**All American Clambake**

Award Winning New England Clam Chowder GF
Steamed Clams with drawn butter & clam broth and Steamed Mussels in garlic & wine
1 1⁄2 lb. Hot Boiled Lobster with drawn butter & lemon
One-Quarter Rack Baby Back Ribs slow cooked! GF

Side Dishes
- Sweet Corn on the Cob
- Corn Bread
- Homemade Cole Slaw GF

Includes
- Seasonal Homemade Dessert
- Bottled Water

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<td>400+</td>
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**Essex Lobster Bake**

Award Winning New England Clam Chowder GF
1 1⁄2 lb. Hot Boiled Lobster with drawn butter & lemon
Hamburger with lettuce, tomato, onion & cheese
Old-Fashioned Hot Dog

Side Dishes
- Sweet Corn on the Cob
- Homemade Cole Slaw GF
- Homemade Potato Chips GF

Includes
- 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

Side Dishes
- Sweet Corn on the Cob
- Homemade Cole Slaw GF
- Homemade Potato Chips GF
- Pickles

Includes
- Seasonal Homemade Dessert
- Bottled Water

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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
1 1⁄2 lb. Hot Boiled Lobster with drawn butter & lemon
One-Quarter Rotisserie Chicken GF

Side Dishes
- Sweet Corn on the Cob
- Homemade Cole Slaw GF

Includes
- Seasonal Homemade Dessert
- Bottled Water

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We come to you and cook!
All prices are exclusive of tax and minimum 15% gratuity.
**Chubby’s Original Fried Clams**
Sweet, Tender Fried Clams as a main dish or appetizer with our own tartar sauce!
GLUTEN FREE
$19.95 per guest
Add to any menu

**Land & Sea**
Award Winning New England Clam Chowder GF
Classic Caesar Salad
1 ½ lb. Hot Boiled Lobster with drawn butter & lemon
Marinated Steak Tips GF
Side Dishes
Roasted Red Bliss Potatoes GF
Sweet Corn on the Cob
Corn Bread
Includes
Seasonal Homemade Dessert
Bottled Water

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**Bessie’s Best Barbecue**
For Starters (choose 1)
Award Winning New England Clam Chowder GF
Tortilla Chips with salsa & guacamole GF
Sliced Italian Sausage with peppers & onions GF
Sweet & Sour Kielbasa GF
Jumbo Shrimp Cocktail GF
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
One-Quarter Rotisserie Chicken GF
Grilled Shrimp Skewer GF
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 GF
Roasted Vegetables GF
Sweet Corn on the Cob
Corn Bread
Freshly Baked Rolls
Includes
Seasonal Homemade Dessert
Bottled Water

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**Children’s Meals**
(for Children under 10 years of age)
Old Fashioned Hot Dog with roll & condiments
Macaroni & Cheese
Includes
Pickles & Chips
Sweet Corn on the Cob
Seasonal Homemade Dessert
Bottled Water

Gluten Free
Seafood, Clam Chowder & more

$16.95 per child

Clambakes, Lobster Bakes, Barbecues
Fried Clams & more

100 YEARS OF CLAMBAKE CATERING!

SERVICE UPGRADES
Tent, Tables & Chairs, Linens, Flatware
Plastic Cups, Plastic Tablecloths
Event Coordinator, Additional Crew & Bartending Service

We come to you and cook!
All prices are exclusive of tax and minimum 15% gratuity.

11/16/21 Page 2
**Vegetarian / Vegan Meal**
Vegetable Crudité with homemade dip GF
Grilled Vegetable Stack grilled zucchini, summer squash, eggplant & carrots topped with mozzarella cheese & fresh herbs with a tomato & white bean ragout GF
Includes Sides
Seasonal Homemade Dessert
Bottled Water
$41.95 per person

**Starters**
Award Winning New England Clam Chowder GF
Downeast Raw Bar littlenecks, oysters on the half shell & jumbo shrimp cocktail
Jumbo Shrimp Cocktail GF
Scallops Wrapped in Candied Bacon GF
Pan Seared Mini Crab Cakes with remoulade GF
Sliced Italian Sausage with roasted peppers & onions GF
Sweet & Sour Kielbasa GF
Lemongrass Thai Chicken Sate*GF
Variety of Hard Cheeses with crackers
Vegetable Crudité with homemade dips GF
House Made Potato Chip Bar with homemade dips GF
Tortilla Chips with tomato salsa & guacamole GF
Summer Bruschetta
Grafton Cheddar Cheese Puffs*
Marinated Vegetable Crostini* with balsamic glaze
*May require kitchen access or additional equipment fees

**Desserts**
Mixed Berry Shortcake with whipped cream
Citrus Zabaglione with fresh berries GF
Apple Pie Bars with salted caramel & whipped cream
Assorted Cookies  Brownies
Assorted Whoopie Pies  Watermelon

**Beverages**
Chilled Assorted Soda  Lemonade
Chilled Assorted Seltzers  Iced Tea
Chilled Bottled Water  Crushed or Cubed Ice

**May We Suggest Adding...**
“Chubby’s” Original Fried Clams with our own homemade tartar sauce GF
French Fries GF
Homemade Potato Chips GF
Larger or Additional Lobsters
Woodman’s Famous Lobster Roll family recipe
Steamed Clams with drawn butter & clam broth
Steamed Mussels in garlic & wine
Grilled Shrimp Skewer GF
Marinated Steak Tips GF
Baby Back Ribs GF
Rotisserie Chicken GF
Italian Sausage with roll, peppers & onions
Macaroni & Cheese
New England Baked Beans GF
Grilled Hamburger*
Old-Fashioned Hot Dog
Veggie Burger*
Roasted Red Bliss Potatoes GF
Roasted Vegetables GF
Homemade Cole Slaw GF
Red Bliss Potato Salad GF
Homemade Pasta Salad
Seasonal Salads with homemade dressings GF
Classic Caesar Salad
Tomato, Cucumber & Feta Salad GF
Freshly Baked Rolls
Corn Bread
*Served with lettuce, tomato, onion & pickles

100 Years of Clambake Catering!

**Year Round**
Full Service Catering
Corporate Events  Rehearsal Dinners  Weddings
Birthday Parties  Anniversaries and More!

**Inquire About Our**
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Lower Deck  Top Deck
119 Main Street
Essex, MA 01929
office 978.768.2559
800.649.1773
woodmans.com
catering@woodmans.com
essexroom.com

Gluten Free!

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