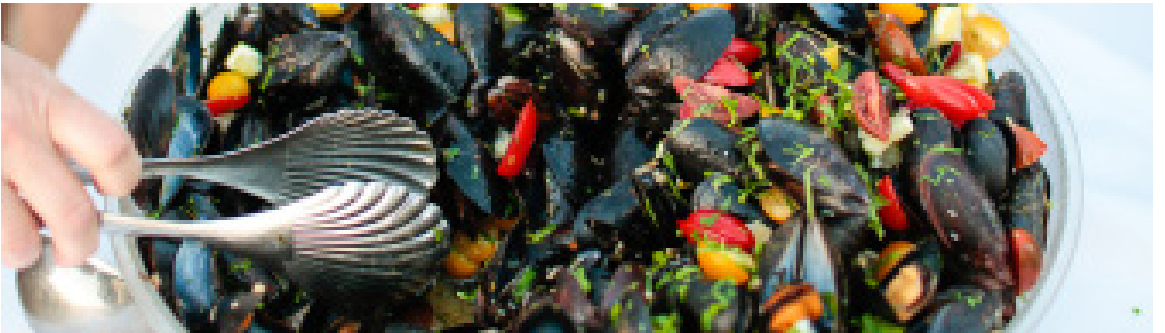




HAMPTON
CLAMBAKE





DELUXE CLAMBAKE

APPETIZERS

Handmade Guacamole
Jalapeno Tomato Salsa with Fresh Cilantro
Tortilla Chips for Dipping

Blue Island North Shore Littleneck Clams and PEI Mussels Steamed
in Fresh Herbs and White Wine with Toasted French Bread

Thai Marinated Day Boat Tuna served with a Wasabi Aioli

Add Jumbo White Shrimp Cocktail for \$6 per person

DINNER

Steamed 1-1/4 lb. Northeast Atlantic Hard
Shell Lobster with Melted Sweet Butter

Charcoal Grilled Free Range Chicken with
Lemon and Extra Virgin Olive Oil

Smashed Red Potatoes with Roasted Garlic and Basil

Corn on the Cob with Drawn Butter

DESSERT

Sweet Strawberry Shortcake with Lots of Whipped Cream

Add S'mores for \$5 per person

\$85.00



SURF & TURF CLAMBAKE

APPETIZERS

Handmade Guacamole
Jalapeno Tomato Salsa with Fresh Cilantro
Tortilla Chips for Dipping

Blue Island North Shore Littleneck Clams and PEI Mussels Steamed
in Fresh Herbs and White Wine with Toasted French Bread

Thai Marinated Day Boat Tuna served with a Wasabi Aioli

Add Jumbo White Shrimp Cocktail for \$6 per person

DINNER

Field Green Salad and Baby Tomatoes with
a Mustard, Shallot and Red Wine Vinaigrette

Steamed 1-1/4 lb. Northeast Atlantic Hard
Shell Lobster with Melted Sweet Butter

Charcoal-grilled Black Angus Filet Mignon with
Roasted Portobello and Red Wine Balsamic Glaze

Charcoal Grilled Free Range Chicken
with Lemon and Extra Virgin Olive Oil

Smashed Red Potatoes with Roasted Garlic
and Basil Corn on the Cob with Drawn Butter

DESSERT

Sweet Strawberry Shortcake with Lots of Whipped Cream

Add S'mores for \$5 per person

\$110.00



SUMMER BBQ

Beach Clambakes for Meat Lovers

APPETIZERS

Handmade Guacamole
Jalapeno Tomato Salsa with Fresh Cilantro
Tortilla Chips for Dipping

PEI Mussels Steamed in White Wine and Herbs with Grilled Bread

DINNER

Grilled Black Angus Hamburgers and All Beef Hot Dogs

Charcoal Grilled Free Range Chicken
with Lemon and Extra Virgin Olive Oil

Smoked St. Louis Ribs with Homemade BBQ Sauce

18-hour Smoked Beef Brisket with Miller's Own BBQ Sauce

Platter of Fixin's
Vine Ripe Tomatoes, Red Onions, Lettuce, Cheese and Pickles

Clambake's Creamy Red and White Cabbage Slaw

Old Fashioned Country Potato Salad

Corn on the Cob with Sweet Butter

DESSERT

Watermelon Slices

Add S'mores for \$5 per person

\$75.00



MORE FUN FOR YOUR PARTY

LONG ISLAND RAW BAR

Blue Island North Shore Littleneck Clams
Local Oysters On The Half Shell
Jumbo White Shrimp Cocktail
Hand-grated Horseradish Cocktail Sauce

\$20 per guest

PULLED PORK

THE SOUTHERN WAY

Whole Smoked North Carolina Honey Glazed Pork Butt
ready for you to pull with potato buns and lots of napkins

\$10 per guest

MAKE-YOUR-OWN-MENU

Sub Brisket or Ribs for Chicken

\$6 per guest

Add Brisket or Ribs to Clambakes

\$10 per guest

BEVERAGE SERVICE

We can offer cases of local beer.
We're also fully licensed and can provide full bar
service or beer and wine service only*.

We provide all beverages including ice, soda, mixers,
water and juices for \$12 per person. Consult your party
planner for the option that's best for you.



BEACH PARTY EXTRAS

What you'll need to complete your event

S'mores – You gotta have 'em	\$5.00
Low or Tall Tables with Cotton Linen <i>Seat 8 (Low for blankets; high for chairs.)</i>	\$50.00
Chairs – White Padded	\$5.00
Blankets – Seat 4	\$20.00
Tiki Torches	\$12.00
Hurricane Candles with LED Pillars	\$20.00
Bistro Lighting (<i>per 48 foot segment</i>)	\$100.00
Bonfires	\$200.00
Buffet Set-up (<i>Tables, linen, platters, utensils, etc.</i>)	
<i>15 – 25 Guests</i>	\$75.00
<i>26 – 50 Guests</i>	\$100.00
<i>51 – 100 Guests</i>	\$150.00
Bar Set-up (<i>Tables, linen, cups</i>)	\$100.00
Raw Bar Set-up	\$150.00
Garbage Removal <i>per 50 Guests</i>	\$50.00
Rental Delivery Charge	\$100.00

SPECIAL NEEDS

Generator (for Bands, Blender Drinks, etc.)	\$175.00
iPod Speaker System <i>bring your own iPod or iPhone</i>	\$100.00

We're here to make your event memorable.
We will assist you with tents, full rentals, entertainment and more. We're the beach experts!!!



FREQUENTLY ASKED QUESTIONS

We know what you want to know!!

Here are the answers to the most common questions. Have other questions? Our Clambake Event Specialists are available at **631.324.8620** to help ensure your event is perfect.

HOW DO I PLAN A PARTY?

It couldn't be easier. Call our Clambake Event Specialists at info@hamptonclambake.com or 631.324.8620. For most events we can finalize the plans in just a few emails.

IS THERE A MINIMUM NUMBER OF GUESTS?

For Saturdays and holiday periods we have a 25 guest minimum. For other nights we'll entertain groups of 15. Please know that because we build our kitchens on the beach we have a minimum number of staff to execute the perfect clambake. For that reason the per person cost may be higher for smaller groups.

I ONLY HAVE A FEW PEOPLE. WHAT CAN I DO?

How about our Clambakes-To-Go. We'll prepare the food for you and pack it in a thermal cooler. We can provide a custom picnic basket with everything you'll need to set up your own clambake on the beach. You can pick it up at our shop or, if we have a party at a convenient beach, you can pick it up there.

WHAT IF IT RAINS?

We like to say it never rains on our parties. But if it does we'd typically move the feast to your house.



DO I NEED A PERMIT?

Each town and village has different rules. We can help you find the perfect beach for your event. We'll fill out any permit applications if needed.

WHAT ABOUT ALCOHOL?

We can provide a full top shelf bar program -or just beer and wine for your event. If we provide the spirits and wine, we are required to obtain a NY State permit which takes about 3 weeks. This is not required when we serve beer. If you want to provide your own alcohol, we'll provide the ice, mixers, fruit, etc to make a full catering bar and no permit is required.

WHEN DOES THE PARTY START?

All Hampton Clambake beach events are scheduled to start at 7:30. We're allowed to drive onto the beach at 6:00 to begin our setup. Of course, parties at your home can start anytime you want.

WHEN DOES THE PARTY END?

Most events wind down around 10:30 to guarantee compliance with noise rules. We need to be off the beach by 11:00.

WHAT'S INCLUDED IN THE MENU PRICE?

Each menu is priced to include all the food and disposable ware for you to enjoy the feast. We'll provide you a quote with other needed items like tables, chairs, linen, lighting and staff. New York State requires it's cut too, so tax will be added to the total.

I HAVE MORE QUESTIONS. WHO DO I CALL?

Our Clambake Event Specialists are available by email at info@hamptonclambake.com or 631.324.8620. No question is unreasonable to make sure you have the event you'll always remember.





hamptonclambake.com

631. 324. 8620