

FJORD

CLAMBAKES

Served Traditional New England Style

STANDARD CLAMBAKE: \$38.00 per person

Signature Fjord Dip w/ Ritz Crackers & Jalapeños

1 ¼ lbs. Steamed Maine Lobster

Fresh Summer Corn, Littleneck Clams, P.E.I. Mussels,
Red Potatoes & Chorizo Sausage – Plus Fresh Coleslaw

Fresh Watermelon

CLASSIC CLAMBAKE: \$48.00 per person

Our Standard Clambake with a few Additions...

Soup Or Salad (Pick One):

NE Clam Chowder, Lobster Bisque (\$2/pp), Cold Gazpacho
Caesar Salad, Baby Arugula Salad w/ Balsamic Vinaigrette

Dessert (Pick One)

Strawberry Rhubarb Pie, Blueberry Crumble Bars, Apple Pie

SIGNATURE CLAMBAKE: \$65.00 per person

**Our Classic Clambake Upgraded with a
1.5 lb Lobster and our Signature Raw Bar...**

CT Littleneck Clams

Fjord Large Cooked Shrimp

Blue Point Oysters – Locally Harvested

***All clambakes are served with fresh lemon, drawn
butter, lobster crackers, bibs & wet naps**

***Service Staff & Rentals Available for an Additional Charge**

RAW BAR \$18.95 per person

Fjord Signature Cooked Cocktail Shrimp

Blue Point Oysters (Locally Harvested)

Connecticut Littleneck Clams

Lemon Wedges, Cocktail Sauce, Fresh Horseradish,
Mignonette & Hot Sauce

On-site shuckers available for \$40 /hour

INFO@FJORDCATERING.COM

203.325.0248 • FJORDFISHMARKET.COM