

CLAMBAKE CHOWDER

**Chef Comella's Original Manhattan Chowder or
New England Clam Chowder**

Serves 12-15 people | \$39.99

Each gallon comes with cups, spoons and crackers.

EXTRA CLAMBAKE SIDES

Extra Clams— Washed and Bagged

\$11.25 per dozen middleneck clams

Clambake Sides

Yam \$.75 | Corn \$1.25 | Cole Slaw \$4.99 lb |

Dinner Roll \$.40

Bake Friendly Options

2 Half Chickens \$19.00 | Sirloin \$13.99 ea.

Strip Steak \$13.99 ea.

Favorite Bake add on's

Lobster, Snow Crab, King Crab, and Live Lobster

Extra Paper

Plates, Bowls, Serving Trays, Butter or Broth Cups,
Clam Bags, Lobster Bibs, Plastic Ware and more.

Prince Edward Island Mussels

\$38.00 lb. bag

Hardwood Lump Charcoal

Perfect for smoking, long slow cooks and
especially for all of your weekend grilling
\$28

2023 PICK UP HOURS

- Saturday Clambake Pick-Up hours are from 7:30am to 12pm; Market open's 8am to 1pm.
- We offer calmbake pickups and accommodate equipment drop offs Sunday, Oct 1st, Oct 8th, and Oct 15th from 8-11am

SCAN THE QR CODE
FOR DOWNLOADABLE
INSTRUCTIONS



The Original Cleveland Clambake!

Chef Comella set the standard for the Cleveland Clambake in 1944! Our Original Clambake was designed to allow you to enjoy great food w/ your closest family and friends, all while taking in the romance of the fall season. There is no comparison when it comes to perfectly steamed clams, plump and fresh chicken, local sweet corn and Louisiana sweet potatoes



Euclid Fish Important Notes

- Chef Comella's Original Clambakes are available by convenient online ordering at NEOCLAMBAKES.COM or call customer service to assist with your needs at 440-951-6448. Please allow 24 hours to process.
- Changes can be made by 2pm the day before your pick-up.
- Steamer Pick-ups available at 7:30 am, Pot Pick-ups begin at 8:00 am until 12:00 pm on Saturdays.
- Steamers may need an SUV or trailer to transport your order.
- We provide a steamer and/or pot with the purchase of four or more clambakes, burners always available.
- Equipment can be rented from EFC; with purchase of clams.
- We have great burners to purchase or rent for easy cooking. However, we do not provide the propane tank.
- We require a deposit on all equipment, returned to you upon return of equipment.
- Equipment preferred to be returned next day, however we understand you have a busy schedule. We are available for returns Monday-Friday 8am to 5pm.
- Visa, MasterCard and American Express is preferred.

WE ARE HERE TO HELP

7839 Enterprise Drive | Mentor, OH | 44060
440.951.6448 | www.efcmarket.com
Facebook, Twitter, Instagram @euclidfishco |

Chef Comella's ORIGINAL CLAMBAKES

Fall Delicious Clam Chowder
Family & Friends Broth
East Coast meets the North Coast **Steak 1944**
Specialty Bakes Wild
Cool Weather **Fresh** Cole Slaw
Tradition Party Top Neck
Seafood Boil Steak Bakes
Lobster Snow Crab
Half Chicken Yam Clams
Shrimp **Steamer** Littleneck
Sweet Corn
Middleneck

Euclid FISH Company

CHEF COMELLA'S ORIGINAL

One Dozen Wild Middleneck Clams,
Gerber Half Chicken, Sweet Potato,
Local Sweet Corn, Cole Slaw, Roll,
Giant clambake bowl, broth cup,
soufflé cups, silverware packet, butter
chips, roll, and butter

\$23.95 each

SPECIALTY BAKES

Atlantic Lobster Tail \$44.95

4.5-5 oz Lobster Tails, clams, and sides

Live Main Lobster \$44.95

One 1.25lb live lobster, clams, and sides

(3 DAY NOTICE NEEDED!)

COMBINATION BAKES

Lobster Tail /Chicken \$43.95

4.5-5oz Lobster Tail, 1/2 Chicken, and sides

STEAK BAKES

8 oz Fillet of Sirloin \$29.50

One fillet of sirloin, clams, and sides

10oz Center Cut Strip Steak \$31.50

One Center Cut Strip steak, clams, and sides

SEAFOOD BOILS

Portland Boil \$24.95

6 Clams, 1/2 lb. Mussels, 1/4 lb. Easy Peel Shrimp,
Kielbasa, Red Skin Potatoes, Corn on the Cob and
seasoning all packed in a bag to boil!

Low Country Boil \$24.95

6 Clams, 1/4 lb. Crawfish, 1/4 lb. Easy Peel
Shrimp, Kielbasa, Red Skin Potatoes, Corn on the
Cob and seasoning all packed in a bag to boil!

Shrimp Lovers Boil \$20.95

1 lb. Easy Peel Shrimp, Kielbasa, Red Skin Potatoes,
Corn on the Cob and seasoning all packed in
a bag to boil.

Mid Atlantic Boil \$25.95

6 Clams, 2 Oysters, Jonah Crab Claws, 1/4 lb. Easy
Peel Shrimp,
Kielbasa, Red Skin Potatoes, Corn on the Cob and
seasoning all packed in a bag to boil!

Lobster Boil \$31.95

1 Whole Cooked 14-16 oz. Lobster, 6 Clams, Kiel-
basa, Red Skin
Potatoes, Corn on the Cob and seasoning all

FULLY COOKED CLAMBAKES TO-GO

Fully Cooked Traditional Clambake \$31.95

One Dozen Wild Middleneck Clams, Plump Half
Chicken, Sweet Potato, Local Sweet Corn, Cole
Slaw, Roll and Butter
Fresh cooked to Order | Min. of 2 orders | Call
ahead at least 1 hour

HEAT N SERVE OR HOT N READY

Steamed Mussels \$9.50

One pound Fresh Steamed Mussels w/ Toasted
Bread.

Steamed Clams \$14

One dozen Fresh Steamed Clams w/ Toasted Bread

PARTY ADDITIONS

Shrimp Trays

100 pieces of jumbo cooked shrimp served with
cocktail sauce and garnished with lemon and
fresh parsley.

Serves 15-20 people | **\$139**

Smoked Salmon and Shrimp Tray

Peppered or original smoked salmon pieces, jum-
bo cooked shrimp, fresh lemons and cocktail
sauce.

Serves 6-8 | **\$70**

For all other options, ask about our Party Platter
Menu.

Sausage and Pepper Tray

3 lbs. of local Holiday Sausage, fresh peppers and
onions oven roasted to serve family style. -Our
Family Recipe- **\$42**

Frito Misto Platter

1/2 lb. each of breaded clam strips, breaded
smelts, breaded scallops and breaded calamari
served w/ cocktail sauce.

Serves 8-10 | **\$54** *Reheat

Make Your Own Mussel Marinara

4 lb. mussels and 1 can of Arrabiata Sauce w/
cooking instructions.

\$28

Crabmeat Stuffed Mushroom Caps

White portabella mushrooms with a crab stuffing
and topped with artichokes & peppers

Sold per pound | **\$19**

Homemade Maryland Style Crabcakes

Sold per 4 pack | **\$21** *Reheat

Bacon Wrapped Scallops

Tossed in a brown sugar and teriyaki glaze.

Sold per pound | **\$40.00 lb.** *Reheat

Prices/Availability subject to change.