

CLAMBAKE CHOWDER

Chef Comella's Original Manhattan Chowder

Serves 12-15 people | \$22.95

Each gallon comes with cups, spoons and crackers.

New England Style Clam Chowder

Serves 8-10 people | \$39.99 | Boil in a Bag

Each gallon comes with cups, spoons and crackers.

EXTRA CLAMBAKE SIDES

Extra Clams— Washed and Bagged

\$8.00 per dozen middleneck clams

Clambake Sides

Yam \$.65 | Corn \$.75 | Cole Slaw \$.75 | Dinner Roll \$.39

Extra Protein Options

Half Chicken \$5.25 | Sirloin \$16.99 lb. | Strip Steak \$16.99 lb.

Lobster Tail, Snow Crab, King Crab— Always Available

Canadian, South African, Brazilian Tails | Crab— Market Price

Extra Serving Paper Available

Plates, bowls, serving trays, butter cups, broth cups, cheesecloth bags, lobster bibs, plastic ware and more.

Prince Edward Island Mussels

\$24.99 10 lb. bag

Hardwood Lump Charcoal

Perfect for smoking, long slow cooks and especially for all of your weekend grilling. | \$18.99 20 lb. bag.

Original Homemade Dips & Spreads

Crab, Smoked Peppered Salmon, Smoked Trout, Captain Zippy, Zest Shrimp, Lobster Bistro, Blue Crab & Artichoke.

WE ARE HERE TO HELP

Our customer service representatives and clambake specialists are standing by to address all of your clambake needs. There is also a downloadable cooking instruction pamphlet and an instructional video available on our website. We are ready to help perfect your 2018 Clambake!

7839 Enterprise Drive | Mentor, OH | 44060

440.951.6448 | www.euclidfish.com

Facebook, Twitter, Instagram @euclidfishco | #efcCLEclambake

The Original Cleveland Clambake!

Chef Comella set the standard for the Cle Clambake back in 1944! Our Original Clambake was designed to allow people to enjoy great food w/ their 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. Not only do we have our original clambake, but also specialty bakes with king crab, lobster tails and snow crabs, as well as steak bakes and seafood boils. Bring on the steamers, bring on the clams and say hello to our favorite time of the year, Clambake Season!



Euclid Fish Important Notes

- Chef Comella's Original Clambakes are available for local pick-up only. Please allow for at least 24 hours to process your clambake properly.
- Convenient online ordering is available. Please remember to include your pick up date & time, or call customer service to cover your needs at 440-951-6448.
- 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.
- 2018 Saturday Clambake Pick-Up hours are from 8am to 12pm; our Market will be open from 8am to 4pm.
- Sunday, Oct 7th, Oct 14th and Oct 21st, we will accommodate equipment drops as well as your Market needs and Clambake pick-ups from 8am to 11am
- 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, and always have burners available as well.
- Equipment can be rented out; cooking burners and charcoal are always available. We do not provide propane tanks.
- We require a deposit on all equipment, returned to you upon return of equipment.
- We request all equipment be returned next day, however we understand you have a busy schedule. We are available for returns daily as well as the stated hours above.
- Visa, MasterCard and American Express is preferred.
- We look forward to servicing you and your family this 2018 season!



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Chef Comella's ORIGINAL CLAMBAKES

Fall Delicious Clam Chowder **Football**

Family & Friends Broth

East Coast meets the North Coast **Steak 1944**

Sweet Corn **Specialty Bakes Wild**

Cool Weather Fresh **Cole Slaw**

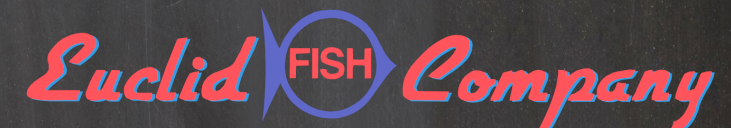
Tradition Party **Top Neck**

Middleneck **Seafood Boil** **Steak Bakes** **Littleneck**

Lobster Snow Crab

Half Chicken **Yam** **Clams**

Shrimp Steamer



CHEF COMELLA'S ORIGINAL CLAMBAKE

One Dozen Wild Middleneck Clams, Plump Half Chicken, Sweet Potato, Local Sweet Corn, Cole Slaw, Roll and Butter
Complimentary plates, bowls, plastic ware and a complete set of cooking instructions are included to make your bake easy and memorable! **Returnable steamer available.

\$19.49 each

NEW!CHEF COMELLA'S SHORESIDE CLAMBAKE

Eighteen Atlantic Littleneck, Half Chicken, Seasoning, Sweet Potato, Corn, Coleslaw, Rolls, Butter and Paper/Plastic Ware

Minimum of 4 order

\$17.99 each/ \$71.96 per 4 pack

Need a Steamer? Not a problem! We have them! Add \$1.00/ bake.

Steamer Pot included with orders of 12 and over!

CHEF COMELLA'S CLEVELAND SEAFOOD BOILS

*Each boil comes with cole slaw, a roll and butter & all paper and plastic ware. **Mix or match with your clamcakes.

Portland Boil \$18.95

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 \$18.95

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 \$18.95

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 \$23.95

1 Whole Cooked 12-14 oz. Lobster, 6 Clams, Kielbasa, Red Skin Potatoes, Corn on the Cob and seasoning all packed in a bag to boil!

* All boils are available for \$2.00 less should you not need the cole slaw, roll, butter and paper/ plastic ware.

SPECIALTY BAKES

Alaskan King Crab \$36.99

Two King Crab Legs, Clams and Sides

Brazilian Lobster Tail \$36.99

Two 5 oz. Lobster Tails, Clams and Sides

Live Maine Lobster \$33.99

One 1.25 lb. Live Lobster, Clams and Sides

Canadian Jumbo Snow Crab \$30.99

1 lb. Jumbo Snow Crab Clusters, Clams and Sides

STEAK BAKES

8 oz. Fillet of Sirloin \$26.49

One Fillet of Sirloin, Clams and Sides

10 oz. Center Cut Strip Steak \$28.49

One Center Cut Strip Steak, Clams and Sides

COMBINATION BAKES

Alaskan King Crab and Chicken \$33.99

King Crab Leg, Half Chicken, Clams and Sides

Brazilian Lobster Tail and Chicken \$33.99

5 oz. Brazilian Lobster Tail, Half Chicken, Clams and Sides

Snow Crab Cluster and Chicken \$28.99

Half pound of Snow Crab, Half Chicken, Clams and Sides

HEAT N SERVE OR HOT N READY

Steamed Mussels \$4.99

One pound Fresh Steamed Mussels w/ Toasted Bread.

Steamed Clams \$9.49

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

Steamed Lobster \$23.95

One 1.25 lb. whole Fresh Steamed Lobster w/ Toasted Bread, Chips and Sweet Butter.

*Wed-Fri Only. Price/ availability is subject to change based on market prices. Call ahead at least 1 hour

FULLY COOKED CLAMBAKES TO-GO

Fully Cooked Traditional Clambake \$26.49

One Dozen Wild Middleneck Clams, Plump Half Chicken, Sweet Potato, Local Sweet Corn, Cole Slaw, Roll and Butter

Cooked to Order | Min. of 2 orders | Call ahead at least 1 hour

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 | \$94.99

Smoked Salmon and Shrimp Tray

Peppered or original smoked salmon pieces, jumbo cooked shrimp, fresh lemons and cocktail sauce.

Serves 6-8 | \$52.99

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- \$36.99

Cheese Party Platter

A variety of artisan cheese, sliced salami, marcona almonds and dried sweet apricots presented on a tray.

Serves 2 | \$12.99

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 | \$44.99 *Reheat

Make Your Own Mussel Marinara

4 lb. mussels and 1 can of Arrabiata Sauce w/cooking instructions. \$23.99

Crabmeat Stuffed Mushroom Caps

White portabella mushrooms with a crab stuffing and topped with Monterey Jack cheese.

Sold per pound | \$12.99 *Reheat

Homemade Maryland Style Crabcakes

Sold per pound | \$13.99 *Reheat

Bacon Wrapped Scallops

Tossed in a brown sugar and teriyaki glaze.

Sold per pound | \$28.99 lb. *Reheat

Clambake Cookie Package

Fresh Baked Cookies | \$4.99 10 per pack

DON'T FORGET TO CHECK OUT OUR CATERING MENU FOR HOMEMADE APPETIZERS, SALADS, SOUPS, ENTREES AND DESSERTS.

Prices/Availability subject to change.