CLAMBAKE BROS.

THE BEACH HOUSE

A traditional seashore inspired experience offering a family style or Display table presentation of appetizers, seafood broil, sides, and dessert.
CLASSIC BAKEOUT – $2200.00

Includes a selection of = 4 Starters + 3 Entree + 4 Sides + 2 Dessert

(All Packages Include Grilled Rustic Bread, Drawn Butter, Side Sauces, Lemons)

Includes:
Compostable Serve-Wear, Compostable Plates, Utensils & Napkins

Rogue off site Bake-out Kitchen setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs. Design items to include: Farmhouse table for display, Risers, Wood Boards, Bake-out Station Setup, Presentation Platters

Labor included in base package for 30 guest: 1 Chef & 1 Server

STARTERS — Choose 4

Oysters on Half Shell
Shrimp Cocktail
Summer Berry Panzanella Salad
Cobb Egg Salad
Mussels Burnt Citrus Broth
Baked Clams

ENTREE — Choose up to 3

1 ¼ Lobsters Boiled or Grilled
Golden BBQ Chicken
Marinated Beef Kebobs

SIDES — Choose 4

Charred Corn with toppings bar
Southern Slaw
Buffalo Bleu Cucumbers
Beans & Pork Belly Bites
Broccoli Waldorf Salad
Salt & Vinegar Roasted Potatoes

DESSERT — Choose 2

Key Lime Pie Cups
Fruit Kebabs
Smore’s Eclairs
Watermelon Pizza, Creme Fraiche & Berries

4-HOUR EVENT

Per Guest Price for Food: $75
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

Additional servers needed per 25 guest addition.
Additional chefs needed per 50 guest addition.
CLAMBAKE BROS.

THE ISLAND BOY

A Caribbean inspired seashore experience offering a family style presentation of appetizers, seafood broil, sides, and dessert.
**STARTERS — Choose 4**
- Havana Ceviche Shooters
- Camarones Enchiladas
- Baked Clams with Chorizo
- Cuban Caesar with Tostones, Avocado & Manchego
- Avocado, Watercress & Pineapple Salad
- Coconut Curry Mussels

**ENTREE — Choose up to 3**
- 1 ¼ Lobster Boiled or Grilled w/ Creole compound butter
- Jamaican Jerk Chicken
- Suckling Pig

**SIDES — Choose 4**
- Carrots Escovitch
- Caribbean Slaw
- Buffalo Bleu Cucumbers
- Beans & Pork Belly Bites
- Sticky Trinidad Corn Pie
- Roasted Potato with Lemon Herb Butter

**DESSERT — Choose 2**
- Churros & Dark Chocolate Ganache
- Fruit Kebabs
- Coconut Rum Cake, Mango Custard, Shaved Coconut Tres Leche Cake

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**CARRIBEAN BAKEOUT — $2200.00**
Includes a selection of = 4 Starters + 3 Entree + 4 Sides + 2 Dessert

(All Packages Include Grilled Rustic Bread, Drawn Butter, Side Sauces, Lemons)

Includes: Compostable Serve-Wear, Compostable Plates, Utensils & Napkins.

Rogue off site Bake-out Kitchen setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs. Design items to include: Farmhouse table for display, Risers, Wood Boards, Bake-out Station Setup, Presentation Platters

Labor included in base package for 30 guest: 1 Chef & 1 Server

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**4-HOUR EVENT**

Per Guest Price for Food: $75
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

Additional servers needed per 25 guest addition.
Additional chefs needed per 50 guest addition.
CLAMBAKE BROS.

A traditional American inspired grill and bake experience offering a family style or Display table presentation of appetizers, seafood broil, burgers, hot dogs, sausage, sides, and dessert.

FREEDOM BAKE OUT
THE MERICA BAKEOUT
- $2200.00

Includes a selection of = 1 salad + 3 Starters + 2 Entree + 2 Sides + 2 Dessert

(All Packages Include Grilled Rustic Bread, Drawn Butter, Hamburgers, Hotdogs, Cole Slaw, Potato & Macaroni Salad)

Includes: Compostable Serve-Wear, Compostable Plates, Utensils & Napkins

Rogue off site Bake-out Kitchen setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs. Design items to include: Farmhouse table for display, Risers, Wood Boards, Bake-out Station Setup, Presentation Platters

Labor included in base package for 30 guest: 1 Chef & 1 Server

SALADS — Choose 1
Greek Salad with Naan Panzanella
Heirloom Tomato Caprese Salad
Cuban Caesar with Fried Plantain, Avocado & Manchego
Rogue Chopped Salad
Avocado with Watercress & Burnt Pineapple

STARTERS — Choose 3
Buttermilk Popcorn Shrimp with Sriracha Aioli
Shrimp Scampi
Bacon Cheddar Stuffed Meatballs with Korean BBQ Sauce
All American Loaded Potato Skins
Nacho Explosion with All The Works
Everything Bisquit Warped Kobe Beef
Pancetta Wrapped Jalapeño Bites
Double Fried Chicken Wings
Baked Artichoke & Spinach Dip with Fried Pita
Baked Clams Casino
Cornbread Stuffed Baked Clams
Mussels, Tomato, Garlic & Chili
Steamed Mussels & Clams with white wine butter

SIDES — Choose 3
Charred Mexican Street Corn
Buffalo Blue Cucumbers
Smashed Potatoes with Garlic Butter
Salt & Vinegar Roasted Potatoes
Broccoli Waldorf Salad
Smoked Guoada & Chorizo Baked Macaroni
Baked Beans with Pork Belly Burnt Ends
Crispy Pastrami Bites with Sweet Mustard & Pickles
Honey Butter Sticky Cornbread

DESSERT — Choose 2
Key Lime Pie Cups
Fruit Kebabs
Tres Leche
Smashed Cannoli Cups
Churro with Burnt Chocolate Cream
Chocolate Chip Fluff Pies
Deep Fried Oreos
Donut Holes with Raspberry Jam

ENTREE — Choose 2
Marinated Beef Satay
Grilled Mixed Sausages
Pork Ribs
Pulled Pork with Peach Chimichurri
Charred Sticky Chicken
Bacon Wrapped Chicken Thighs
Candied Black Pepper Shrimp Skewers
Salmon Kebobs
Fried Chicken with Hot Honey

4-HOUR EVENT

Per Guest Price for Food: $65
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

Additional servers needed per 25 guest addition.
Additional chefs needed per 50 guest addition.
CLAMBAKE BROS.

A southern inspired seashore experience offering a family style or Display table presentation of appetizers, seafood broil, sides, and dessert.
CREOLE BAKEOUT – $2200.00

Includes a selection of = 4 Starters + 3 Entree + 4 Sides + 2 Dessert

(All Packages Include Grilled Rustic Bread, Drawn Butter, Side Sauces, Lemons)

Starters – Choose 4
Fried Oysters Po’ Boy
Buttermilk Popcorn Shrimp
Charred Summer Bean Salad
Sausage & Biscuit Baked Clams
Southern Mussels with Country Ham & Jalapeño
Corn Bread Crabcakes with Creole Aioli
Escargot Parsley Garlic Butter

Entree – Choose up to 3
Crayfish & Lobster boil with Cajun Butter
Charred Chicken & Andouille Gumbo
Country Chicken Fried Steak

Sides – Choose 4
Cajun Corn Maque (Creamy Cajun Bacon Corn)
Southern Slaw
Homestyle Butter Beans
Holy Trinity Blackened Pasta
Louisiana Dirty Rice
Parmesan Scalloped Potatoes

Dessert – Choose 2
Beignets
Pecan Pie Tarts
Peach Cobbler
Banana Pudding Trifle

4-HOUR EVENT
Per Guest Price for Food: $75
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

Additional servers needed per 25 guest addition.
Additional chefs needed per 50 guest addition.
CLAMBAKE BROS.

THE MEDITERRANEAN EXPRESS

An Italian Inspired seashore experience offering a family style presentation of appetizers, seafood broil, sides, and dessert.
ITALIAN BAKEOUT – $2200.00

Includes a selection of = 4 Starters + 3 Entree + 4 Sides + 2 Dessert

(All Packages Include Grilled Rustic Bread, Drawn Butter, Side Sauces, Lemons)

Includes: Compostable Serve-Wear, Compostable Plates, Utensils & Napkins.

Rogue off site Bake-out Kitchen setup, 6’ charcoal BBQ, Deep Fryer, and equipment per menu needs. Design items to include: Farmhouse table for display, Risers, Wood Boards, Bake-out Station Setup, Presentation Platters

Labor included in base package for 30 guest: 1 Chef & 1 Server

STARTERS — Choose 4
Grilled Oysters Rockefeller
Shrimp Scampi
Clams Casino
Heirloom Caprese Salad
Grilled Peaches, Burrata & Prosciutto Salad
Mussels, Tomato, Chili & Garlic

ENTREE — Choose up to 3
1 ¼ Lobster Fra diavolo Boiled or Grilled
Charred Baked Chicken Piccata
Grilled Sausages

SIDES — Choose 4
Assorted Roasted Vegetables
Italian Slaw
Buffalo Bleu Cucumbers
Beans & Pork Belly Bites
Broccoli Waldorf Salad
Roasted Potato with Lemon Herb Butter

DESSERT — Choose 3
Smashed Cannoli Cups & Chocolate Ganash
Fruit Kebabs
Tiramisu Eclairs
Zabaione, Summer Fruits, Meringue

4-HOUR EVENT
Per Guest Price for Food: $75
Labor & Service: $1000
Transportation: $100
Rentals & Design: $350
PLUS FEES 6% & Tax 8.625%

Additional servers needed per 25 guest addition.
Additional chefs needed per 50 guest addition.