CLAMBAKE CHOWDER

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

Serves 12-15 people | **$39.99** per gallon

Each gallon comes with cups, spoons and crackers.

Manhattan: Frozen Quart $9.99 | 1/2 Gallon $19.99 | 1 Gallon $39.99

New England (Boil in Bag): 1/2 Gallon $19.99 | 1 Gallon $39.99

New England Fresh, 1 Quart $14.00 | Rockport Lobster Bisque 18 oz $9.89

EXTRA CLAMBAKE SIDES

Extra Clams – Washed and Bagged

$11.25 per dozen (Middlenecks, Littlenecks, Topnecks or Cherrystones)

50ct Wild Clams (Middlenecks or Topnecks) $46.95

Clambake Sides

Yam $0.75 | Corn $1.25 | Cole Slaw $4.99 lb | Dinner Roll $0.40

Bake Friendly Options

2 Half Chickens $16.00 | 6 oz Sirloin $11.99 ea.

10 oz Strip Steak $14.50 ea.

Favorite Bake Add-on's

Atlantic Lobster Tail 4-5 oz $17.50 ea. | 2-Pack $35.00

Jumbo Snow Crab Clusters 3 lb $74.99 | 10 lb $239.00

King Crab Legs 16-20: 3 lb $299.00 | 10 lb $935.00

Colossal King 6/9: 3 lb $385.00 | 10 lb $1,199.00

Live Lobster Market

Extra Paper

Foil pans, Bowls, Butter or Broth Cups, Clam Bags, Lobster Bibs, Plastic Ware and more.

Clambake Set Up $4.00 | Silverware $0.30 | Big Bowl $0.75

Broth Cups, Butter Soufflé Cups, Butter Chips $0.17 ea.

Clam Bowls (Cuspidors) $0.60 | Clam Bags $0.25

Prince Edward Island Mussels

$43.95 for a 10 lb or $10.95 for a 2 lb bag

2026 PICK UP HOURS

• Saturday Clambake Pick-Up hours are from 7:30am to 12pm; Market opens 8am to 1pm.

SCAN THE QR CODE FOR DOWNLOADABLE INSTRUCTIONS

SCAN ME

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 12 PM 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 six (6) 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.

HEAT ELEMENTS & MORE

Clambake Burner Stand to Purchase $99.00

Burner Rental: $35 rental + $30 refundable deposit ($65.00) or $60 rental + $60 refundable deposit ($120.00)

Hardwood Lump Charcoal

Perfect for smoking, long slow cooks and especially for all of your weekend grilling. 20 lb bag $28.00

"I Got Mine" Clambake Shirts (S–5XL) $18.95

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



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

$24.95 each

Choice of Littlenecks, Middlenecks, Topnecks or Cherrystones

Clambake – No Chicken **$21.95**

Chicken Bake – No Clams **$19.95**

Dinner – No Clams, No Chicken **$16.95**

SPECIALTY BAKES

Atlantic Lobster Tail **$44.95**
(2) 4.5-5 oz Lobster Tails, clams, and sides | No Clams $39.95

Live Maine Lobster **$44.95**
One 1.25 lb live lobster, clams, and sides | No Clams $39.95
(48-HOUR NOTICE NEEDED!)

COMBINATION BAKES

Lobster Tail / Chicken **$41.95**
4.5-5 oz Lobster Tail, 1/2 Chicken, and sides
No Clams $38.95 | No Clams & No Chicken $33.95

NEW Shoreside Clambake (4-Pack) **$74.99**
Feeds a family of four; littleneck clams, kielbasa, corn and more, boxed to cook in your own pot (no pot included)

STEAK BAKES

6 oz Fillet of Sirloin **$29.50**
One fillet of sirloin, clams, and sides | No Clams $24.50

10 oz Center Cut Strip Steak **$31.95**
One Center Cut Strip steak, clams, and sides | No Clams $26.95

SEAFOOD BOILS

Portland Boil **$28.99**
6 Clams, 1/2 lb. Mussels, 1/2 lb. Easy Peel Shrimp, Kielbasa, Red Skin Potatoes, Half Corn on the Cob and seasoning all packed in a bag to boil.

Low Country Boil **$28.99**
6 Clams, 1/2 lb. Crawfish, 1/4 lb. Easy Peel Shrimp, Kielbasa, Red Skin Potatoes, Half Corn on the Cob and seasoning all packed in a bag to boil!

Shrimp Lovers Boil **$24.99**
1 lb. Easy Peel Shrimp, Kielbasa, Red Skin Potatoes, Half Corn on the Cob and seasoning all packed in a bag to boil.

Down East Boil **$39.99**
6 Clams, 4 Oysters, 1 lb. Lobster Claws, 1/2 lb. Easy Peel Shrimp, Kielbasa, Red Skin Potatoes, Half Corn on the Cob and seasoning all packed in a bag to boil!

Lobster Boil **$36.95**
1 Whole Cooked 14-16 oz. Lobster, 6 Clams, Kielbasa, Red Skin Potatoes, Half Corn on the Cob and seasoning all packed in a bag to boil at home.

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 at least 24 hours ahead | Wed–Fri only, order by 3:30 PM

Fresh Steamed Clams (dozen) **$14.00**
Served with toasted bread and sweet butter. Wed–Fri only, order by 3:30 PM.

Steamed Mussels (1 lb) **$9.50**
Served with toasted bread. Wed–Fri only, order by 3:30 PM.

PARTY ADDITIONS

Shrimp Trays
Jumbo cooked shrimp served with cocktail sauce and garnished with lemon and fresh parsley.
20 pc (Serves 4-6) **$37** | 50 pc (Serves 6-8) **$69**
100 pc (Serves 15-20) **$139** | 150 pc (Serves 20-25) **$199**
Fresh Cooked Cocktail Shrimp 16/20, per lb **$19.99**

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

Smoked Salmon Traditional Combo w/ Crab & Shrimp
Serves 8-12 **$122** | Serves 15-20 **$142**

Frito Misto Platter
1/2 lb. each of breaded clam strips, breaded smelts, breaded scallops and breaded calamari served w/ bistro sauce.
Serves 8-10 | **$59** *Reheat

Seafood Tower
Split king crab legs, gulf shrimp, lobster claws, 1/2 shell oysters | **$139.95**

Shucked Oyster Platter
12 fresh shucked east coast oysters | **$44**

Crabmeat Stuffed Mushroom Caps
Portabella mushrooms with a crab stuffing and topped with artichokes & peppers. Sold per pound

Maryland Style Crabcakes
Sold per each *Reheat

Bacon Wrapped Scallop Platter
1 lb. bacon wrapped scallops in a sugar teriyaki glaze | **$58.99**

Bacon Wrapped Scallops
Tossed in a brown sugar and teriyaki glaze.
Sold per pound | **$52.99** *Reheat

For all other options, ask about our Party Platter Menu.
Platters: please order with 1-2 day lead time.

Order online at **NEOCLAMBAKES.COM** | **440-951-6448**

Prices/Availability subject to change.