## **East Coast Clambakes**

sales@ecclambakes.com

## Clambake Menu

## Choice of **1 per person** of the following entrees Steamed 1¼ Pound Lobster **BBQ Baby Back Ribs BBQ Boneless Chicken Breast** Mixed Grilled Vegetables Includes all of the following Littleneck Clams Steamed with Celery, Mussels Steamed with White Wine and Onion and Garlic Garlic New England Clam Chowder Corn on the Cob Mixed Salad with Homemade **Red Smashed Potatoes** Vinaigrette Sliced Watermelon Fresh Rolls, Cornbread, and Butter

Guest Count	Price	
1-34	\$3,000 total	
35-64	\$86 per person	
65-99	\$84 pp	
100-149	\$82 pp	
150-224	\$80 pp	
225+	\$77 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

	A la Ca			
Sta	ff			
Bartenders	\$75 per hour			
Wait Staff	\$55 per hour			
Beverages				
Assorted soft drinks, bottled water and ice	\$3.50 pp			
Coffee and tea servic	e \$2.50 pp			
Appetizers				
Raw bar (jumbo shri cocktail, clams and o on the half-shell)				
Mini lobster rolls	\$11 pp			
Charcuterie board	\$9 pp			
Grilled shrimp kabok	s \$6 pp			
Teriyaki beef kabobs	\$6 pp			
Oysters on the half s	hell \$6 pp			
Shrimp cocktail and wedges	lemon \$6 pp			
Bacon wrapped scall	ops \$6 pp			
Cheese and cracker p	olatter \$4 pp			
Garden vegetable pla	atter \$3 pp			
Fresh fruit platter	\$3 pp			
Tomato, mozzarella a basil kabobs	and \$3 pp			
Tortilla chips and sal	sa \$2 pp			

Soups, Salads and Sides			
Lobster bisque	\$6 pp		
Italian wedding soup	\$4 pp		
Minestrone soup	\$4 pp		
Macaroni and cheese	\$4 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		