

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/Bagged 12ct **\$11.25**

Favorite Bake Add On's

Snow Crab - 3# bag or 10# box , CAN

King Crab Legs—3# bag or 10# box, NOR

Live Lobsters From ME, ***3 DAY NOTICE PREORDER***

Clambake Sides

Yam **\$1.75** | Corn **\$1.25** | Cole Slaw **\$4.99 lb** |

Dinner Roll **\$1.40**

Bake Friendly Options

2 Half Chickens **\$16.00** | 6 oz Sirloin **\$14.50 ea.**

10 oz Strip Steak **\$14.50 ea.** | 4-5oz Lobster tail **\$15 ea**

Prince Edward Island Mussels **\$9.75 2lb. bag**

Direct from Canada **\$38.00 10lb. bag**

Hardwood Lump Charcoal **\$28 20lb bag**

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

2024 EFC SATURDAY PICK UP HOURS

Clambake Pick-Up Hours: 7:30am to 12pm

Market Hours: 8am to 1pm

******CLOSED SUNDAYS******

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 seafood boils. Bring on the steamers, bring on the clams and say hello to our favorite time of the year, Clambake Season!



Important Notes:

•Clambakes are available by ordering at NEOCLAMBAKES.COM or call 440-951-6448.

Allow 24 hours to process.

•Changes can be made by 12pm the day before.

•Steamer Pick-ups available at 7:30 am, Pot Pick-ups begin at 8:00 am until 12:00 pm on Saturdays.

Equipment can be rented from EFC:

⇒ We provide a steamer and/or pot with the purchase of 6 or more clambakes, burners available.

⇒ We do not provide the propane tank.

⇒ We require a deposit on all equipment, returned to you upon return of equipment.

⇒ Open for returns Monday-Friday 8am to 5pm.

Payment Options:

⇒ Visa, MasterCard and American Express is preferred.

TAG US IN YOUR CLAMBAKES!

#efcCLEclambake

7839 Enterprise Drive | Mentor, OH | 44060

440.951.6448 | www.efcmarket.com

Facebook, Instagram @euclidfishco |

Chef Comella's Original Clambake Menu 2024



Fall Delicious Clam Chowder
Family & Friends Broth
Steak 1944
Specialty Bakes Wild
Fresh Cole Slaw
Tradition Party Top Neck
Seafood Boil Steak Bakes
Lobster Snow Crab Littleneck
Half Chicken Yam Clams
Shrimp Steamer Middleneck

CHEF COMELLA'S ORIGINAL

- (1) dz Middleneck Clams, (1) Half Chicken, (1) Sweet Potato, (1) Local Sweet Corn, Cole Slaw, Roll, Paper Supplies, Butter Chips, & Butter Stick

Steamer Pot included with 6 or more bakes

\$24.95 EA

STEAK BAKES **No Chix**

Original Sirloin & Clambake \$29.50

(1) 6oz fillet of sirloin, (1) dz clams, and sides

Original Center Cut Strip Steak \$31.95

(1) 10oz strip steak, (1) dz clams, and sides

COMBINATION BAKES

***NEW* Chef Comella's Shoreside \$74.99**

(8) dz Littlenecks, (4) 5oz Kielbasa, (4) Corn,

(1) Garlic Butter Container- *No Pot or Paper*

4 dinners included

Lobster Tail/ Chicken Combo \$41.95

(1) 4.5-5oz lobster tail, (1/2) chicken, (1) dz clams, sides ****Add a tail for \$15****

SPECIALTY BAKES **No Chix**

Atlantic Lobster Tail \$44.95

(2) 4.5-5oz lobster tails, (1) dz clams, and sides

Atlantic Live Maine Lobster \$44.95

(1) 1.25lb live lobster, (1) dz clams, and sides
3 day notice needed

SEAFOOD BOILS

Portland Boil \$25.95

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

Low Country Boil \$25.95

(6) Clams, (1/2 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 \$22.95

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

Down East Seafood Boil \$36.95

(6) Clams, (4) Oysters, (1 lb) Lobster Claws, (1/2 lb.) Easy Peel Shrimp, Kielbasa, Red Skin Potatoes, Half Corn and seasoning all packed in a bag to boil!

Atlantic Lobster Boil \$31.95

(1) Whole Cooked 14-16 oz. Lobster, (6) Clams, Kielbasa, Red Skin Potatoes, Corn on the Cob and seasoning all packed in a bag to boil!

FULLY COOKED CLAMBAKES TO-GO

Fully Cooked Traditional Clambake \$33.95

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 24 hours to Order**

HEAT N SERVE OR HOT N READY

Steamed Mussels \$11.00

One pound Fresh Steamed Mussels w/ Toasted Bread.

Steamed Clams \$14.00

One dozen Fresh Steamed Clams w/ Toasted Bread and Sweet Butter.

PARTY ADDITIONS

Shrimp Trays

Jumbo Cooked shrimp served with cocktail sauce and garnished with lemon & parsley.

20 PC Serves 4-6 | **\$37.00**

50 PC Serves 6-8 | **\$69.00**

100 PC Serves 15-20 | **\$139.00**

150 PC Serves 20-25 | **\$199.00**

Smoked Salmon and Shrimp Tray

Peppered or original smoked salmon pieces, jumbo cooked shrimp, fresh lemons and cocktail sauce. Serves 6-8 | **\$70**

Sausage and Pepper Tray

(3 lbs.) of local Holiday Sausage, fresh peppers and onions oven roasted to serve family style. Family Recipe | **\$46**

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 | **\$59** *Reheat

Make Your Own Mussel Marinara

(4 lb.) mussels and (1) can of Arrabiata Sauce w/cooking instructions. **\$28**

Freshly Cooked Bacon Wrapped Scallops

Tossed in a brown sugar and teriyaki glaze. Sold per pound | **\$40.00 lb.** *Reheat



*Prices/Availability
subject to change.*