Woodman’s by the numbers

During a year at Woodman’s:

- 3,500 gallons of tartar sauce used
- 4,900 gallons of ketchup used
- 2,600 gallons of clam chowder served
- 600 clambakes catered
- 50 weddings hosted
- 1,544,440 clams are fried

On an average summer day:

- 125 customers waiting in line
- 35 gallons of clams are fried
- 50 pounds of butter used
- 420 pounds of onion rings fried
- 400 pounds of boiled lobster served
- up to 50 employees working
- 300 scoops of ice cream served

Throughout the years:

- over 50 awards won for food and travel
- 0 tweaks to the original recipes
- over 300 family members have worked at Woodman’s

Did you know...

- Since opening, Woodman’s has served 975,000 pounds of steamers and 1,560,000 pounds of fried clams (that’s over 3,770,000 pounds of clams)
- In 1916, 3 gallons of fried clams were sold daily (at that time a basket only cost 70 cents)
- We were voted Best Seafood in America by Forbes FYI Magazine
- We are voted Best Seafood in MA by Yankee Magazine
- In 1938, 5000 guests attended a clambake we hosted in Marietta, Ohio
- Voted Best New England Restaurant on About.com (2013)
- On a busy summer day we serve over 250 lobster rolls
- There are 105 recipes in our new cookbook
- Voted World’s Best Fantastic Fast Food by the Travel Channel

Invented the first fried clam
We built the Essex Room at Woodman’s function hall
Major League All Star Game Clambake in Fenway Park
Celebrating Woodman’s 100th year
Catering (we come to you and cook)
Mr. & Mrs. L Dexter Woodman Scholarship fund was established
Groom-Less the movie filmed at Woodman’s starring Adam Sandler

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