

# Chef Comella's Seafood Boils:



## ATLANTIC LOBSTER

- 14-16 oz. Whole Cooked Lobster
- 6 Atlantic Ocean Clams
- Kielbasa
- Red Skin Potatoes
- Half Corn On The Cob
- Seasoning Packet



## SHRIMP LOVERS

- 1 lb. Extra Large Easy Peel Shrimp
- Kielbasa
- Red Skin Potatoes
- Half Corn On The Cob
- Seasoning Packet



## LOW COUNTRY

- 6 Atlantic Ocean Clams
- 1/2 lb. Crawfish
- 1/4 lb. Easy Peel Shrimp
- Kielbasa
- Red Skin Potatoes
- Half Corn On The Cob
- Seasoning Packet



## PORTLAND

- 6 Atlantic Ocean Clams
- 1/2 lb. PEI Mussels
- 1/2 lb. Easy Peel Shrimp
- Kielbasa
- Red Skin Potatoes
- Half Corn On The Cob
- Seasoning Packet



## DOWN EAST BOIL

- 6 Atlantic Ocean Clams
- 4 Maine Oysters
- 1 lb Atlantic Lobster Claws
- 1/2 lb. Easy Peel Shrimp
- Kielbasa
- Red Skin Potatoes
- Half Corn on the Cob
- Seasoning Packet

## Boil Only Instructions:

- 1-Fill your clam pot 3/4 full of water.
- 2-Set on your stove top or burner to high heat and bring the water to a rolling boiling.
- 3-Once at a rolling boil, add your seasoning packet.
- 4-Once seasoning has been added, add your boils to the water and cook for 25 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.)

## 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 have pots and burners available for rent, if you need one.

## Tips:

- Fill all pots 3/4 full of water when cooking the boils.
- 25 minute cook time for boils only and for cooking with a clambake.
- For additional flavor, add the old bay Seasoning packet included, Cajun spices, melted butter, hot sauce or fresh squeezed lemons.

**Euclid FISH Company**  
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