OLD FASHIONED CLAMBAKES

"The Authentic Clambake Company"

Old fashioned rock and wood flavor in the tradition of old-time Cape Cod clambakes

As seen on the Food Network!

CLAMBAKE MENU

New England clam chowder

Steamed clams

1 ¼ to 1 ½ lb. lobster or
12 oz. boneless sirloin steak

Butter

Red bliss potatoes and fresh sweet corn on the cob,
cooked in the clambake on a bed of seaweed

Kielbasa

Farm-fresh watermelon

Vegetarian options available

All paper products, flatware, lobster crackers and lobster bibs are provided.

Traditional Clambake

30-person minimum (price per person)

30 to 39	$39.00
40 to 59	$38.00
60 to 79	$37.00
80 to 99	$36.00
100 and over	$35.00

Appetizers

(price per person)

Raw bar (shrimp, oysters and littlenecks on the half shell with cocktail sause and fresh lemon)	$15.00
Shrimp with cocktail sauce and lemon	$10.00
Assorted cheese platter with gourmet crackers	$6.00
Fresh fruit platter with dip	$6.00
Vegetable medley with dip	$6.00

Prices are subject to an 18% service charge and 7% Massachusetts meals tax.
ServSafe and Allergen Awareness Training certified. Liability insurance coverage.

BOOK YOUR CLAMBAKE TODAY!

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