

Atomic Catering Clam Bakes

(prices include food only; rentals, labor and tax extra)

Narragansett Lobster Bake

1lb boiled maine lobster, chorizo, clam chowder, clam cakes, narragansett bay littleneck clams with drawn butter, steamed mussels, stuffies, corn on the cob, red bliss potato salad, cole slaw, Del's lemonade, watermelon, ice cold coffee milk

\$48pp (based on market price & availability)

New England Clam Bake

seasonal fruit platter, 1lb boiled maine lobster, steamed wellfleet littleneck clams with drawn butter, new england clam chowder, cocktail shrimp with blood mary dipping sauce, grilled southwest chicken breast, roasted herb potatoes, corn on the cob, corn bread, apple cranberry cobbler

\$50pp (based on market price & availability)

Cooney Island Clam Bake

1lb boiled maine lobster, steamed littleneck clams with drawn butter, manhattan clam chowder, Nathan's hot dogs or White Castle hamburgers, double fried potato wedges, sweet corn on the cob, roasted peanuts, ice cold watermelon, apple cobbler, salt water taffy

\$51pp (based on market price & availability)

Mediterranean Lobster Bake

grilled maine lobster, sweet Italian sausage, grilled calamari, scallop brochette, roasted seafood and pasta stew, vegetable platter, steamed mussels, mediterranean pasta salad, herb roasted potatoes, peasant and artisan breads with evo roasted garlic drizzle, classic tiramisu

\$51pp (based on market price & availability)

Surf and Turf Clam Bake

fresh sliced seasonal fruit platter, 1lb boiled maine lobster, steamed wellfleet littleneck clams with drawn butter, new england clam chowder, large cocktail shrimp with blood mary dipping sauce, grilled new york strip steak or rib eye, roasted herb potatoes, sweet corn on the cob, corn bread, sweet corn on the cob, corn bread, watermelon

\$62pp (based on market price & availability)

The Hamptons Lobster Bake

fresh sliced seasonal fruit platter, oyster rockefeller, grilled lobster tails, steamed littleneck clams with drawn butter, manhattan clam chowder, baby field green salad with a with citrus and honey vinaigrette, cold lobster claw salad in bibb lettuce cup, corn on the cob drizzled with a black truffle butter, strawberry shortcake with fresh whipped cream and mint

\$67pp (based on market price & availability)

Georges Bank Lobster Bake

caesar salad with focaccia croutons and sundried tomatoes, grilled marinated lobster tails, steamed wellfleet littleneck clams with drawn butter, grilled lemon garlic shrimp and scallop brochette with citrus chive vinaigrette, new england clam chowder, grilled vegetable skewers with balsamic, herb roasted potatoes, fresh baked rosemary parmesan focaccia with sun dried tomato butter, fresh sliced fruits, melons and berries

\$69pp (based on market price & availability)