

East Coast Clambakes

sales@ecclambakes.com

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	\$2,500 total
35-64	\$72 per person
65-99	\$70 pp
100-149	\$68 pp
150-224	\$66 pp
225+	\$62 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	\$75 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)	\$12 pp
Oysters on the half-shell	\$5 pp
Shrimp cocktail and lemon wedges	\$5 pp
Grilled shrimp kabobs	\$5 pp
Teriyaki beef kabobs	\$5 pp
Charcuterie board	\$6 pp
Antipasto platter	\$4 pp
Bacon wrapped scallops	\$5 pp
Cheese and cracker platter	\$3 pp
Garden vegetable platter	\$2 pp
Fresh fruit platter	\$3 pp
Tomato, mozzarella and basil kabobs	\$3 pp
Tortilla chips and salsa	\$2 pp

Soups, Salads and Sides	
Lobster bisque	\$5 pp
Italian wedding soup	\$3 pp
Minestrone soup	\$3 pp
Macaroni and cheese	\$3 pp
Mixed tomato salad with red onion, cucumbers and vinaigrette	\$3 pp
Spicy teriyaki green beans	\$3 pp
Homemade coleslaw	\$2 pp
Tri-color pasta salad	\$2 pp
Main Course	
Grilled swordfish	\$18 pp
New York Strip steak	\$14 pp
Grilled salmon	\$12 pp
Marinated sirloin steak tips	\$8 pp
Italian sausage and peppers	\$5 pp
Pulled Pork	\$5 pp
Grilled Portabella mushrooms	\$3 pp
Desserts	
Strawberry shortcake with whipped cream	\$4 pp
Assorted baked cookies	\$3 pp
Homemade chocolate brownies	\$4 pp
New York style cheesecake	\$4 pp

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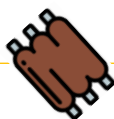
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Barbeque Menu

Choose **3** of the following entrees

Beef Brisket

Teriyaki Beef Kabobs



Hot and Sweet Italian Sausage and Peppers

Smoked Baby Back Ribs

Smoked Pulled Pork

BBQ Boneless Chicken Breast

Mixed Grilled Vegetables

Choose **4** of the following sides

Macaroni and Cheese

Corn on the Cob



Red Smashed Potatoes

Baked Beans

Homemade Coleslaw

Mixed Salad with Homemade
Vinaigrette

Cornbread

Tri-color Pasta Salad



Sliced Watermelon is included

Guest Count	Price
1-49	\$2,500 total
50-99	\$50 per person
100-149	\$48 pp
150-249	\$46 pp
250+	\$44 pp

- All pricing includes buffet tables, serving dishes, heavy-duty disposable plates, plastic utensils, napkins, wet wipes 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	\$75 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)	\$12 pp
Oysters on the half-shell	\$5 pp
Shrimp cocktail and lemon wedges	\$5 pp
Grilled shrimp kabobs	\$5 pp
Charcuterie board	\$6 pp
Antipasto platter	\$4 pp
Bacon wrapped scallops	\$5 pp
Cheese and cracker platter	\$3 pp
Garden vegetable platter	\$2 pp
Fresh fruit platter	\$3 pp
Tomato, mozzarella and basil kabobs	\$3 pp
Tortilla chips and salsa	\$2 pp

Soups, Salads and Sides	
Lobster bisque	\$5 pp
Clam Chowder	\$4 pp
Minestrone soup	\$3 pp
Mixed tomato salad with red onion, cucumbers and vinaigrette	\$3 pp
Spicy teriyaki green beans	\$3 pp
Main Course	
Grilled swordfish	\$18 pp
Steamed 1¼ pound lobster	\$17 pp
New York Strip steak	\$14 pp
Grilled salmon	\$12 pp
Marinated sirloin steak tips	\$8 pp
Grilled Portabella mushrooms	\$3 pp
Vegetarian garden burgers	\$3 pp
Desserts	
Strawberry shortcake with whipped cream	\$4 pp
Assorted baked cookies	\$3 pp
Homemade chocolate brownies	\$4 pp
New York style cheesecake	\$4 pp