contact us for a complete list

BASIC CLAM BAKE

- One Dozen Steamed Middle Neck Clams
- Drawn Butter & Clam Broth
- Homemade New England Clam Chowder (8 oz. bowl)
- Herb Roasted Chicken
- Baked Sweet Potato with Brown Sugar or Roasted Red Skins
- Sweet Corn on the Cob
- Cole Slaw
- Assorted Rolls & Butter

CLAM BAKE PARTIES

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|------------------------|--|
| -Under 20 Guests- | 23.50 per person plus an additional 75.00 Chef Fee |
| -20-50 Guests- | 23.50 per person Chef Included |
| -51-100 Guests | 22.50 per person Chef Included |
| -101 plus guests | 22.00 per person Chef Included |
| -One Dozen Extra Clams | 8.00 |

CLAMBAKES EXTRAS

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|--------------------------|--------------|
| -Whole Maine Lobster | Market Price |
| -Alaskan King Crab | Market Price |
| -8 oz. Lobster Tail | 21.95 |
| -8 oz. Filet Mignon | 19.95 |
| -12 oz. N.Y. Strip Steak | 19.95 |
| -12 oz. Rib Steak | 20.95 |
| -8 oz. Sirloin Steak | 9.00 |
| -Chowder by the gallon | 26.95 |

*Pricing for Clambakes is based on a minimum of 25 people

- *Clam Bakes include: On- Site Chef
Steamer
Use of Chafing Dishes
Buffet Tables
Set Up
Clean Up
Disposable plates, flatware & napkins