



Clambake Menu



30310 Palisades Parkway • Wickliffe, OH 44092

P: 440.585.5850 | F: 440.585.9947

www.NormandyCatering.com

Clambake Menu

V = Vegetarian • VG = Vegan • GF = Gluten Free • TN = Tree Nuts • PN = Peanuts • SF = Shellfish

TRADITIONAL BAKE

Steamed Middle Neck Clams (SF)

Served with Drawn Butter and Lemon Wedges.

New England Clam Chowder (SF)

Herb Roasted 1/2 Chicken (GF)

Ohio Grown Corn on the Cob (V-GF)

Fresh Picked Locally Grown Corn on the Cob. Served with Butter, Margarine and Salt.

Buttered Sweet Potatoes (V-GF)

Fresh Baked Rolls and Butter (V)

40.00

GOURMET BAKE

Steamed Middle Neck Clams (SF)

Served with Drawn Butter and Lemon Wedges.

New England Clam Chowder (SF)

10 oz. New York Strip Steak (GF)

Center Cut USDA Choice 10 oz. New York Strip Steak Grilled to Perfection.
Served with our House Made Steak Sauce.

Ohio Grown Corn on the Cob (V-GF)

Fresh Picked Locally Grown Corn on the Cob. Served with Butter, Margarine and Salt.

Buttered Sweet Potatoes (V-GF)

Fresh Baked Rolls and Butter (V)

62.00

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ADDITIONAL FAVORITES

Additional Dozen of Middle Neck Clams (SF) 18.00

Lobster Tail (SF) Market Price

6 oz. Nova Scotia Cold Water Lobster Tail. Served with Drawn Butter and Lemon Wedge.

Linguine with Clam Sauce (SF) 6.25

DESSERT SELECTIONS

Vanilla Bean Cheesecake (M) 6.50

House Made Vanilla Bean Cheesecake, Macerated Strawberries and Chantilly Cream.

Strawberry Shortcake (M) 5.50

Traditional House Made Sponge Cake, Macerated Strawberries and Creme Anglaise

Apple Pineapple Carrot Cake (M) 6.50

A Granny Smith Apple and Pineapple Carrot Cake Layered with Sweet Cream Cheese Icing,
Dark Bacardi Rum Caramel Sauce.

Assortment of Fresh Baked Cookies (M) 18.00

Delicious Cookies Baked Fresh Daily by our Pastry Chef.
(sold per dozen).