

Chef Comella's Seafood Boils:



Lobster

12-14 oz. Whole Cooked Lobster
6 Wild LN Clams
Kielbasa
Red Skin Potatoes
Corn on the Cob
Seasoning
Cole Slaw
Roll and Butter
Paper/ Plasticware

\$25.95 each
(\$23.95 without the cole slaw, roll/
butter and paperware.)



Shrimp Lovers

1 lb. Easy Peel Shrimp
Kielbasa
Red Skin Potatoes
Corn on the Cob
Seasoning
Cole Slaw
Roll and Butter
Paper/ Plasticware

\$20.95 each
(\$18.95 without the cole slaw, roll/
butter and paperware.)



Low Country

6 Wild LN Clams
1/4 lb. Crawfish
1/4 lb. Easy Peel Shrimp
Kielbasa
Red Skin Potatoes
Corn on the Cob
Seasoning
Cole Slaw
Roll and Butter
Paper/ Plasticware

\$20.95 each
(\$18.95 without the cole slaw, roll/
butter and paperware.)



Portland

6 Wild LN Clams
1/2 lb. Mussels
1/4 lb. Easy Peel Shrimp
Kielbasa
Red Skin Potatoes
Corn on the Cob
Seasoning
Cole Slaw
Roll and Butter
Paper/ Plasticware

\$20.95 each
(\$18.95 without the cole slaw, roll/
butter and paperware.)



Mid Atlantic

6 Wild LN Clams
2 Oysters
1/4 lb. Easy Peel Shrimp
Jonah Crab Claws
Kielbasa
Red Skin Potatoes
Corn on the Cob
Seasoning
Cole Slaw
Roll and Butter
Paper/ Plasticware

\$27.95 each
(\$25.95 without the cole slaw, roll/
butter and paperware.)

Boil Only Instructions:

- 1-Fill your clam pot 3/4 full of water.
- 2-Set your stove top or burners to high heat and bring the water to a rolling boiling.
- 3-Once at a rolling boil, add your seasoning packets.
- 4-Once seasoning has been added, add your boils to the water and cook for 30 minutes at a constant steady rolling boil.
- 5-Carefully remove the seafood boil with tongs and serve hot either plated or poured out over a paper-covered table. (Please discard all shellfish that have not opened.)

Boil & Clambake Instructions:

- 1-Follow all clambake instructions as directed.
 - 2-Once instructions say to remove the chicken from your bake, add your corn and boils on top.
 - 3-Add the seasoning packet over the boils, close the lid and cook for an additional 30 minutes.
 - 4-Carefully remove the seafood boil with tongs and serve hot either plated or poured out over a paper-covered table.
- (Please discard all shellfish that have not opened.) 08/29/2019

Notes:

You can mix and match seafood boils with clambakes
No substitutions for the boils- they will come packed as they are on the menu.
We can provide a pot with the purchase of 4+ boils.

Tips

Fill all pots 3/4 full of water when cooking the boils.
30 minute cook time for boils only and for cooking with a clambake.
For additional flavor, you can suggest old bay seasoning, Cajun spices, melted butter, hot sauce or fresh squeezed lemons.

Pot Sizing:

6 Gallon	4 Boils
10 Gallon	8 Boils
15 Gallon	12 Boils
20 Gallon	15 Boils
25 Gallon	20 Boils
35 Gallon	25 Boils
40 Gallon	30 Boils
50 Gallon	35 Boils

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