CLAMBAKES ★ BARBECUES ★ CORPORATE EVENTS ★ WEDDINGS and more...

**All American Clambake**
Award Winning New England Clam Chowder *GF*
Steamed Clams with drawn butter & clam broth and
Steamed Mussels in garlic & wine
1¼ lb. Hot Boiled Lobster with drawn butter & lemon
One-Quarter Rack Baby Back Ribs slow cooked! *GF*
Sweet Corn on the Cob
Corn Bread
Homemade Cole Slaw *GF*
Seasonal Homemade Dessert
Bottled Water

<table>
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<td>225-399</td>
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<td>400+</td>
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**Gramp’s Ultimate Clambake**
Award Winning New England Clam Chowder *GF*
Steamed Clams with drawn butter & clam broth and
Steamed Mussels in garlic & wine
1¼ lb. Hot Boiled Lobster with drawn butter & lemon
One-Quarter Rotisserie Chicken
Sweet Corn on the Cob
Homemade Cole Slaw *GF*
Seasonal Homemade Dessert
Bottled Water

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All prices are exclusive of tax and minimum 18% gratuity.

**Bessie’s Best Barbecue**
For Starters (choose 1)
Award Winning New England Clam Chowder *GF*
Tortilla Chips with salsa & guacamole
Sliced Italian Sausage with peppers & onions
Sweet & Sour Kielbasa *GF*
Spicy BBQ Shrimp with crusty bread

From the Grill (choose 2)
Italian Sausage with peppers, onions & roll
One-Quarter Rack Baby Back Ribs slow cooked *GF*
Marinated Steak Tips *GF*
Hamburger & Hot Dog
Grilled Chicken breasts & thighs *GF*
One-Quarter Rotisserie Chicken
Poached Salmon Filet *GF*
Seafood Kabob shrimp & scallops

Side Dishes (choose 3)
Homemade Cole Slaw *GF*
Red Bliss Potato Salad *GF*
Classic Caesar Salad
Homemade Pasta Salad
New England Baked Beans *GF*
Roasted Red Bliss Potatoes
Grilled Vegetables
Sweet Corn on the Cob
Corn Bread
Freshly Baked Rolls

Includes
Seasonal Homemade Dessert
Bottled Water

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**CHUBBY’S**

**ORIGINAL FRIED CLAMS**
Sweet, Tender Fried Clams as a main dish or appetizer with our own tartar sauce!
GLUTEN FREE  Add to Any Menu
$17.95 per guest
$50.00 Frying Fee

**ESSEX LOBSTER BAKE**
Award Winning New England Clam Chowder *GF*
1¼ lb. Hot Boiled Lobster *with drawn butter & lemon*
Hamburger *with lettuce, tomato, onion & cheese*
Old-Fashioned Hot Dog
Sweet Corn on the Cob
Homemade Cole Slaw *GF*
Homemade Potato Chips
Seasonal Homemade Dessert
Bottled Water

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**Dexter’s Delicious Barbecue**

Homemade Chili *GF*
Cornbread
One-Quarter Rack Baby Back Ribs *slow cooked!* *GF*
Grilled Marinated Steak Tips *GF*
Grilled Chicken *breasts & thighs* *GF*
Sweet Corn on the Cob
Homemade Cole Slaw *GF*
Seasonal Homemade Dessert
Bottled Water

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**LAND & SEA**

Award Winning New England Clam Chowder *GF*
Classic Caesar Salad
1¼ lb. Hot Boiled Lobster *with drawn butter & lemon* Marinated Steak Tips *GF*
Roasted Red Bliss Potatoes
Sweet Corn on the Cob
Corn Bread
Seasonal Homemade Dessert
Bottled Water

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**THE PERFECT PICNIC**

“Chubby’s” Original Fried Clams with our own homemade tartar sauce *GF*
Choice of Entree (numbers needed in advance)
Woodman’s Famous Lobster Roll *family recipe*
or Chicken Salad *with apples on a Brioche roll*
Sweet Corn on the Cob
Tomato, Cucumber & Feta Salad *GF*
Homemade Potato Chips
Pickles
Seasonal Homemade Dessert
Bottled Water

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**YEAR ROUND**

**FULL SERVICE CATERING**
Corporate Events, Birthday Parties, Anniversaries, Weddings, Rehearsal Dinners and More!

119 Main Street, Essex, MA 01929
office 978.768.2559 (M-F 9-5) 800.649.1773
catering@woodmans.com
woodmans.com  essexroom.com
**FAMILY FAVORITES**

Upgrade to a Larger Lobster
“Chubby’s” Original Fried Clams with our own homemade tartar sauce GF
Down East Raw Bar littlenecks, oysters on the half shell & jumbo shrimp cocktail
Woodman’s Famous Lobster Roll family recipe
Baby Back Ribs slow cooked GF

**NEW ENGLAND WEDDING CLAMBAKE**

Stationed Hors d’oeuvres
Classic Vegetable Crudites with homemade dips
Passed Hors d’oeuvres
Jumbo Shrimp Cocktail
Lemongrass Thai Chicken GF
Grafton Cheddar Cheese Puffs

Starters
Award Winning New England Clam Chowder GF
Classic Caesar Salad

Main Course (Choice of Entrée numbers needed in advance)
1½ lb. Hot Boiled Lobster with drawn butter & lemon or Rib Eye Steak grass fed
Roasted Red Bliss Potatoes
Grilled Vegetables
Corn Bread

Includes
Seasonal Homemade Dessert
Coffee

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**SPECIALIZING IN LARGE EVENT**

**CATERING SINCE 1920**

Clambakes, Lobster Bakes, Barbecues, Fried Clams & more

**SERVICE UPGRADES**

Tent, Tables & Chairs, Linens
China Dishes, Flatware & Glassware
Cake Plates & Forks, Plastic Cups, Plastic Tablecloths
Event Coordinator, Wait Staff & Additional Crew
Bartending Service

**Smaller Party...**
Inquire about our Clambakes to Go and Our Corporate Drop Off Menus

119 Main Street, Essex, MA 01929
office 978.768.2559 (M-F 9-5) • 800.649.1773
catering@woodmans.com
woodmans.com • essexroom.com

All prices are exclusive of tax and minimum 18% gratuity.

**CHILDREN’S MEAL**
(for Children under 10 years of age)

Old Fashioned Hot Dog with roll & condiments
Pickles & Chips
Sweet Corn on the Cob
Seasonal Homemade Dessert
Bottled Water

$15.95 per child
(Inquire about other options.)

**VEGETARIAN / VEGAN MEAL**

Homemade Seasonal Soup
Grilled Tofu Skewers with chunks of tofu, pineapple & vegetables skewered & grilled with a pineapple Teriyaki sauce
Sweet Corn on the Cob
Homemade Cole Slaw
Seasonal Homemade Dessert
Bottled Water

$37.95 per person
(Inquire about other options.)

**INQUIRE ABOUT OUR **

On-Site Venues
The Essex Room • Lobster Trap Pub • Lower Deck
Top Deck Raw Bar • Salt Marsh Tent

“An American Cult Classic—right up there with baseball and apple pie.”
—Zagat Restaurant Guide
**Starters**

**Award Winning New England Clam Chowder**

**Crab & Corn Chowder GF**

**Poblano, Shrimp & Corn Chowder GF**

**Homemade Gazpacho**

**Downeast Raw Bar** local little necks, oysters in the half shell, jumbo shrimp with cocktail sauce

**Jumbo Shrimp Cocktail**

**Baked Stuffed Clams**

**Scallops Wrapped in Candied Bacon GF**

**Pan Seared Mini Crab Cakes with remoulade**

**Spicy BBQ Shrimp with crusty bread**

**Shrimp & Corn Hush Puppies**

**Stuffed Mushrooms**

**Lobster Tartlet with sweet shallots, artichoke & tarragon**

**Smoked Salmon** on rice cracker with capers & crème fraiche

**Antipasto Display or Skewers GF**

**Sweet & Sour Kielbasa GF**

**Grilled Flank Steak Sate**

**Grilled Long Bone Lamb Chop**

**Lemongrass Thai Chicken Sate**

**Chicken Pesto Crostini**

**Chicken Pesto on a Cucumber Round**

**Japanese Beef Scallion Rolls**

**Variety of Hard Cheeses** with crackers

**Vegetable Crudités with homemade dips**

**House Made Potato Chip Bar with homemade dips**

**Tortilla Chips with tomato salsa & guacamole**

**Fresh Fruit Display**

**Summer Bruschetta**

**Artichoke Parmesan Cheese Puffs**

**Grafton Cheddar Cheese Puffs**

**Loaded Potatoes** stuffed with Grafton cheddar cheese, chives & horseradish wrapped with prosciutto

**Marinated Vegetable Crustini** with balsamic glaze GF

*MAY WE SUGGEST ADDING...

“Chubby’s” Original Fried Clams with our own tartar sauce GF

Woodman’s Famous Onion Rings

Nana Bessie’s Mini Clamcakes

French Fries GF

Homemade Potato Chips

Larger or Additional Lobsters

Woodman’s Famous Lobster Roll family recipe

Steamed Clams with drawn butter & clam broth

Steamed Mussels in garlic & wine

Poached Salmon Filet with candied lemon vinaigrette GF

**Seafood Kabob** scallops & shrimp

**Marinated Steak Tips**

**Rib Eye Steak**

**Rotisserie Chicken**

**Grilled Chicken breasts & thighs GF**

**Grilled Linguica with spicy mustard**

**Italian Sausage** with peppers & onions

**Roasted Red Bliss Potatoes**

**Grilled Vegetables**

**Grilled Asparagus**

**Homemade Cole Slaw GF**

**Red Bliss Potato Salad GF**

**Sweet Potato Salad GF**

**Homemade Pasta Salad**

**Quinoa Salad GF**

**Cold Ramen Noodle Salad**

**Macaroni & Cheese**

**New England Baked Beans GF**

**Seasonal Salads with homemade dressings**

**Classic Caesar Salad**

**Tomato, Cucumber & Feta Salad GF**

**Grilled Corn & Tomato Salad GF**

**Tomato & Mozzarella Salad**

**Tomato, Mozzarella, Cucumber & Basil Salad**

**Freshly Baked Rolls**

**Corn Bread**

*Served with lettuce, tomato, onion & pickle

**Beverages**

**Coffee & Tea**

**Homemade Lemonade**

**Chilled Assorted Soda**

**Fresh Brewed Iced Tea**

**Chilled Assorted Seltzers**

**Sports Drinks**

**Chilled Bottled Water**

**Crushed or Cubed Ice**

**Our Essex Room**

**Mixed Berry Shortcake** with whipped cream

**Citrus Zabaglione** with fresh berries & French macaron GF

**Apple Bar** with salted caramel

**Assorted Cookies**

**Brownies**

**Watermelon**

**Ice Cream Sundae Bar**

**Assorted Whoopie Pies**

**Seasonal Bars**

**Best Waterfront Seafood Shack in USA** — USA Today

**Best Place to Eat in MA** — Bon Appétit

**Best Seafood Dives** — Coastal Living