

We can customize your Clambake!

COMBOS include **EVERYTHING** in the Basic Pre-Packed Clambake plus:

| | |
|--|---------|
| Snow Crab Combo: 1/2 lb Snow Crab | \$36.95 |
| King Crab Combo: 1/2 lb King Crab | \$54.95 |
| Lobster Tail Combo: 1 - 6 oz Lobster Tail | \$40.95 |

FEASTS include **EVERYTHING** in the Basic Pre-Packed Clambake **except** chicken plus:

| | |
|---|---------|
| Snow Crab Feast: 1 lb Snow Crab | \$42.95 |
| King Crab Feast: 1 lb King Crab | \$70.95 |
| Lobster Tail Feast: 2 - 6 oz Lobster Tails | \$44.95 |
| Live Lobster Feast: 1 - 1.5 lb Lobster | \$39.95 |
| Steak Bake Feast: 10 oz Boneless Strip Steak | \$37.95 |

Substitutions:

| | |
|--|---------------|
| Little Neck instead of Middle Neck | add .50/bake |
| Cherry Stone instead of Middle Neck | sub .50/bake |
| Chicken Bake (No clams) | sub 4.00/bake |
| No Chicken | sub 1.00/bake |
| White Potatoes instead of Yams | add .50/bake |

| | |
|------------------------------|--------------|
| Mussels - by the pound | 4.99/lb |
| Mussels - 10 LB Bag | 44.95/bag |
| Snow Crab Clusters | Market Price |
| King Crab Legs | Market Price |
| Lobsters Tails | 35.99/lb |
| Live Lobsters - 1.5 lbs each | Market Price |
| Live Lobsters - 2-3 lbs each | Market Price |

| | |
|----------------------------|----------|
| Extra Ear of Corn | .75/ear |
| Seasoned Half Chicken | 4.99/pc |
| 10 oz Boneless Strip Steak | 12.99/pc |

JUST CLAMS

| | |
|---------------------|-----------|
| Little Neck - Small | |
| Washed & Bagged | 10.99/dz |
| Washed Only | 79.00/100 |
| Unwashed | 77.00/100 |

| | |
|----------------------|-----------|
| Middle Neck - Medium | |
| Washed & Bagged | 10.99/dz |
| Washed Only | 79.00/100 |
| Unwashed | 77.00/100 |

| | |
|----------------------|-----------|
| Cherry Stone - Large | |
| Washed & Bagged | 9.99/dz |
| Washed Only | 69.00/100 |
| Unwashed | 67.00/100 |

Disposable Paper ware

| | | |
|----------------------|------------|-------------|
| Chinet Plates | 10 ct/4.49 | 25 ct/8.99 |
| Papyrus Clam Bowls | 10 ct/5.99 | 25 ct/11.99 |
| Foam Chowder Bowl | 10 ct/2.99 | 25 ct/5.99 |
| Plastic Butter Cup | 10 ct/1.99 | 25 ct/3.99 |
| Clam Bags | 10 ct/3.49 | 25 ct/6.99 |
| Papyrus Serving Tray | 1.49/each | |

Other Essential Goodies

| | |
|--|-------|
| Clam Juice 46 oz can | 6.99 |
| Chopped Clams 51 oz can | 16.99 |
| New England Clam Chowder | |
| Half Gallon (4-8 people) | 19.99 |
| Gallon (8-16 people) | 34.99 |
| Homemade Manhattan Clam Chowder | |
| Half Gallon (4-8 people) | 16.99 |
| Gallon (8-16 people) | 24.99 |
| Lump Style Charcoal 20# Bag | 22.99 |
| (You CANNOT use Briquettes to cook a clambake) | |

Equipment Rental

Keep in mind there is no charge for a steamer when you purchase our complete Pre-packed clambakes.

| Steamer Pots | | Basket Steamers | |
|--------------|-------|-----------------|--------|
| ROUND | | SQUARE | |
| 10 Gallon | 20.00 | 2 Basket | 40.00 |
| 15 Gallon | 25.00 | 3 Basket | 50.00 |
| 20 Gallon | 25.00 | 4 Basket | 60.00 |
| 25 Gallon | 30.00 | 6 Basket | 80.00 |
| 35 Gallon | 40.00 | 9 Basket | 100.00 |

All pots require a \$50 security deposit.

All squares require a \$100 security deposit.

To estimate the size you need, figure about 2 dz. middle neck clams per gallon. A 15 gallon steamer would cook about 30 dz. middle neck clams.

Figure on being able to cook about 20-25 dz. middle neck clams in each basket. A 3 basket steamer would cook about 60-75 dz. middle neck clams.

A heat source, of course, is necessary to cook your clambake. The fastest, cleanest, and easiest heat source is a propane burner. We do not supply the propane, but our burners attach directly to the propane tanks found on most gas grills. You may also check at your local gas station or hardware store to get a propane tank.

Burner Rental 25.00 Each

A \$20 security deposit is required for each burner.

Catered Clambakes

We'll do all the work for you!

When we cater your clambake we serve everything in the basic pre-packed bake plus our **HOMEMADE Manhattan Clam Chowder**.

100-199 \$ 38.95/person
 Over 200 \$ 36.95/person

Choose the site that is right for your clambake — a park, church or even your backyard. We come to your place, cook all of your food on site and serve your guests at our buffet-style tables. With hot steamed clams, fresh grilled chicken, homemade chowder, and all the rest of our delicious food you'll be in clambake heaven!! We do a great job. You have a fun time. Best of all, we do all the work!!

We will arrive at the location of your clambake about 3 hours before the planned serving time. There are certain things that you must provide for us and your guests;

- Tables and chairs for your guests.
- Shelter for your guests, our crew and equipment in case of inclement weather.
- Water source and drainage for filling and emptying our equipment.
- Sufficient work area (approx. 20' x 20') and safe, clear access to our truck.

A non-refundable deposit of \$250.00 is due to secure your date.

Prices subject to change without prior notice, depending on market conditions.

09/01/2025

Cleveland's Best Clambakes

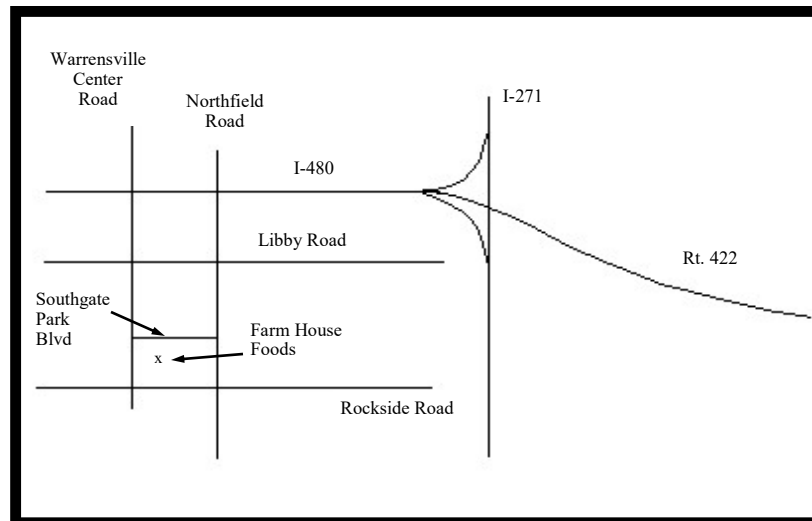


Live Fish Market

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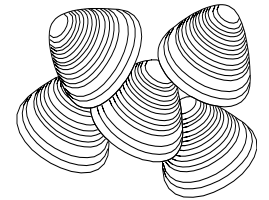


Complete Pre-Packed Clambakes

Our clambakes are packed into a heavy duty returnable steamer. Simply add the proper amount of water and start your fire.

Our basic clambake includes:

- One Dozen Middle Neck Clams**
- 1/2 Fresh Chicken**
- Ear of Sweet Corn**
- Sweet Potato**
- Coleslaw**
- Roll & Butter**
- Butter for Clams**
- Disposable Paper goods**



(plates, clam bowls, butter cups, cups for broth or chowder, utensils, napkins)

We provide a returnable steamer at no extra charge.

(A security deposit is required)

\$24.95

Each bake/person

Prices subject to change without prior notice, depending on market conditions.