

Clambakes



Ipswich Shellfish Clambakes.
Not your average fish story.



Clambakes

Traditional and Unique Clambakes

Enjoy a Traditional Clambake or try something a little different with The Fish Market's Choice Clambake or Clambake Extravaganza... accompanied by all the special attention you've come to expect from Ipswich Shellfish.

The Fish Market's Traditional New England Clambake

Our own homemade Cornbread
1-1/4 – 1-1/2 pound Steamed Maine Lobster in the shell

Ipswich Clams Steamed in Ipswich Ale

Baby Yukon Gold Potatoes roasted skin-on with garlic and shallots, seasoned with fines herbes

Fresh shucked Corn on the Cob

Choose from a seasonal fresh Fruit Salad garnished with lemon and orange zest or our own fresh baked Very Berry Cobbler

\$38.50 per 25-125 persons

The Fish Market's Choice Clambake

Mixed Green Salad with goat cheese, spiced walnuts, grilled pears dressed with a sweet and spicy four pepper honey dressing

1-1/4 – 1-1/2 pound split grilled Maine Lobsters. Served with grilled fennel and leeks with a saffron cream sauce

Wild Rice Pilaf or Baby Yukon Gold Potatoes roasted skin-on with garlic and shallots, seasoned with fines herbes

Select Ipswich Steamers in white wine and herb Broth or Mussels Provençal – fresh mussels simmered

in a rich broth of white wine, garlic, basil, tomatoes and caramelized chorizo sausage

Choose from Grilled Assorted Fruits with a sweet crystallized ginger and lemon yogurt sauce or our own fresh baked Very Berry Cobbler

\$44.95 per 25-125 persons

The Fish Market's Clambake Extravaganza

Choose Traditional or Southwestern Jalapeno Cornbread

Rich, creamy Ipswich Shellfish Clam Chowder

Shrimp Cocktail served with Bogland's spicy-sweet cocktail sauce
1-1/4 – 1-1/2 pound steamed Maine Lobster

Ipswich Clams steamed in Ipswich Ale richly flavored with chopped parsley, onions and garlic

Baby Yukon Gold Potatoes roasted skin-on with garlic and shallots, seasoned with fines herbes

Grilled Corn Salad tossed with a fresh cilantro, lemon and oil emulsion

Ipswich Shellfish's own fresh baked Very Berry Cobbler

\$45.95 per 25-125 persons

If you require assistance planning your special event, dinner party or clambakes, please call Zina Smith at 978-356-6941.

Vegetarian menu available. Please inquire for custom menus.

All pricing is based upon 25-125 persons

Paper serving products are included in our costs. If you would prefer china dishes and flatware, please inquire.

Prices are subject to a 5% MA meals tax and a 18% gratuity



Purveyors of Fine Seafood since 1935

More than just a fish market.

8 Hayward Street
Ipswich, Massachusetts 01938
978.356.6941

888.711.3060 toll free
978.356.8842 fax

email:

fishmarket@ipswichshellfish.com
www.ipswichcatering.com

Clambakes

Special Additions

We're flexible at the Fish Market. We offer tasty extras to add to any of our Clambakes. Charm the children with hamburgers and hot dogs or substitute steak or chicken for picky eaters.

Traditional Clambake Additions

Rich, creamy traditional Ipswich Shellfish Clam Chowder

\$4.00 per person

Smooth and elegant Lobster Bisque

\$5.00 per person

Chrissi's homemade Crab Cakes

\$4.95 each

Alternate Entree Choices

Sirloin Strip Steak, grilled and served with Caramelized Shallot Butter

\$34.95 per person

Herbed Chicken marinated in a combination of fresh chopped parsley, tarragon, cilantro combined with Dijon mustard and grilled to perfection

\$28.95 per person

Children's Menu

Hamburgers

Hot Dogs

Fresh shucked Corn on the Cob

Seasonal fresh Fruit Salad

\$14.50 per person

Grilled Chicken Tenders with a dipping sauce are available upon request.

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Hors d'oeuvres and Desserts

Begin and end your dining experience with delicious appetizers and sumptuous desserts... all created by hand.

A la carte Appetizers:

Cold Hors d'oeuvres

Fresh chilled Crabmeat atop toasted French bread rounds

Shrimp Cocktail - large, plump shrimp infused with the flavor of Juniper Berries and Anise

Smoked Salmon Tartare Crostini

Jonah Crab Claws served with fresh cut lemons and spicy cocktail sauce

Hot Hors d'oeuvres

Grilled Chicken or Beef Satay with a smooth and spicy Royal Peanut Sauce

Chrissi's own marinated herb-seasoned Grilled Shrimp on a Skewer

Crabmeat Stuffed Shiitake Mushrooms

Fresh whole Sea Scallops Wrapped in Bacon

Hors d'oeuvre Trays

A selection of Chilled Grilled Vegetables

Fresh Vegetable Crudite with assorted dips

Richly flavored and impressive Whole Poached Salmon served with a selection of crisp crackers

Traditional Cheese Board with crackers and fresh fruits

Cold Shrimp, Lobster and Crab Platter

Additional Dessert Choices

American Apple Pie – homemade with a buttery crust

Pound Cake with Fresh Berries and Whipped Cream

Strawberry Shortcake – a buttery slice of shortcake topped with fresh strawberries and real whipped cream

Silk Cappuccino Pie – Smooth and elegant with a rich creamy coffee flavor that is beyond imagining

Seasonal Fruit Salad

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Clambakes

Ipswich Shellfish Clambakes... with a difference

Unique. Delicious. Elegant. You'll hear these words when diners discuss their Ipswich Shellfish clambake experience. We invite you to enjoy a singularly unique clambake, prepared by an on-site Clambake Master... with only the freshest ingredients.

A clambake creates a spectacular alternative to the typical cookout, summer party or corporate event. It creates a day of fun or a day at the beach. It's an opportunity to savor the rich flavors of different seafoods outdoors while enjoying a hot summer day. Can't you just taste the fresh lobster or sweet Ipswich Steamer Clams dripping with melted butter? Are you ready for a clambake?

The history of the clambake.

Clambakes were originated by Native Americans who lived along the New England shoreline. They prepared the clambake by digging a deep hole into damp sand. Large rocks were collected and placed in the hole while driftwood was collected and piled over the rocks. The burning driftwood heated the rocks, the rocks were raked across the bottom of the pit and covered with one foot of moist seaweed. The seafood was tucked inside the seaweed which was covered over with a clean, wet cloth and buried with sand to slowly steam for hours, richly mingling the flavors of fresh seafood, salty seaweed and vegetables. After the clambake had completed cooking, the sand was dug away, the seaweed removed and the feasting begun.

Ipswich Shellfish's clambakes with a distinct difference.

We know you expect a little more from Ipswich Shellfish and we are

happy to extend this philosophy to our clambake preparation. We provide the freshest seafood available anywhere and our Clambake Master accompanies every clambake we present. We offer clambakes unlike any other you may have experienced. From our Traditional New England Clambake to the Fishmarket's Choice Clambake, expect the best and most innovatively prepared cuisine from Ipswich Shellfish.

Many are choosing to replace their more formal events with a clambake. Instead of the typical wedding reception, rehearsal dinner, fund raiser or formal corporate events, consider a clambake. We would be happy to supply china plates, flatware and upscale serving pieces.

Call us for more information.

Although a clambake is traditionally prepared by the shoreline, we can create a clambake almost anywhere... indoors or outdoors. With the permission of many towns, we can make arrangements to prepare your clambake by the ocean. Permits must be secured, however, and each town will have certain regulations that must be followed.

Would you like a custom clambake prepared to your specifications? Do you have questions about hosting a clambake event? Call us toll free at 888.711.3060

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