



## “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 sauce 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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