

East Coast Clambakes

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Clambake Menu

Choice of **1 per person** of the following entrees



Steamed 1½ Pound Lobster

BBQ Baby Back Ribs

BBQ Boneless Chicken Breast

Mixed Grilled Vegetables

Includes **all** of the following

Littleneck Clams Steamed with Celery,
Onion and Garlic

Mussels Steamed with White Wine and
Garlic

New England Clam Chowder

Corn on the Cob 

Red Smashed Potatoes

Mixed Salad with Homemade
Vinaigrette

Fresh Rolls, Cornbread, and Butter



Sliced Watermelon

Guest Count	Price
1-34	\$2,750 total
35-64	\$79 per person
65-99	\$77 pp
100-149	\$75 pp
150-224	\$73 pp
225+	\$70 pp

- All pricing includes buffet tables, serving dishes, heavy-duty disposable plates, plastic utensils, napkins, wet wipes, lobster bibs and all appropriate condiments.
- Meals Tax and gratuity is not included in pricing.
- **Upgrade your menu with a la carte selections.** 35 person minimum for each item.



A la Carte Menu

Staff	
Bartenders	\$85 per hour
Wait Staff	\$55 per hour
Beverages	
Assorted soft drinks, bottled water and ice	\$3.50 pp
Coffee and tea service	\$2.50 pp
Appetizers	
*Raw bar (jumbo shrimp cocktail, clams and oysters on the half-shell)	\$14 pp
Mini lobster rolls	\$11 pp
Charcuterie board	\$9 pp
Grilled shrimp kabobs	\$6 pp
Teriyaki beef kabobs	\$6 pp
*Oysters on the half shell	\$6 pp
Shrimp cocktail and lemon wedges	\$6 pp
Bacon wrapped scallops	\$6 pp
Cheese and cracker platter	\$4 pp
Garden vegetable platter	\$3 pp
Fresh fruit platter	\$3 pp
Tomato, mozzarella and basil kabobs	\$3 pp
Tortilla chips and salsa	\$2 pp

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

Soups, Salads and Sides	
Lobster bisque	\$6 pp
Italian wedding soup	\$4 pp
Mac and Cheese	\$4 pp
Lobster Mac and Cheese	\$9 pp
Mixed tomato salad with red onion, cucumbers and vinaigrette	\$3 pp
Spicy teriyaki green beans	\$3 pp
Homemade coleslaw	\$3 pp
Tri-color pasta salad	\$3 pp
Main Course	
Grilled swordfish	\$18 pp
*New York Strip steak	\$15 pp
Grilled salmon	\$12 pp
*Marinated sirloin steak tips	\$10 pp
Italian sausage and peppers	\$6 pp
Pulled Pork	\$6 pp
Grilled Portabella mushrooms	\$3 pp
Desserts	
Strawberry shortcake with whipped cream	\$5 pp
Assorted baked cookies	\$3 pp
Homemade chocolate brownies	\$4 pp
New York style cheesecake	\$5 pp